

EXECUTIVE CHEF:
HUNTER MORTON

MAX'S OYSTER BAR

SOUS CHEFS:
CRISTOBAL CARBALLO,
JIMI BRAHIMI & MATT
BRODEUR

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
SCALLOP CEVICHE | 9

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

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 BIENVILLE

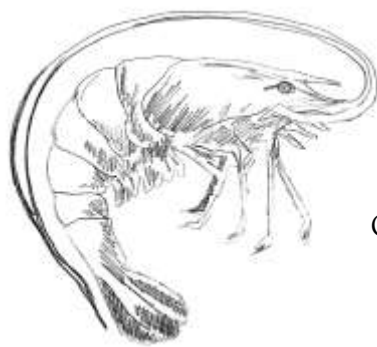
Shrimp | Crab | Sherry | Parmesan Breadcrumbs | 15

STEAMED CAPE COD MUSSELS

White Wine | Roasted Garlic | Soppressata
Cherry Peppers | Picholine Olives | Crostini | 12

JUMBO LUMP CRABCAKE

Sweet & Sour Mango Ketchup | Jicama Slaw | 16



SALADS

MARKET SALAD

Baby Greens | Cucumbers | Watermelon
Sunflower Seeds | Oak Leaf Farms Feta Cheese
Honey Lime Mint Vinaigrette | 9

LOCAL HEIRLOOM TOMATO SALAD

Baby Burrata Cheese | Cherry Tomatoes | Warm
Parmesan Bread Stick | Basil | Sea Salt
Extra Virgin Olive Oil | Aged Balsamic | 11

MAX'S CHOPPED SALAD

Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11

CAESAR SALAD

Fresh Baked Crouton | Parmesan | 9

NATIVE LOBSTER SALAD

Hearts of Palm | Grapefruit | Avocado | Rosedale Farms
Butter Lettuce | Green Goddess Dressing | 16

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 | Fennel |
Yukon Gold Potato Purée | MP

HOT BUTTERED LOBSTER ROLL

Toasted Bun | Cole Slaw | French Fries | 21

The Local Burger*

BROAD BROOK (CT) BURGER

{1/2 lb.} | Oak Leaf Farm Goat Cheddar |
House Cured Bacon | Lettuce | Tomato |
Onion Rings | Dijonaise | French Fries | 16

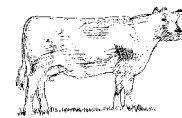
Roasted Chicken

BELL & EVANS

ROASTED CHICKEN

Melted Melville Cheese Polenta | Oven
Roasted Tomatoes | Broccolini |
Garlic Pan Sauce | 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

Potato Purée | Summer Vegetables
Red Wine Jus

ADD CRAB OSCAR | HOLLANDAISE | 8

DAILY BUTCHER'S CUT | MP

FROM THE SEA

SIDES

ROASTED BRUSSELS SPROUTS

Bacon | Shallot | 8

TRUFFLE FRENCH FRIES

Parmesan Cheese | 7

ASPARAGUS

Lemon | Sea Salt | Olive Oil | 8

STIR FRIED BOK CHOY

Ginger Shallot Sauce | 7

YUKON GOLD

POTATO PURÉE | 8

LOBSTER MAC & CHEESE

Cellentani Pasta | Lobster Sherry
Sauce | Parmesan | 12

POTATO WRAPPED GEORGES BANK COD

Confit Fingerling Potatoes | Roasted Peppers
Spinach | Almond Romesco Sauce | 28

BLACKENED IDAHO RAINBOW TROUT

Creole Rice | Crawfish | Tasso Ham Étouffée | Crispy Okra | 24

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

SESAME CRUSTED AHI TUNA *

Shrimp Fried Rice | Pineapple | Kimchi | Chinese Mustard | 33

MAX'S PAELLA

Shrimp | Clams | Mussels | Chorizo | Calamari | Chicken | Saffron Rice | 32

FAROE ISLANDS SALMON FILET

Sweet Corn Succotash | Squash | Tomatoes | Peppers
Edamame | Sungold Tomato Salsa | 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



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