

# MAX'S OYSTER BAR

## raw bar

*Littleneck Clams\* 3 each*  
*Cherrystone Clams 3 each*  
*Colossal White Shrimp 5 each*  
*Lump Crab Cocktail 15<sup>50</sup> 4oz*

**Oyster Sampler 28**  
**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*

**WINTER CITRUS SALAD 13**  
*Orange, Grapefruit, Arugula, Bibb Lettuce, Feta Cheese, Shaved Fennel, Crispy Quinoa, Blood Orange Citronette*

**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 35**

**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*

**HERB CRUSTED HADDOCK 21**  
*Roasted Fingerling Potatoes, Broccoli Rabe, Caramelized Cipollini Onions, 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*

**STEAK FRITES 23**  
*Tenderloin, Truffle French Fries, Grilled Onion, Arugula, Au Poivre Sauce*

**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 15<sup>50</sup>**  
*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 35**  
*Toasted Bun, Cole Slaw, French Fries*

**CROBSTER BLT MELT 32**  
*Lump Crab, Lobster, Gruyere Cheese, Applewood Smoked Bacon, Bibb Lettuce, Tomato, Lobster Aioli, Old Bay 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 22**  
*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

MAX'S  
OYSTER  
BAR