

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

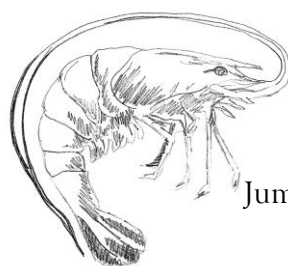
APPETIZERS

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 | 21
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.