

MAX'S OYSTER BAR

raw bar

Littleneck Clams* 3 each
Cherrystone Clams* 3 each
Colossal White Shrimp 5 each
Asian Calamari Salad 10
Wakame Seaweed Salad 9
Baltimore Shrimp 1/2 Lb 18
Bay Scallop Ceviche* 12
Red King Crab MP

Oyster Sampler* 29
Shellfish Sampler* 42
Hi-Rise of Raw Bar* 79
Skyscraper of Raw Bar* 145

sushi

Salmon Nigiri 2 pc Sweet Chili Soy Sauce 7⁵⁰
Scallop Nigiri 2 pc Aji Amarillo Vinaigrette 10
Tuna Tataki 3pc Pickled Ginger Relish 9
Tempura Shrimp & Crab Roll
Avocado, Spicy Mayo, Eel Sauce 16
Sushi Sampler 24

raw bar feature

HOT SEAFOOD TOWER 125
baked stuffed shrimp,
herb grilled lobster,
clams casino, fried calamari,
bacon wrapped scallops,
oysters rockefeller

- PLEASE SEE TODAY'S FRESH OYSTER SELECTION -

salads & starters

NEW ENGLAND CLAM CHOWDER 10
Quahog Clams, Potatoes, Applewood Smoked Bacon

CAESAR SALAD 12
Romaine, Radicchio, Confit Garlic,
Croutons, Parmesan

MAX'S CHOPPED SALAD 12
Peppers, Tomatoes, Cucumbers, Carrots, Green Beans,
Gorgonzola Cheese, Spanish Sherry Vinaigrette

BABY KALE & BRUSSEL SPROUTS SALAD 13
Parmesan, Marcona Almonds, Dried Cranberries,
Bacon, Lemon Garlic Dressing

WINTER CITRUS SALAD 13
Blood Orange, Grapefruit, Satsuma Orange,
Baby Greens, Radicchio, Shaved Fennel, Crispy Quinoa,
Feta Cheese, Blood Orange Citronette

POINT JUDITH CALAMARI 16
Pepperoncini, Yuzu Koso Aioli

AHI TUNA TARTARE 19
Whipped Avocado, Scallions, Tobiko, Smoked Shoyu

VADOUVAN BRAISED MUSSELS 15
Red Chili, Lime, Cilantro, Crostini

COLOSSAL LUMP CRABCAKE 22
Shaved Vegetable Slaw, Old Bay Remoulade

CLAMS CASINO 15
Applewood Smoked Bacon, Bell Peppers, Lemon

OYSTERS ROCKEFELLER 16
Oysters, Pernod, Spinach, Parmesan

chop house

12OZ NY STRIP STEAK* 43
8OZ FILET MIGNON* 49

Potato Puree, Broccoli Rabe Cacio e Pepe,
Truffle Compound Butter, Demi Glace

Au Poivre 2, A La Max 2
Add Grilled Colossal Shrimp (2) 10
Add Stuffed Colossal Shrimp (2) 13
Add Crab Oscar 12
Add Bacon Wrapped Scallops (2) 15

MOB CHEESEBURGER 20
Brandt Beef, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato,
Worcestershire Aioli, Crispy Shallots, French Fries
add Applewood Smoked Bacon 2.50

ROASTED CHICKEN 29
Roasted All Natural Half Chicken, Yukon Gold Mashed
Potatoes, Braised Kale & Cipollini Onions,
Marsala-Mushroom Pan Sauce

dinner entrees

HERB CRACKER CRUSTED COD 29
Prosciutto Roasted Cipollini Onions, Brussels Sprouts,
Parsnip Puree, Preserved Lemon

RAINBOW TROUT 29
Roasted Fingerling Potatoes, Locally Foraged Mushrooms,
Green Beans, Marcona Almondine

SILVER FJORD NORWEGIAN SALMON 34
Spiced Winter Vegetables, Cauliflower,
Acorn Squash Puree, Hot Honey Glaze

NATIVE SCALLOPS* 39
King Trumpet Mushroom Risotto, Crispy Leeks, Sage Pesto

FURIKAKE CRUSTED TUNA* 38
Napa Cabbage, Carrots, Mushrooms,
Udon Noodles, Sweet Chili Soy Glaze

SEAFOOD HOT POT 29
Mussels, Clams, Shrimp, Pork Belly, Whitefish,
Ramen Noodles, Dashi, Soft Poached Egg

MAX'S PAELLA 39
Shrimp, Scallops, Clams, Mussels, Chorizo,
Calamari, Chicken, Saffron Rice

new england seafood baskets

All served with our famous coleslaw,
tartar sauce & crispy french fries

FISH N' CHIPS 27
FRIED PACIFIC OYSTERS 27
FRIED TEMPURA SHRIMP 28
FISHERMAN'S PLATTER 29

lobsters

STEAMED OR HERB GRILLED MP
BAKED STUFFED MP
MAX'S PAN ROAST MP
Chive Mashed Potatoes, Spinach,
Thermidor Sauce, Tarragon
HOT LOBSTER ROLL MP
Toasted Bun, Cole Slaw, French Fries

sides

SAUTÉED SPINACH 9
GRILLED ASPARAGUS 9
LOBSTER MAC & CHEESE MP
Cheese Mornay
TRUFFLE FRENCH FRIES 9
Parmesan Cheese
POTATO PURÉE 9
BROCCOLI RABE CACIO E PEPE 9
CRISPY BRUSSEL SPROUTS 9
Lemon Aioli
SWEET POTATO FRIES 9

*Thoroughly cooked meats, poultry, seafood,
shellfish or eggs reduces the risk of food borne illness.

Executive Chef: Matthew Burrill
Sous Chefs: Eduart Zumbuli, Sean Deshaies, Chris Hebbe

20% Service Charge Automatically Added to Parties of 8 or more

MAX'S
OYSTER
BAR