

## SUMMER LUNCH MENU



### CONNECTICUT'S BEST RAW BAR

PLEASE VIEW OUR DAILY OYSTER LIST.



LITTLENECK CLAMS\* | 2.00 EACH  
 CHERRYSTONE CLAMS\* | 2.00 EACH  
 PERUVIAN BAY SCALLOPS | 2.50 EACH  
 COLOSSAL WHITE SHRIMP | 3.50 EACH  
 JONAH CRAB CLAW | 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 | 11.95  
 FULL LOBSTER TAIL | 18.95  
 1/2 LOBSTER TAIL | 10.95  
 LOBSTER CLAWS | 5.00 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  
 SEA-SAR | white anchovy | romaine | sea beans | uni croutons | 10.95  
 LIUZZI BROS. BURRATA | cocktail tomato | Hartford baking co. bread | sea salt, basil | 10.95  
 NANTUCKET SOUND WILD MUSSELS | miso broth | tofu | seaweed, | lotus chips | 11.95  
 MACHIAS PORT STEAMER CLAMS | Natural broth | drawn butter | 12.95

**New England Clam Chowder** 6.50  
*Quahogs, potatoes, house smoked bacon*  
**Starlight Gardens Organic Greens** 6.95  
*Beet greens, claytonia, red Russian kale, spinach, sherry vinaigrette*  
**Lump Crab Cakes** 13.95  
*Mango-cucumber relish, three citrus vinagrette*  
**Ginger Beer Braised Short Rib Bao** 13.95  
*Steamed bun, horseradish, scallions, house pickles*  
**Blackened Tuna Tacos\*** 10.95  
*Guacamole, spicy corn relish*  
**Seasonal Soup** 7.95  
*Made from rich stock and local ingredients*



### Market Catch



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

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



### 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

**Tuscan Chicken Salad** 11.95  
*Tri-color greens, mozzarella, polenta croutons, kalamata olives*  
**Max's Chopped Shrimp Salad** 13.95  
*Crumbled gorgonzola cheese, sweet sherry vinaigrette*  
**Grilled Chicken Caesar Salad** 11.95  
*House made Caesar dressing, shaved grana padana, garlic croutons*  
**Cobb Salad Royale** 18.95  
*Choice of fresh picked lobster or grilled strip steak*  
*Chopped greens, fresh avocado, vine ripened tomato, crisp bacon, hard cooked egg, gorgonzola crumbles, sherry vinaigrette*  
**Seared Scallop Waldorf Salad\*** 15.95  
*Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts*  
**Thai Chicken and Shrimp Salad** 12.95  
*Peanut glazed and grilled chicken thigh, poached shrimp, cabbage, mint, sprouts, lime*  
**Crispy Pork & Pickled Peaches** 12.95  
*Cilantro, Vietnamese gastrique, shaved fennel, mint*

### Sandwiches and Such..

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



### Oyster Bar Lunch Specialties

Paella	Tavern Steak	Clam Linguini	Nicoise Tuna	Filet Mignon	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>Uni spiked devil eggs, confit tomatoes, local greens, olives</i> \$15.95	<i>Haricot Vert, Gorgonzola Whipped Potato, Demi-Glace</i> \$17.95	<i>Truffle Cream Sauce, Lobster, Chervil</i> \$14.95	<i>Braised Short Ribs Chili Flake, Tomato, Oyster Mushrooms</i> \$12.95