

Executive Chef: Scott Miller  
 Chef de Cuisine: Michael Lee

We proudly support local farms.

## winter lunch menu



### Connecticut's Best Raw Bar

Please view our daily oyster list.



<b>Littleneck Clams*</b>	2.00 each
<i>Poppa C's Shellfish, Branford, CT</i>	
<b>Cherrystone Clams*</b>	2.00 each
<i>Poppa C's Shellfish, Branford, CT</i>	
<b>Taylor Bay Scallops</b>	2.50 each
<b>Colossal White Shrimp</b>	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*

<b>Shellfish Sampler*</b> (for two)	32.95
<b>Hi-Rise of Seafood*</b> (for four to six)	58.95
<b>Max's Skyscraper*</b> (for up to eight)	99.95

<b>Asian Calamari Salad</b>	6.95
<b>Baltimore Style Shrimp</b> 1/2 lb.	11.95
<b>Jonah Crab Claws</b>	3.50 each
<b>Full Lobster Tail</b>	18.95
<b>1/2 Lobster Tail</b>	10.95

### Starters

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

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

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

### Fried Seafood

All served with house made tartar and cocktail sauces, creamy cabbage slaw and crisp french fries

<b>Local Cod "Fish n' Chips"</b>	11.95	<b>Willapa Bay Oysters</b>	12.95	<b>Georges Bank Sea Scallops</b>	15.95
<b>Local Whole Belly Clams</b>	16.95	<b>Mexican White Shrimp</b>	14.95	<b>Local Fluke</b>	14.95

### Big Salads

<b>Tuscan Chicken Salad</b>	11.95
<i>Tri-color greens, mozzarella, polenta croutons, kalamata olives</i>	
<b>Max's Chopped Shrimp Salad</b>	13.95
<i>Crumbled gorgonzola cheese, sweet sherry vinaigrette</i>	
<b>Grilled Chicken Caesar Salad</b>	11.95
<i>House made Caesar dressing, shaved grana padana, garlic croutons</i>	
<b>Cobb Salad Royale</b>	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>	
<b>Seared Scallop Waldorf Salad*</b>	15.95
<i>Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts</i>	
<b>Crispy Calamari Salad</b>	12.95
<i>Plantains, pumpkin seeds, mango, baby lettuces, papaya curry vinaigrette</i>	
<b>Thai Chicken and Shrimp Salad</b>	12.95
<i>Peanut glazed and grilled chicken thigh, poached shrimp, cabbage, mint, sprouts, lime</i>	

### Sandwiches and Such..

<b>Hot Buttered Lobster Roll</b>	18.95
<i>Cole slaw, crispy french fries</i>	
<b>San Francisco Style Crab Melt</b>	12.95
<i>Sourdough bread, blue crabmeat, dill aioli, jack cheese, old bay fries</i>	
<b>Yellowfin Tuna Burger*</b>	9.95
<i>Sesame seed crust, homemade kimchee, sweet potato fries</i>	
<b>Half Pound Broad Brook (CT) Beef Burger</b>	11.95
<i>Special sauce, Bibb lettuce, aged cheddar cheese, waffle cut pickles, agra dolce onions, backyard tomatoes, brioche bun, crispy french fries</i>	
<b>Grilled Mahi Mahi Sandwich</b>	13.95
<i>Jerk rubbed, jicama slaw, spicy mango aioli, french fries</i>	
<b>Max's Crispy "Fishwich"</b>	11.95
<i>Lightly fried sole, griddled cheddar cheese, remoulade sauce</i>	
<b>New England Fried Clam Roll</b>	16.95
<i>Split bun, cole slaw, salt &amp; vinegar french fries</i>	
<b>Baja Style Fish Tacos</b>	9.95
<i>Mango-jalapeño relish, black bean &amp; achiote 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> \$12.95	<i>Roasted Garlic Mashed Potatoes, Sautéed Spinach</i> \$16.95	<i>Local Clams, Peppadews, Spinach</i> \$11.95	<i>Soba Noodles, Sweet Soy, Edamame, Bok Choy</i> \$12.95	<i>Haricot Vert, Gorgonzola Whipped Potato, Demi-Glace</i> \$17.95	<i>Truffled Cream Sauce, Lobster, Chervil</i> \$14.95	<i>Roasted Chicken, Garlic Sausage, Broccoli Rabe, Chili Flake, Tomato</i> \$12.95

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