

MAX'S OYSTER BAR

Holiday Platters

Smoked Seafood Display

Smoked Atlantic Salmon | Smoked Farm Raised Rainbow Trout | Smoked Mussels | Smoked Scallops | Traditional Accompaniments **\$10.00 / Per Guest**

Fresh Seafood Cocktail Bar to Go

Atlantic & Pacific Oysters | Littleneck Clams | Jumbo Gulf Shrimp | Chilled Mussels | Taylor Bay Scallops | Lobster Tail | Snow Crab Claws | Calamari Salad
\$12.00/ Per Guest

Poached Loch Duarte Salmon

Caper Berries | Salmon Caviar | Chopped Egg | Red Onion | Crackers **\$8.00 / Per Guest**

From the Raw Bar

Baltimore Style Shrimp \$23.95/lb
Chef's Select Oysters or Clams \$24.95/dozen
Asian Calamari Salad \$18.95/ pint
Jumbo Shrimp Cocktail \$45/ dozen
Jonah Crab Claws \$45/ dozen

Max's Oyster Bar Favorites

Lobster Bisque or New England Clam Chowder \$15.95 per quart

Wonton Tuna Tacos \$2.50 per piece

Mini Crab Cakes \$4 per piece

Mini Lobster Salad Rolls \$4.50 per piece

Max Chopped Salad \$4 per guest

Lobster Mac & Cheese \$6 per guest

Cracklin Chicken Mac & Cheese \$5 per guest

Brussels Sprout Bacon Hash \$3 per guest

Max's Paella \$15 per guest

Cinnamon-Whiskey Bread Pudding

Half pan \$35.00 Full Pan \$70.00

Flourless Chocolate Almond Cake Full 12" Cake -\$50.00

Please order 48 hours before pick-up time. Items priced per guest require a minimum order of 10. 860-236-6299/ apurcell@maxsoysterbar.com