

# 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

**POINT JUDITH CALAMARI 16**  
Pepperoncini, Garlic Aioli, Red Sauce

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

**PERNOD BRAISED MUSSELS 15**  
Roasted Fennel, Melted Leeks, Crostini

**COLOSSAL LUMP CRABCAKE 22**  
Spring Vegetable Slaw, Old Bay Remoulade

**TUSCAN SALAD 13**  
Tri-Color Greens, Mozzarella, Roasted Garlic, Tomatoes, Polenta Croutons, Kalamata Olives

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

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

**COBB SALAD ROYALE 14**  
Avocado, Tomato, House Bacon, Hard Cooked Egg Croutons, Gorgonzola, Sherry Vinaigrette

**WALDORF SALAD\* 12**  
Mixed Greens, Apple Cider Vinaigrette, Apples, Gorgonzola, Candied Walnuts

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

**SPRING GREEN SALAD 13**  
Grape Tomato, Radish, Cucumber, Feta Cheese, Green Goddess Dressing

## additions to salads

GRILLED CHICKEN 6, SHRIMP (cold or grilled) 7,  
SALMON 10, SEA SCALLOPS 13,  
PICKED LOBSTER MEAT 22, STEAK 12

## sides

**CRISPY BRUSSELS SPROUTS 9**  
Lemon Aioli

**SAUTÉED SPINACH 9**

**GRILLED ASPARAGUS 9**

**TRUFFLE FRENCH FRIES 9**  
Parmesan Cheese

**LOBSTER MAC & CHEESE 24**  
Lobster, Cheese Mornay

**GARLIC GLAZED GREEN BEANS 9**

**POTATO PURÉE 9**

**CRAB FRIED RICE 18**

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

## entrees

**HERB CRUSTED COD 22**  
Ricotta Gnocchi, Asparagus, Spring Onion, Sundried Tomato Romesco, Arugula Chimichurri,

**RAINBOW TROUT 21**  
Roasted Fingerling Potatoes, Locally Foraged Mushrooms, Green Beans, Marcona Almondine

**SCOTTISH SALMON 23**  
Kimchi Fried Rice, Miso Glaze, Scallion, Radish

**NATIVE SCALLOPS\* 25**  
Roasted Tomato & Artichoke Risotto, Crispy Sunchokes, Basil Pesto

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

**TUNA 22 / SALMON 16**

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

**MAX'S FAMOUS PAELLA 24**  
Shrimp, Clams, Mussels, Chorizo Calamari, Chicken, Saffron Rice  
Add 1/2 Lobster 19

**SUPER GRAIN BOWL 14**  
Quinoa, Farro, Barley, Green Beans, Carrots, Cherry Tomatoes, Pickled Red Onion, Baby Greens, Lemon Garlic Dressing

CHICKEN 7, GRILLED SHRIMP 7, SALMON 11, TUNA 12

## 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**

## sandwiches

**MOB CHEESEBURGER 18**  
Brandt Beef, {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

**CRISPY FISH SANDWICH 17**  
Butter Lettuce, Tomato, Cole Slaw, Tartar Sauce, Old Bay French Fries

**TACOS 18**  
Choice of Blackened Fish or Fried Rock Shrimp  
Mango Salsa, Flour Tortillas  
Red Rice & Beans, Cilantro Crema

Executive Chef: Matthew Burrill  
Sous Chefs: Eduart Zumbuli, Sean Deshaies, Chris Hebbe

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