

EXECUTIVE CHEF:  
BOB PETERSON

SOUS CHEFS:  
GABE VANCIL  
SEAN DESHAIES

# MAX'S OYSTER BAR

## RAW BAR

COPPS ISLAND OYSTERS \* | 2.35 EACH  
COOKE'S TOUR OYSTERS \* | 2.45 EACH  
LITTLENECK CLAMS\* | 2.35 EACH  
COLOSSAL WHITE SHRIMP | 4 EACH  
ALASKAN KING CRAB LEGS 1/2 LB | 26  
MAINE LOBSTER CLAW | 5.00 EACH

SHELLFISH SAMPLER | 36  
HIGH-RISE of SEAFOOD | 69  
SKYSCRAPER | 125

SCALLOP CEVICHE | 9  
ASIAN CALAMARI SALAD | 9  
WAKAME SEAWEED SALAD | 7  
BALTIMORE STYLE SHRIMP 1/2 LB | 16  
FULL LOBSTER TAIL | 18  
CHILLED MUSSELS | 7

The freshest assortment of shellfish, oysters, clams, mussels, crab, lobster, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

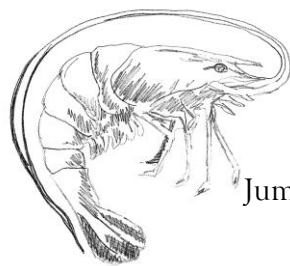
## APPETIZERS

**NEW ENGLAND CLAM CHOWDER**  
Quahog Clams | Potatoes | Applewood Smoked Bacon | 9

**POINT JUDITH CALAMARI**  
Peperoncini | Arugula | Garlic Aioli | Red Sauce | 13

**AHI TUNA TARTARE**  
Avocado | Scallions | Wasabi Tobiko  
Smoked Shoyu | Wonton Chips | 15

**JUMBO LUMP CRABCAKE**  
Orange-Caper Remoulade | Snow Pea Slaw  
Red Pepper Puree | 15



**STRAWBERRY-BURATTA SALAD**  
Baby Lettuces | Shaved Fennel | Toasted Almonds  
Fresh Mint | Citronette | 12

**MAX'S CHOPPED SALAD**  
Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11

**CRAB LOUIS**  
Jumbo Lump Crab | Tomatoes | Avocado | Cucumber | Egg  
Romaine Lettuce | Louis Dressing | 15

**CAESAR SALAD**  
Fresh Baked Croutons | Parmesan | 10

## "New England Seafood Baskets"

All served with our famous cole slaw  
tartar sauce & crispy french fries

FISH N' CHIPS | 16  
WHOLE BELLY CLAMS | 23  
TEMPURA FRIED SHRIMP | 18  
FRIED SOFTSHELL CRAB | 17  
FRIED FISHERMAN'S PLATTER | 21



## SANDWICHES

**THE LOCAL BURGER\***  
Broad Brook (CT) Beef | Cheddar Cheese  
Onion Rings | Dijonnaise | French Fries | 14 | *add bacon 2*

**HOT BUTTERED FRESH LOBSTER ROLL**  
Toasted Bun | Cole Slaw | Crispy French Fries | 25

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

**BLACKENED SWORDFISH TACOS**  
Mango Salsa | Flour Tortillas | Red Rice & Beans  
Cilantro Crema | 13

## LUNCH ENTREES

**GEORGES BANK SEA SCALLOPS\***  
Spring Pea & Crab Risotto | Melted Leeks | Snow Pea Slaw  
Preserved Lemon Emulsion | 21

**PARMESAN CRUSTED HALIBUT**  
Ricotta Gnocchi | Seacoast Mushrooms | Asparagus  
Pistachio Pesto Cream | 18

**AHI TUNA POKE BOWL\***  
Sushi Rice | Quinoa | Black Beans | Pickled Peppers  
Avocado | Toasted Sesame | Cucumbers | Aji Amarillo | 20

**HIDDEN FJORD ATLANTIC SALMON**  
Warm Old Bay Potato Salad | Grilled Artichokes | Spinach  
Fermented Pepper Sauce | 19

**STEAK FRITES**  
NY Strip Steak | Au Poivre Sauce | Truffle French Fries | 27

**MAX'S FAMOUS PAELLA**  
Shrimp | Clams | Mussels | Chorizo  
Calamari | Chicken | Saffron Rice | 18



## BIG SALADS

**TUSCAN CHICKEN SALAD**  
Tri-Color Greens | Mozzarella  
Polenta Croutons | Kalamata Olives | 13

**MAX'S CHOPPED SHRIMP SALAD**  
Gorgonzola | Sherry Vinaigrette | 15

**COBB SALAD ROYALE**  
Avocado | Tomato | Applewood Bacon | Hard Cooked Egg  
Gorgonzola | Sherry Vinaigrette  
PICKED LOBSTER 25 | POACHED SHRIMP 17 | GRILLED CHICKEN 15  
NEW YORK STRIP 19

**SEARED SCALLOP WALDORF SALAD \***  
Apple Cider Vinaigrette | Apples  
Gorgonzola | Candied Walnuts | 21

## SIDES

OLD BAY POTATO SALAD | 7   GRILLED ASPARAGUS | 8   TRUFFLE FRENCH FRIES | Parmesan Cheese | 7  
SPRING PEA & CRAB RISOTTO | 8   SAUTÉED SPINACH | 7   MELTED CHEESE GRITS | 7   POTATO PAVE | 7

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