

EXECUTIVE CHEF:
SCOTT MILLER

MAX'S OYSTER BAR

SOUS CHEFS:
CRISTOBAL CARBALLO,
JIMI BRAHIMI & DOUG ISLEIB

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The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

LITTLENECK CLAMS* | 2 EACH
CHERRYSTONE CLAMS * | 2 EACH
TAYLOR BAY SCALLOPS | 3 EACH
COLOSSAL WHITE SHRIMP | 4 EACH
SNOW CRAB CLAW | 4 EACH

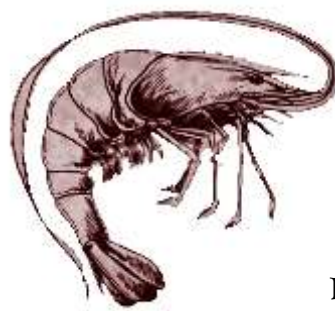
Shellfish **SAMPLER** 2 people | 33
HIGH-RISE of SEAFOOD 4-6 people | 59
SKYSCRAPER 6-8 people | 99

ASIAN CALAMARI SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 12
FULL LOBSTER TAIL | MP
CHILLED MUSSELS | 7
LOBSTER CLAWS | 5 EACH
1/2 DUNGENESS CRAB | 19

APPETIZERS

SALADS

NEW ENGLAND CLAM CHOWDER
Quahogs | Potatoes | House Smoked Bacon | 7
HOT & SALTY POINT JUDITH CALAMARI
Coriander Batter | Nuoc Mam Cham Dipping Sauce | 11
MAX'S BAKED OYSTERS 964
Tasso Ham | Brioche | Gruyere Cheese | 12
NANTUCKET SOUND WILD MUSSELS
Tomato | Garlic | White wine | 12
HAMACHI CRUDO
Radish | Yuzu | Lime | Jalapeño | 13
JUMBO LUMP CRABCAKE
Lemon Tarragon Aioli | 14
SHRIMP & GRITS
Royal Red Shrimp | Tasso Ham | 14



LOCAL ORGANIC GREENS
Sherry Vinaigrette | 7
BLACK KALE
White Anchovy | Roasted Garlic | Lemon |
Aged Pecorino | 9
MAX'S CHOPPED SALAD
Gorgonzola Cheese | Sweet Sherry Vinaigrette | 8
CAESAR SALAD
Fresh Baked Crouton | Parmesan | 7
BEET & OAK LEAF DAIRY GOAT CHEESE OREO'S
Pistachio Vinaigrette | Frisee | 8

At Max's Oyster Bar, we create an ever changing menu based around our farmers and ranchers located only miles from the restaurant. We have a hand in all aspects of the farming process and believe that becoming closer to our food source is an imperative part of developing sustainable agriculture.

LOBSTERS



We attempt to bring in CT. Lobsters daily, regional substitutions may be required

STEAMED or HERB GRILLED MP
BAKED STUFFED
with choice of side dish | MP
PAN ROASTED
Sweet Chili Cream Sauce | Roasted Fennel
Whipped Potatoes | MP
HOT BUTTERED LOBSTER ROLL
French Fries | Slaw | Tartar Sauce | MP

The Local Burger*

BROAD BROOK (CT) BURGER
{1/2 lb.} | House Cured Bacon
Truffle Fries | 16

The Local Bird

GOURMAVIAN FARMS
ALL NATURAL
ROASTED HALF CHICKEN
Rapini | Whipped potatoes | 26

BUTCHERblock



We carefully select all our beef to ensure our steaks are thick cut and tender. We believe the best recipe for an "Award Winning Steak" is a properly aged product. Our Steaks are aged a minimum of 28 days. The aging process ensures maximum flavor & tenderness.

NY STRIP STEAK* | 14 oz | 34
FILET MIGNON* | 10 oz | 38
HANGER STEAK | 10 oz | 26
Demi-Glace | Roasted Potatoes | Spinach

FROM THE SEA

STONINGTON SHELLFISH* {BOMSTER BROS}
Royal Red Shrimp | Sea Scallops | Mushrooms | Risotto | Lardon | Sherry | 29

BOB'S MONKFISH CASSOULET
Octopus | Beans | Stewed Tomato | Garlic | 26

BRONZED IDAHO RAINBOW TROUT
Hominy Grits | Pickled Green Tomatoes | Crawfish | Remoulade | 24

CHILEAN SEA BASS {NOAA CERTIFIED}
Miso broth | Soy Bean Dumplings | Bok Choy | Oyster Mushrooms | 33

BRANFORD CLAMS & BUCCATINI
Rapini Pesto | Italian Sausage | Roasted Garlic | 23

YELLOWFIN TUNA *
Fennel Crust | Crushed Potato | Rabe | Castelvetrano Olives | 31

PAELLA
Shellfish | Chorizo | Calamari | Chicken | Saffron rice | 32

LOCH DUART ORGANIC SALMON
Capers | Raisins | Cauliflower | Curry | Crème Fraîche | 28

HOISEN GLAZED MAHI MAHI
Lo Mein | Fried Calamari | Stir Fry Vegetables | Asian BBQ | 27

"New England Seafood Baskets"

All served with our famous cole slaw tartar sauce & crispy french fries

FISH N' CHIPS | 21

FRIED PACIFIC OYSTERS | 16

FRIED WHOLE BELLY CLAMS | 21

COMBO PLATTER | 28



"Max's Oyster Bar believes that no dish can be better than its ingredients & that the best ingredients are usually local."

Scott Miller

SIDES

CRACKLIN MAC & CHEESE
Cellantani Pasta | Chicken Cracklin'
Chicken Confit | 12
MOUNTAIN TOP OYSTER MUSHROOMS
Criminis | Garlic | Butter | Herbs | 7
BRUSSELS SPROUTS
Lardon | Gorgonzola | Sea Salt | 7
CAULIFLOWER GRATIN
Anisette | Mornay | Bread Crumbs | 7
SAUTÉED SPINACH
Garlic | Shallots | Olive Oil | 6
PAPAS BRAVAS
Porcini Mayo | Chorizo | 6



*Contains raw or undercooked product. The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.