EXECUTIVE CHEF:
SCOTT MILLER

Max's Oyster Bar

SOUS CHEFS:
CRISTOBAL CARBALLO,
JIMI BRAHIMI & DOUG ISLEIB

RAWbar

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

LITTLENECK CLAMS* | 2 EACH
CHERRYSTONE CLAMS * | 2 EACH
TAYLOR BAY SCALLOPS | 3 EACH
COLOSSAL WHITE SHRIMP | 4 EACH
SNOW CRAB CLAW | 4 EACH

Shellfish **SAMPLER** 2 people | 33
HIGH-RISE *of* **SEAFOOD** 4-6 people | 59
SKYSCRAPER 6-8 people | 99

ASIAN CALAMARI SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 12
FULL LOBSTER TAIL | MP
CHILLED MUSSELS | 7
LOBSTER CLAWS | 5 EACH
1/2 DUNGENESS CRAB | 19

FRESH BAKED HARTFORD BAKING COMPANY BREAD AVAILABLE UPON REQUEST

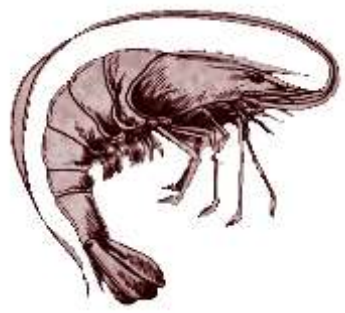
APPETIZERS

NEW ENGLAND CLAM CHOWDER
Quahogs | Potatoes | House Smoked Bacon | 7

HOT & SALTY POINT JUDITH CALAMARI
Coriander Batter | Nuoc Mam Cham Dipping Sauce | 11

MAX'S BAKED OYSTERS 964
Tasso Ham | Brioche | Gruyere Cheese | 12

NANTUCKET SOUND WILD MUSSELS
Tomato | Garlic | White wine | 12



JUMBO LUMP CRABCAKE
Lemon Tarragon Aioli | 14

LOCAL ORGANIC GREENS
Sherry Vinaigrette | 7

BLACK KALE
White Anchovy | Roasted Garlic | Lemon | Aged Pecorino | 9

CAESAR SALAD
Fresh Baked Crouton | Parmesan | 7

At Max's Oyster Bar, we create an ever changing menu based around our farmers and ranchers located only miles from the restaurant. We have a hand in all aspects of the farming process and believe that becoming closer to our food source is an imperative part of developing sustainable agriculture.

"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 WHOLE BELLY CLAMS | 21

SANDWICHES

THE LOCAL BURGER*
Broad Brook (CT) Beef | Truffle Aioli | Truffle Fries | 13 | *add bacon 2*

HOT BUTTERED LOBSTER ROLL
Cole Slaw | Crispy French Fries | 21

MAX'S CRISPY "FISHWICH"
Lightly Fried Fish | Griddled | Cheddar Cheese | Remoulade | 13

FRIED OYSTER BANH MI
Korean Chili Aioli | Daikon/Carrot Slaw
Cucumber salad | 15

SAN FRANCISCO STYLE CRAB MELT
Sourdough | Dill Aioli | Jack Cheese | Old Bay Fries | 12

BLACKENED MAHI MAHI TACOS
Mango Salsa | Flour Tortillas | Red Rice & Beans | 13

LUNCH ENTREES

STONINGTON SEA SCALLOPS* (BOMSTER BROS.)
Mushrooms | Risotto | Lardon | Sherry | 18

NORTH ATLANTIC BLUE COD
Miso broth | Soy Bean Dumplings | Bok Choy | Oyster Mushrooms | 15

YELLOWFIN TUNA *
Fennel Crust | Crushed Potato | Rabe | Castelvetrano Olives | 19

LOCH DUART ORGANIC SALMON
Capers | Raisins | Cauliflower | Curry | Crème Fraîche | 17

BRONZED IDAHO RAINBOW TROUT
Hominy Grits | Pickled Green Tomatoes | Crawfish | Remoulade | 15

BUCCATINI & CLAMS
Rapini Pesto | Italian Sausage | Roasted Garlic | 14

PAN ROASTED CHICKEN PAILLARD
Arugula | Grana Padana | Lemon | 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 21, POACHED SHRIMP 17 OR NEW YORK STRIP | 19

SEARED SCALLOP WALDORF SALAD *
Apple Cider Vinaigrette | Granny Smith Apples
Gorgonzola | Candied Walnuts | 17

"Max's Oyster Bar believes that no dish can be better than its ingredients & that the best ingredients are usually local."
Scott Miller

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