

# MAX'S OYSTER BAR

Executive Chef: Scott Miller  
Chef de Cuisine: Michael Lee  
Sous Chefs: Chris Carballo & Jimi Brahim

WE PROUDLY SUPPORT LOCAL FARMS.

## WINTER LUNCH MENU

### CONNECTICUT'S BEST RAW BAR

PLEASE VIEW OUR DAILY OYSTER LIST.

LITTLENECK CLAMS\* | 2 EACH  
CHERRYSTONE CLAMS\* | 2 EACH  
TAYLOR BAY SCALLOPS | 2.5 EACH  
COLOSSAL WHITE SHRIMP | 3.5 EACH  
JONAH CRAB CLAW | 3.5 EACH

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

SHELLFISH SAMPLER\* {for two} | 32.95  
HI-RISE OF SEAFOOD\* {for four to six} | 58.95  
MAX'S SKYSCRAPER\* {for up to eight} | 99.95

ASIAN CALAMARI SALAD | 6.95  
BALTIMORE STYLE SHRIMP | 11.95  
FULL LOBSTER TAIL | 18.95  
1/2 LOBSTER TAIL | 10.95  
LOBSTER CLAWS | 5 EACH

### STARTERS

MAX'S BAKED OYSTERS 964 | caramelized onion | tasso ham | brioche | gruyere cheese | 11.95

HOT & SALTY POINT JUDITH CALAMARI | coriander batter | nuoc mam cham dipping sauce | 10.95

SEA-SAR | white anchovy | romaine | sea beans | uni croutons | 10.95

MUSSELS | miso | seaweed | lotus chips | 11.95

WINTER VEGETABLES | Melville cheese (Mystic) | hazelnuts | white balsamic 8.95

NEW ENGLAND CLAM CHOWDER | quahogs | potatoes | house smoked bacon | 6.50

STARLIGHT GARDENS ORGANIC GREENS | beet greens | claytonia | red russian kale | spinach | sherry vinaigrette | 6.95

LUMP CRAB CAKE | Black garlic aioli | peppadews | lemon 13.95

BLACKENED TUNA TACOS\* | guacamole | spicy relish | 10.95

#### SEASONAL SOUP

Made from rich stock and local ingredients | 7.95

### MARKET CATCH

Choose from our Fresh Seafood selection paired with Brussels Sprouts, House - Cured Bacon, Lemon Caper Beurre Blanc

WHITE SHRIMP | Panama Bay | 14.95

SEA SCALLOPS | Stonington, CT | 15.95

LOCH DUART SALMON | Scotland | 16.95

YELLOWFIN TUNA | North Carolina | 15.95

MAHI MAHI | Costa Rica | 15.95

RAINBOW TROUT | Idaho | 13.95

BLUE COD | Massachusetts | 12.95

MAHI MAHI | Costa Rica | 15.95

### FRIED SEAFOOD

All served with house made tartar and cocktail sauces | creamy cabbage slaw and crisp french fries

LOCAL COD "FISH N' CHIPS" | 11.95

WILLAPA BAY OYSTERS | 12.95

GEORGES BANK SEA SCALLOPS | 15.95

LOCAL WHOLE BELLY CLAMS | 16.95

MEXICAN WHITE SHRIMP | 14.95

### BIG SALADS

TUSCAN CHICKEN SALAD | tri-color greens | mozzarella | polenta croutons | kalamata olives | 11.95

MAX'S CHOPPED SHRIMP SALAD | crumbled gorgonzola cheese | sweet sherry vinaigrette | 13.95

GRILLED CHICKEN CAESAR SALAD | house made caesar dressing | shaved grana Padana | garlic croutons | 11.95

COBB SALAD ROYALE | CHOICE OF FRESH PICKED LOBSTER OR GRILLED STRIP STEAK | chopped greens | fresh avocado | vine ripened tomato | crisp bacon | hard cooked egg | gorgonzola crumbles | sherry vinaigrette | 18.95

SEARED SCALLOP WALDORF SALAD\* | apple cider vinaigrette | granny smith apples | gorgonzola cheese | candied walnuts | 15.95

THAI CHICKEN & SHRIMP SALAD | peanut glazed and grilled chicken thigh | poached shrimp | cabbage | mint | sprouts | lime | 12.95

### SANDWICHES AND SUCH..

HALF POUND BROAD BROOK (CT) BEEF Burger | special sauce | bibb lettuce | aged cheddar cheese | waffle cut pickles | agra dolce onions | backyard tomatoes | brioche bun | crispy french fries | 11.95

HOT BUTTERED LOBSTER ROLL | cole slaw | crispy french fries | 18.95

SAN FRANCISCO STYLE CRAB MELT | sourdough bread | blue crabmeat | dill aioli | jack cheese | old bay fries | 12.95

YELLOWFIN TUNA BURGER \* | sesame seed crust | homemade kimchee | sweet potato fries | 9.95

MAX'S CRISPY "FISHWICH" | lightly fried fish | griddled cheddar cheese | remoulade sauce | 11.95

NEW ENGLAND FRIED CLAM ROLL | split bun | cole slaw | salt & vinegar french fries | 16.95

BAJA STYLE FISH TACOS | mango-jalapeño relish | black bean & achiote rice | 9.95

### OYSTER BAR LUNCH SPECIALTIES

PAELLA	TAVERN STEAK	CLAM LINGUINI	TUNA	FILET MIGNON	CRACKLIN' MAC	LOBSTER
littleneck clams   prawns   mussels   saffron rice   12.95	Roasted garlic   mashed potatoes   sautéed spinach   16.95	Local clams   peppadews   spinach   11.95	Peanut soy soba noodles   Crunchy Asian   vegetables   15.95	Haricot Vert   Fried   Onion   demi-glaze   17.95	Cellantani pasta   chicken   cracklin   chicken confit   12.95	Truffle cream   grana padana   cheese   pasta   14.95

\*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS.