

MAX'S OYSTER BAR

raw bar

*Littleneck Clams**, 2.95 each
Cherrystone Clams, 2.95 each
Colossal White Shrimp, 4.95 each
Lump Crab Cocktail, 15.50 4oz

Oyster Sampler 21
Shellfish Sampler 39
Hi-Rise of Raw Bar 79
Skyscraper of Raw Bar 145

Asian Calamari Salad, 10
Wakame Seaweed Salad, 8
Baltimore Shrimp 1/2 Lb, 17.50
Bay Scallop Ceviche, 12

- PLEASE SEE TODAY'S FRESH OYSTER SELECTION -

salads & starters

NEW ENGLAND CLAM CHOWDER 10
Quahog Clams, Potatoes, Applewood Smoked Bacon

CAESAR SALAD 12
Romaine, Radicchio, Confit Garlic, Croutons, Parmesan

MAX'S CHOPPED SALAD 12
Peppers, Tomatoes, Cucumbers, Carrots, Green Beans, Gorgonzola Cheese, Spanish Sherry Vinaigrette

MEXICAN STREET CORN SALAD 12
Arugula, Roasted Corn, Avocado, Grape Tomatoes, Pickled Red Onion, Cotija Cheese, Chipotle Buttermilk Dressing

LOCAL TOMATO-BURRATA SALAD 14
Arugula, Heirloom Tomatoes, Cherry Tomatoes, Basil, Saba, White Balsamic Vinaigrette

POINT JUDITH CALAMARI 16
Pepperoncini, Garlic Aioli, Red Sauce

AHI TUNA TARTARE 18
Whipped Avocado, Scallions, Tobiko, Smoked Shoyu

STEAMED MUSSELS & CLAMS 15
Red Curry Broth, Garlic, Ginger, Bell Peppers, Cilantro & Scallions

JUMBO LUMP CRABCAKE 19
Whipped Aji Amarillo, Jicama & Radish Salad

big salads

TUSCAN CHICKEN SALAD 17
Tri-Color Greens, Mozzarella, Polenta Croutons, Kalamata Olives

MAX'S CHOPPED SHRIMP SALAD 18
Gorgonzola, Sherry Vinaigrette

COBB SALAD ROYALE
Avocado, Tomato, House Bacon, Hard Cooked Egg, Gorgonzola, Sherry Vinaigrette

CHICKEN 17, CHILLED SHRIMP 18, FILET MIGNON 22, LOBSTER 34

SEARED SCALLOP WALDORF SALAD * 25
Apple Cider Vinaigrette, Apples, Gorgonzola, Candied Walnuts

new england seafood baskets

All served with our famous coleslaw, tartar sauce & crispy french fries

FISH N' CHIPS 19

FRIED PACIFIC OYSTERS 21

FRIED TEMPURA SHRIMP 23

FISHERMAN'S PLATTER 24

entrees

GEORGES BANK SEA SCALLOPS* 25
Summer Corn Risotto, Creamed Corn, Tomato Agrodolce, Basil Pesto

HERB CRUSTED HADDOCK 21
Chimichurri Roasted Fingerling Potatoes, Caramelized Onions, Mushroom, Roasted Red Peppers, Romesco Sauce

POKE BOWL
Sushi Rice, Edamame, Cucumber, Seaweed Salad, Smoked Shoyu, Spicy Mayo

TUNA 22 / SALMON 16

HIDDEN FJORD NORTH ATLANTIC SALMON 21
Toasted Farro, Grilled Summer Vegetables, Poblano Cream, Blistered Shishito Peppers, Tequila Lime Glaze

KOREAN STYLE STEAK TACOS 22
Gochujang Marinated Filet, Cabbage, Spicy Mayo, Pickled Ginger Radish Crunch, Kimchi Rice

MAX'S FAMOUS PAELLA 21
Shrimp, Clams, Mussels, Chorizo, Calamari, Chicken, Saffron Rice
Add 1/2 Lobster 19

SUPER GRAIN BOWL
Quinoa, Farro, Barley, Corn, Summer Squash, Grape Tomatoes, Green Beans, Mixed Greens, Creamed Corn, Lemon Garlic Vinaigrette
CHICKEN 17, GRILLED SHRIMP 18, SALMON 21

sandwiches

BROAD BROOK (CT) BURGER 15⁵⁰
Broad Brook (CT) burger, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato, Chipotle Barbeque, Crispy Shallots, French Fries
add Applewood Smoked Bacon 2.50

HOT HERB BUTTER LOBSTER ROLL 32
Toasted Bun, Cole Slaw, French Fries

The price of lobster has reached unprecedented highs due to limited availability and extreme market conditions. Instead of removing this popular item from our menu we will continue to offer it at the lowest possible price.

MAX'S "FISHWICH" 15
Crispy Fried Fish, Griddled Cheddar Cheese, Remoulade

BLACKENED FISH TACOS 16
Mango Salsa, Flour Tortillas, Red Rice & Beans, Cilantro Crema

sides

BROCCOLINI CACIO E PEPE 8

SAUTÉED SPINACH 8

GRILLED ASPARAGUS 9

TRUFFLE FRENCH FRIES 8
Parmesan Cheese

LOBSTER MAC & CHEESE 18
Lobster, Cheese Mornay

GARLIC GLAZED GREEN BEANS 8

POTATO PURÉE 8

BROCCOLI RABE 8

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

Executive Chef: Matthew Burrill
Sous Chefs: Sean Deshaies, Alexi Cordi & Chris Hebbe

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