

EXECUTIVE CHEF:
BOB PETERSON

SOUS CHEFS:
GABE VANCIL
SEAN DESHAIES

MAX'S OYSTER BAR

RAWbar

COPPS ISLAND OYSTERS * | 2.35 EACH
COOKE'S TOUR OYSTERS * | 2.45 EACH
LITTLENECK CLAMS* | 2.35 EACH
COLOSSAL WHITE SHRIMP | 4 EACH
ALASKAN KING CRAB LEGS 1/2 LB | 26
MAINE LOBSTER CLAW | 5.00 EACH

SHELLFISH SAMPLER | 36
HIGH-RISE *of* SEAFOOD | 69
SKYSCRAPER | 125

SCALLOP CEVICHE | 9
ASIAN CALAMARI SALAD | 9
WAKAME SEAWEED SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 16
FULL LOBSTER TAIL | 18
CHILLED MUSSELS | 7

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

APPETIZERS

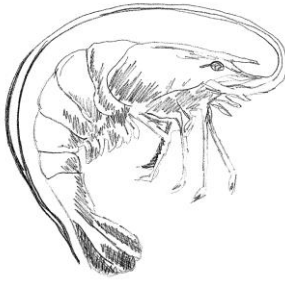
NEW ENGLAND CLAM CHOWDER
Quahog Clams | Potatoes | Applewood Smoked Bacon | 9

POINT JUDITH CALAMARI
Pepperoncini | Arugula | Garlic Aioli | Red Sauce | 13

AHI TUNA TARTARE
Avocado | Scallions | Wasabi Tobiko
Smoked Shoyu | Wonton Chips | 15

GRILLED SPANISH OCTOPUS
Crispy Chickpea Panisse | Pickled Vegetables | Chermoula
Preserved Lemon | Sumac | 14

JUMBO LUMP CRABCAKE
Orange-Caper Remoulade | Snow Pea Slaw
Red Pepper Puree | 15



SALADS

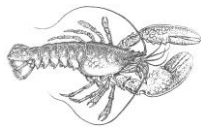
STRAWBERRY-BURATTA SALAD
Baby Lettuces | Shaved Fennel | Toasted Almonds
Fresh Mint | Citronette | 12

MAX'S CHOPPED SALAD
Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11

CRAB LOUIS
Jumbo Lump Crab | Tomatoes | Avocado | Cucumber | Egg
Romaine Lettuce | Louis Dressing | 15

CAESAR SALAD
Fresh Baked Croutons | Parmesan | 10

LOBSTERS



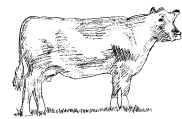
STEAMED *or* HERB GRILLED | 28 per lb.
BAKED STUFFED | 32 per lb.

HOT BUTTERED LOBSTER ROLL
Toasted Bun | Cole Slaw | French Fries | 25

The Local Burger*

BROAD BROOK (CT) BURGER
{1/2 lb.} | Cheddar Cheese
Applewood Smoked Bacon | Lettuce
Tomato | Onion Rings | Dijonnaise
French Fries | 16

BUTCHERblock



12oz NY STRIP STEAK* | 39
8oz FILET MIGNON* | 39
Potato Pave | Grilled Asparagus
Gorgonzola Butter | Veal Demi-Glace

Au Poivre | 2 A La Max | 2
Add a Lobster Tail | 18
Add Colossal Shrimp | 8

FROM THE SEA

SIDES

SAUTEED SPINACH | 7
GRILLED ASPARAGUS | 8

WARM OLD BAY
POTATO SALAD | 7

LOBSTER MAC & CHEESE
Cellentani Pasta | Parmesan
Lobster Cheese Sauce | 18

TRUFFLE FRENCH FRIES
Parmesan Cheese | 7

**CRAB & SPRING PEA
RISOTTO | 7**

POTATO PAVE | 8



PARMESAN CRUSTED HALIBUT

Ricotta Gnocchi | Seacoast Mushrooms | Asparagus
Pistachio Pesto Cream | 28

HIDDEN FJORD NORTH ATLANTIC SALMON

Warm Old Bay Potato Salad | Grilled Artichokes | Spinach
Fermented Pepper Sauce | 28

GEORGES BANK SEA SCALLOPS*

Crab & Spring Pea Risotto | Melted Leeks
Preserved Lemon Emulsion | Snow Pea Slaw | 32

FURIKAKE CRUSTED AHI TUNA *

Sushi Rice | Quinoa | Black Beans | Pickled Peppers
Avocado | Toasted Sesame | Cucumbers | Aji Amarillo | 33

MAX'S PAELLA

Shrimp | Scallops | Clams | Mussels | Chorizo | Calamari
Chicken | Saffron Rice | 34 **Add a Lobster Tail +18**

"New England Seafood Baskets"

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

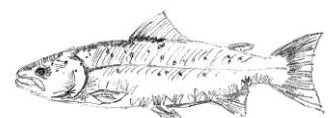
FISH N' CHIPS | 23

FRIED TEMPURA SHRIMP | 21

FISHERMAN'S PLATTER | 26

WHOLE BELLY CLAMS | 23

SOFTSHELL CRABS | 29



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