

MAX'S OYSTER BAR

raw bar

Littleneck Clams 3 each*
Cherrystone Clams 3 each
Colossal White Shrimp 5 each
Lump Crab Cocktail 15⁵⁰ 4oz

Oyster Sampler 21
Shellfish Sampler 39
Hi-Rise of Raw Bar 79
Skyscraper of Raw Bar 145

Asian Calamari Salad 10
Wakame Seaweed Salad 9
Baltimore Shrimp 1/2 Lb 18
Bay Scallop Ceviche 12

- PLEASE SEE TODAY'S FRESH OYSTER SELECTION -

salads & starters

NEW ENGLAND CLAM CHOWDER 10
Quahog Clams, Potatoes, Applewood Smoked Bacon

CAESAR SALAD 12
Romaine, Radicchio, Confit Garlic, Croutons, Parmesan

MAX'S CHOPPED SALAD 12
Peppers, Tomatoes, Cucumbers, Carrots, Green Beans, Gorgonzola Cheese, Spanish Sherry Vinaigrette

BABY KALE & BRUSSELS SPROUTS SALAD 13
Bacon, Parmesan Cheese, Marcona Almonds, Lemon Garlic Dressing

FALL PEAR SALAD 12
Shaved Pear, Candied Walnuts, Whipped Blue Cheese, Honey Roasted Cranberries, Cranberry Vinaigrette

POINT JUDITH CALAMARI 16
Pepperoncini, Garlic Aioli, Red Sauce

AHI TUNA TARTARE 19
Whipped Avocado, Scallions, Tobiko, Smoked Shoyu

STEAMED MUSSELS 15
Creamy Pernod Broth, Roasted Fennel, Melted Leeks, Crostini

JUMBO LUMP CRABCAKE 19
Whipped Aji Amarillo, Jicama & Radish Salad

big salads

TUSCAN CHICKEN SALAD 17
Tri-Color Greens, Mozzarella Polenta Croutons, Kalamata Olives

MAX'S CHOPPED SHRIMP SALAD 18
Gorgonzola, Sherry Vinaigrette

COBB SALAD ROYALE
Avocado, Tomato, House Bacon, Hard Cooked Egg Gorgonzola, Sherry Vinaigrette

CHICKEN 17, CHILLED SHRIMP 18, FILET MIGNON 22, LOBSTER 32

SEARED SCALLOP WALDORF SALAD* 25
Apple Cider Vinaigrette, Apples Gorgonzola, Candied Walnuts

new england seafood baskets

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

FISH N' CHIPS 19
FRIED PACIFIC OYSTERS 21
FRIED TEMPURA SHRIMP 23
FISHERMAN'S PLATTER 24

entrees

GEORGES BANK SEA SCALLOPS* 25
King Trumpet Mushroom Risotto, Crispy Leeks, Sage Pesto, Lemon Truffle Vinaigrette

PUMPKIN SEED CRUSTED HADDOCK 21
Roasted Fingerling Potatoes, Cauliflower, Carrots, Parsnip Puree, Bacon Vinaigrette

POKE BOWL
Sushi Rice, Edamame, Cucumber, Seaweed Salad, Smoked Shoyu, Spicy Mayo

TUNA 22 / SALMON 16

SCOTTISH SALMON 21
Kimchi Fried Rice, Miso Glaze, Scallion, Radish

KOREAN STYLE STEAK TACOS 22
Gochujang Marinated Filet, Cabbage, Spicy Mayo Pickled Ginger Radish Crunch, Kimchi Rice

MAX'S FAMOUS PAELLA 21
Shrimp, Clams, Mussels, Chorizo Calamari, Chicken, Saffron Rice

Add 1/2 Lobster 19

SUPER GRAIN BOWL
Quinoa, Farro, Barley, Butternut Squash, Cauliflower, Toasted Walnuts, Pickled Red Onion, Baby Greens, Lemon Garlic Dressing

CHICKEN 17, GRILLED SHRIMP 18, SALMON 21

sandwiches

BROAD BROOK (CT) BURGER 15⁵⁰
Broad Brook (CT) burger, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries add Applewood Smoked Bacon 2.50

HOT HERB BUTTER LOBSTER ROLL 32
Toasted Bun, Cole Slaw, French Fries

LOBSTER BLT MELT 29
Applewood Smoked Bacon, Bibb Lettuce, Tomato, Gruyere Cheese, Lobster Aioli, French Fries

BLACKENED FISH TACOS 16
Mango Salsa, Flour Tortillas Red Rice & Beans, Cilantro Crema

sides

CRISPY BRUSSELS SPROUTS 8
Lemon Aioli

SAUTÉED SPINACH 8

GRILLED ASPARAGUS 9

TRUFFLE FRENCH FRIES 8
Parmesan Cheese

LOBSTER MAC & CHEESE 18
Lobster, Cheese Mornay

GARLIC GLAZED GREEN BEANS 8

POTATO PURÉE 8

CRAB FRIED RICE 18

*Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

Executive Chef: Matthew Burrill
Sous Chefs: Sean Deshaies, Alexi Cordi & Chris Hebbe

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BAR