

EXECUTIVE CHEF:
HUNTER MORTON

MAX'S OYSTER BAR

SOUS CHEFS:
CRISTOBAL CARBALLO
JIMI BRAHIMI
MICHAEL GLAZIER

c RAWbar c

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

LITTLENECK CLAMS* | 2.25 EACH
CHERRYSTONE CLAMS * | 2.25 EACH
COLOSSAL WHITE SHRIMP | 4 EACH
SNOW CRAB CLAW | 4 EACH
TAYLOR BAY SCALLOP | 3 EACH
COLOSSAL CRAB COCKTAIL | 14

Shellfish **SAMPLER** 2 people | 34
HIGH-RISE of SEAFOOD 4-6 people | 62
SKYSCRAPER 6-8 people | 105

SCALLOP CEVICHE | 9
ASIAN CALAMARI SALAD | 7
WAKAME SEAWEEED SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 12
FULL LOBSTER TAIL | MP
CHILLED MUSSELS | 7

APPETIZERS

NEW ENGLAND CLAM CHOWDER

Quahogs | Potatoes | House Smoked Bacon | 9

PANKO CRUSTED POINT JUDITH CALAMARI

Cherry Peppers | Arugula | Fennel | Meyer Lemon Aioli | 12

HAWAIIAN AHI TUNA POKE

Wakame | Wasabi Tobiko Caviar | Scallions | Pickled
Ginger | Avocado | Wonton Chips | 14

OYSTERS ROCKEFELLER

Spinach | Parmesan Breadcrumbs | Pernod | 15

THAI STEAMED CAPE COD MUSSELS

Coconut Curry Sauce | Lime | Cilantro | 12

JUMBO LUMP CRABCAKE

Pea Tendrils | Radish | Snow Peas |
Old Bay Remoulade | 14



SALADS

MARKET SALAD

Baby Greens | Endive | Apples

Gorgonzola Cheese | Pomegranate Vinaigrette | 9

SHAVED KALE & BRUSSEL SPROUTS SALAD

Cranberries | Bacon | Parmesan Cheese | Marcona
Almonds | Lemon Garlic Dressing | 10

MAX'S CHOPPED SALAD

Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11

CAESAR SALAD

Fresh Baked Crouton | Parmesan | 9

CRISPY ARTICHOKE SALAD

Prosciutto | Burrata Cheese | Asparagus | Arugula
Cherry Tomatoes | Aged Balsamic Vinegar | 11

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

LOBSTER CIOPPINO

Lobster Tail | Mussels | Crab | Basil
Extra Virgin Olive Oil | 34

HOT BUTTERED LOBSTER ROLL

Toasted Bun | Cole Slaw | French Fries | MP

The Local Burger*

BROAD BROOK (CT) BURGER

{1/2 lb.} | Cheddar Cheese
House Cured Bacon

Lettuce | Tomato | Onion Rings
Dijonaise | French Fries | 16

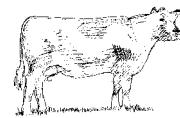
Roasted Chicken

BELL & EVANS

ROASTED CHICKEN

Sweet Onion Carbonara | Bacon
Mushrooms | Peas | Parmesan | 22

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* | 36

FILET MIGNON* | 39

Spring Vegetable Brioche "Stuffing"
Red Wine Jus

Au Poivre | 2 A La Max | 2 Crab Crust | 6

FROM THE SEA

SIDES

ROASTED BRUSSELS SPROUTS

Bacon | 8

TRUFFLE FRENCH FRIES

Parmesan Cheese | 7

ASPARAGUS

Lemon | Sea Salt | Olive Oil | 8

SPRING VEGETABLES

Garlic | Parmesan | 7

YUKON GOLD

POTATO PURÉE | 8

LOBSTER MAC & CHEESE

Cellentani Pasta | Parmesan
Lobster Sherry Sauce | MP

MUSHROOM RISOTTO | 7



PARMESAN CRUSTED GEORGES BANK HADDOCK

Ricotta Gnocchi | Confit Tomato | Broccoli Rabe | Roasted Peppers
Almond Romesco Sauce | 28

BLACKENED IDAHO RAINBOW TROUT

Melted Polenta | Crispy Rock Shrimp | Spinach | Crab Beurre Blanc | 25

GEORGES BANK SEA SCALLOPS*

Confit Tomato | Mushrooms | Risotto | Bacon Lardon | Sherry | 32

CHILEAN SEA BASS {NOAA CERTIFIED}

Miso Broth | Soy Bean Dumplings | Bok Choy | Oyster Mushrooms | 33

WASABI PEA CRUSTED HAWAIIAN BIG EYE TUNA *

Soba Noodles | Broccoli | Peppers | Napa Cabbage | Sugar Snap Peas
Sesame Citrus Dressing | Crispy Wontons | 33

MAX'S PAELLA

Shrimp | Scallops | Clams | Mussels | Chorizo | Calamari | Chicken
Saffron Rice | 32 Add a Lobster Tail | 19

SLOW ROASTED FAROE ISLANDS SALMON FILET

Lemon Scented Pearl Pasta | Asparagus | Peas | Broccoli | Fava Beans
Braised Radishes | Mint Pea Sauce | 28

"New England Seafood Baskets"

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

FISH N' CHIPS | 23

FRIED PACIFIC OYSTERS | 16

FRIED TEMPURA SHRIMP | 21

FRIED WHOLE BELLY CLAMS | MP



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