

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

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 SEAWEED SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 12
CHILLED 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

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



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

CAESAR SALAD

Fresh Baked Crouton | Parmesan | 9

BEEF AND BURRATA

Roasted Beets | Satsuma Tangerines | Burrata Cheese |
Pistachio | Beet Vinaigrette | 11

"New England Seafood Baskets"

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

FISH N' CHIPS | 14

FRIED PACIFIC OYSTERS | 15

FRIED TEMPURA SHRIMP | 21

FRIED WHOLE BELLY CLAMS | 19



LUNCH ENTREES

GEORGES BANK JUMBO SEA SCALLOPS*

Mushrooms | Truffle Risotto | Bacon Lardon | Sherry | 20

GEORGES BANK COD

Miso Broth | Soy Bean Dumplings | Bok Choy | Oyster Mushrooms | 15

SESAME CRUSTED AHI TUNA *

Shrimp Fried Rice | Pineapple | Kimchi | Chinese Mustard | 19

CURRY DUSTED FAROE ISLANDS SALMON FILET

Cauliflower Puree | Baby Carrots | Brussels Sprouts | Golden Raisins
Brown Butter Vinaigrette | 17

BLACKENED IDAHO RAINBOW TROUT

Melted Polenta | Crispy Rock Shrimp | Spinach
Crab Beurre Blanc | 15

SHRIMP & NOODLES

Mussels | Mushrooms | Asian Vegetables | Lo Mein Noodles
Soy Miso Broth | 16

STEAK FRITES

NY Strip Steak | Au Poivre Sauce | Truffle French Fries | 25



SANDWICHES

THE LOCAL BURGER*

Broad Brook (CT) Beef | Oak Leaf Farm Goat Cheddar
Onion Rings | Dijonnaise | French Fries | 13 | *add bacon 2*

HOT BUTTERED FRESH LOBSTER ROLL

Toasted Bun | Cole Slaw | Crispy French Fries | 21

MAX'S CRISPY "FISHWICH"

Lightly Fried Fish | Griddled | Cheddar Cheese | Remoulade | 13

LOBSTER BURGER

Avocado | Meyer Lemon Aioli | Arugula | Fennel
Sea Salt & Vinegar French Fries | 21

NEW ENGLAND JUMBO CRAB ROLL

Toasted Roll | Butter Lettuce | Lemon | Scallions
Old Bay Aioli | Potato Chips | 16

BLACKENED MAHI MAHI TACOS

Mango Salsa | Flour Tortillas | Red Rice & Beans | Cilantro Crema | 13

BIG SALADS

TUSCAN CHICKEN SALAD

Tri-Color Greens | Mozzarella
Polenta Croutons | Kalamata Olives | 12

MAX'S CHOPPED SHRIMP SALAD

Gorgonzola | Sherry Vinaigrette | 14

COBB SALAD ROYALE

Avocado | Tomato | House Bacon | Hard Cooked Egg
Gorgonzola | Sherry Vinaigrette

PICKED LOBSTER 23 | POACHED SHRIMP 17 | NEW YORK STRIP | 21

SEARED SCALLOP WALDORF SALAD *

Apple Cider Vinaigrette | Apples
Gorgonzola | Candied Walnuts | 19

SIDES

SAUTEED SPINACH | Garlic | Parmesan | 7 ASPARAGUS | Lemon | Sea Salt | 8 TRUFFLE FRIES | Parmesan Cheese | 7
LOBSTER MAC & CHEESE | Cellentani Pasta | Lobster Sherry Sauce | Parmesan | 12 YUKON GOLD POTATO PURÉE | 8
BACON ROASTED BRUSSELS SPROUTS | 8 FRENCH FRIES | 4.5

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