

Executive Chef: Scott Miller
 Chef de Cuisine: Michael Lee

We proudly support local farms.

LUNCH MENU



Connecticut's Best Raw Bar



Please view our daily oyster list.

Littleneck Clams*	2.00 each
<i>Poppa C's Shellfish, Branford, CT</i>	
Cherrystone Clams*	2.00 each
<i>Poppa C's Shellfish, Branford, CT</i>	
Taylor Bay Scallops	2.50 each
Colossal White Shrimp	3.50 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	1/2 lb. 11.95
Jonah Crab Claws	3.50 each
Full Lobster Tail	18.95
1/2 Lobster Tail	10.95

Starters

Max's Baked Oysters 964	11.95
<i>Caramelized onion, tasso ham, brioche, gruyere cheese</i>	
Tasting of Connecticut Artisan Cheese	12.95
<i>Cato Corners & Sankow's Beaver Brook Farm</i>	
Hot & Salty Point Judith Calamari	9.95
<i>Coriander batter, nuoc mam cham dipping sauce</i>	
Caesar	6.95
<i>Classic Caesar dressing, grana padana, roasted garlic croutons</i>	
Steamed Poppa C's Littlenecks	11.95
<i>House cured bacon, pilsner, roasted garlic, peppers</i>	
Warm Duck Confit	9.95
<i>Fig vinaigrette, goat cheese, flat leaf spinach, pickled red onion</i>	

New England Clam Chowder	6.50
<i>Quahogs, potatoes, house smoked bacon</i>	
Lobster Bisque	8.95
<i>Fresh picked lobster meat</i>	
Starlight Gardens Organic Greens	6.95
<i>Beet greens, claytonia, red Russian kale, spinach, sherry vinaigrette</i>	
Jumbo Lump Crab Cake	13.95
<i>Black garlic aioli, pea greens, lemon, peppadews, pickled onion</i>	
Nantucket Sound Wild Mussels	9.95
<i>San Marzano tomatoes, fennel, roasted garlic</i>	
Blackened Tuna Tacos*	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	



Market Catch



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

Flatfish <i>Stonington, CT</i>	14.95	Loch Duart Salmon <i>Scotland</i>	16.95	Rainbow Trout <i>Idaho</i>	13.95
White Shrimp <i>Panama Bay</i>	14.95	Yellowfin Tuna <i>North Carolina</i>	15.95	Mahi Mahi <i>Costa Rica</i>	14.95
Arctic Char <i>Iceland</i>	14.95	Sea Scallops <i>Stonington, CT</i>	15.95	Blue Cod <i>Massachusetts</i>	12.95



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	Local Fluke	14.95

Big Salads

Tuscan Chicken Salad	11.95
<i>Tri-color greens, mozzarella, polenta croutons, kalamata olives</i>	
Max's Chopped Shrimp Salad	13.95
<i>Crumbled gorgonzola cheese, sweet sherry vinaigrette</i>	
Grilled Chicken Caesar Salad	11.95
<i>House made Caesar dressing, shaved grana padana, garlic croutons</i>	
Cobb Salad Royale	18.95
<i>Choice of fresh picked lobster or grilled strip steak</i>	
<i>Chopped greens, fresh avocado, vine ripened tomato, crisp bacon, hard cooked egg, gorgonzola crumbles, sherry vinaigrette</i>	
Seared Scallop Waldorf Salad*	15.95
<i>Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts</i>	
Crispy Calamari Salad	12.95
<i>Plantains, pumpkin seeds, mango, baby lettuces, papaya curry vinaigrette</i>	
Thai Chicken and Shrimp Salad	12.95
<i>Peanut glazed and grilled chicken thigh, poached shrimp, cabbage, mint, sprouts, lime</i>	

Sandwiches and Such..

Hot Buttered Lobster Roll	18.95
<i>Cole slaw, crispy french fries</i>	
San Francisco Style Crab Melt	12.95
<i>Sourdough bread, blue crabmeat, dill aioli, jack cheese, old bay fries</i>	
Yellowfin Tuna Burger*	9.95
<i>Sesame seed crust, homemade kimchee, sweet potato fries</i>	
Half Pound Broad Brook (CT) Beef Burger	11.95
<i>Special sauce, Bibb lettuce, aged cheddar cheese, waffle cut pickles, agra dolce onions, backyard tomatoes, brioche bun, crispy french fries</i>	
Grilled Mahi Mahi Sandwich	13.95
<i>Jerk rubbed, jicama slaw, spicy mango aioli, french fries</i>	
Max's Crispy "Fishwich"	11.95
<i>Lightly fried sole, griddled cheddar cheese, remoulade sauce</i>	
New England Fried Clam Roll	16.95
<i>Split bun, cole slaw, salt & vinegar french fries</i>	
Baja Style Fish Tacos	9.95
<i>Mango-jalapeño relish, black bean & achote rice</i>	

Oyster Bar Lunch Specialties

Paella	Tavern Steak	Clam Linguini	Sesame Tuna	Petite Filet	Lobster Mac	Cavatappi
<i>Littleneck Clams, Prawns, Mussels, Saffron Rice</i>	<i>Roasted Garlic Mashed Potatoes, Sautéed Spinach</i>	<i>Local Clams, Peppadews, Spinach</i>	<i>Soba Noodles, Sweet Soy, Edamame, Bok Choy</i>	<i>Haricot Vert, Gorgonzola Whipped Potato, Demi-Glace</i>	<i>Truffled Cream Sauce, Lobster, Chervil</i>	<i>Roasted Chicken, Garlic Sausage, Broccoli Rabe, Chili Flake, Tomato</i>
\$12.95	\$16.95	\$11.95	\$12.95	\$17.95	\$14.95	\$12.95

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