Executive Chef: Scott Miller Chef de Cuisine: Michael Lee Sous Chefs: Chris Carballo & Jimi Brahimi

SPRING LUNCH MENU



CONNECTICUT'S BEST RAW BAR PLEASE VIEW OUR DAILY OYSTER LIST.



LITTLENECK CLAMS* | 2 EACH CHERRYSTONE CLAMS* | 2 EACH TAYLOR BAY SCALLOPS | 2.5 EACH COLOSSAL WHITE SHRIMP | 3.95 EACH JONAH CRAB CLAW | 3.5 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 | 11.95 FULL LOBSTER TAIL | 18.95 1/2 LOBSTER TAIL | 10.95 LOBSTER CLAWS | 5 EACH

STARTERS

MAX'S BAKED OYSTERS 964 | caramelized onion | tasso ham | brioche | gruyere cheese | 11.95

HOT & SALTY POINT JUDITH CALAMARI | coriander batter | nuoc mam cham dipping sauce | 10.95

MUSSELS | miso | seaweed | lotus chips | 11.95

BLACK KALE | white anchovy | roasted garlic | lemon | aged pecorino 8.95

Liuzzi Bros. (Hamden) Burrata | hot house tomato | brioche | olive oil | 12.95

New England Clam Chowder | quahogs | potatoes | house smoked bacon | 6.50

California Field Greens | red russian kale | spinach | sherry vinaigrette | 6.95

LUMP CRAB CAKE | black garlic aioli | peppadews | lemon 13.95

BLACKENED TUNA TACOS* | guacamole | spicy relish | 10.95 SEASONAL SOUP | Made from rich stock and local ingredients | 7.95



MARKET CATCH



Choose from our Fresh Seafood selection paired with seasonal vegetables

WHITE SHRIMP | Panama Bay | 14.95 SEA SCALLOPS | Stonington, CT | 15.95 LOCH DUART SALMON | Scotland | 16.95
YELLOWFIN TUNA | North Carolina | 15.95

RAINBOW TROUT | Idaho | 13.95 BLUE COD | Massachusetts | 12.95



FRIED SEAFOOD



All served with house made tartar | creamy cabbage slaw and crisp french fries

LOCAL COD "FISH N' CHIPS" | 11.95 LOCAL WHOLE BELLY CLAMS | 16.95 WILLAPA BAY OYSTERS | 12.95

GEORGES BANK SEA SCALLOPS | 15.95 MEXICAN WHITE SHRIMP | 14.95

BIG SALADS

TUSCAN CHICKEN SALAD | tri-color greens | mozzarella | polenta croutons | kalamata olives | 11.95

MAX'S CHOPPED SHRIMP SALAD | crumbled gorgonzola cheese | sweet sherry vinaigrette | 13.95

GRILLED CHICKEN CAESAR SALAD | house made caesar dressing | shaved grana Padana | garlic croutons | 11.95

COBB SALAD ROYALE | Fresh Picked Lobster or NY strip steak | chopped greens | fresh avocado | vine ripened tomato | crisp bacon | hard cooked egg | gorgonzola crumbles | sherry vinaigrette | 18.95

SEARED SCALLOP WALDORF SALAD* | apple cider vinaigrette | granny smith apples | gorgonzola cheese | candied walnuts | 15.95

THAI CHICKEN & SHRIMP SALAD | peanut glazed and grilled chicken thigh | poached shrimp | cabbage | mint | sprouts | lime | 12.95

SANDWICHES AND SUCH..

HALF POUND BROAD BROOK (CT) BEEF Burger | special sauce | bibb lettuce | aged cheddar cheese | waffle cut pickles | agra dolce onions | backyard tomatoes | brioche bun | crispy french fries | 11.95

HOT BUTTERED LOBSTER ROLL | cole slaw | crispy french fries | 18.95

SAN FRANCISCO STYLE CRAB MELT | sourdough bread | blue crabmeat | dill aioli | jack cheese | old bay fries | 12.95

YELLOWFIN TUNA BURGER * | sesame seed crust | homemade kimchee | sweet potato fries | 9.95

MAX'S CRISPY "FISHWICH" | lightly fried fish | griddled cheddar cheese | remoulade sauce | 11.95

NEW ENGLAND FRIED CLAM ROLL | split bun | cole slaw | salt & vinegar french fries | 16.95

BAJA STYLE FISH TACOS | mango-jalapeño relish | black bean & achiote rice | 9.95

OYSTER BAR LUNCH SPECIALTIES

PAELLA	TAVERN STEAK	CLAM LINGUINI	TUNA	FILET MIGNON	CRACKLIN' MAC	LOBSTER
littleneck clams prawns mussels saffron rice 12.95	Roasted garlic mashed potatoes sautéed spinach 16.95	Local clams peppadews spinach 11.95	Bok choy carrots beans peanuts 15.95	Haricot Vert Fried Onion demi- glace 17.95	Cellantani pasta chicken cracklin chicken confit 12.95	Truffle cream grana padana cheese pasta 14.95