

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

WE PROUDLY SUPPORT LOCAL FARMS.

## AUTUMN 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 | 14.95  
 CHILLED MUSSELS | 6.95  
 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 | tomato | basil | white wine | 11.95

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

MACHIAS PORT STEAMER CLAMS | Natural broth | drawn butter | 15.95

NEW ENGLAND CLAM CHOWDER | quahogs | potatoes | house smoked bacon | 6.50

STARLIGHT GARDENS ORGANIC GREENS | red russian kale | spinach | sherry vinaigrette | 6.95

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

BLACKENED TUNA TACOS\* | guacamole | spicy corn 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  
 ROYAL RED SHRIMP | Stonington, CT | 16.95

LOCH DUART SALMON | Scotland | 16.95  
 YELLOWFIN TUNA | North Carolina | 15.95  
 OCTOPUS | Spain | 13.95

RAINBOW TROUT | Idaho | 13.95  
 BLUE COD | Massachusetts | 12.95  
 FLOUNDER | Massachusetts | 16.95



### FRIED SEAFOOD



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

LOCAL COD "FISH N' CHIPS" | 11.95

WILLAPA BAY OYSTERS | 12.95

GEORGES BANK SEA SCALLOPS | 15.95

LOCAL WHOLE BELLY CLAMS | 18.95

STONINGTON ROYAL RED SHRIMP | 16.95

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 | 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 | 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
Shellfish   peppers   chorizo   saffron rice   14.95	Roasted garlic   mashed potatoes   sautéed spinach   16.95	Local clams   peppadews   spinach   11.95	Vietnamese Noodle Salad   Korean Aioli   15.95	Broccolini   Fried Onion   demi-glaze   17.95	Cellantani pasta   chicken cracklin   chicken confit   12.95	Truffle cream   Grana Padana cheese   pasta   14.95

\*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS.

OUR BREADS ARE BAKED DAILY & LOCALLY AT HARTFORD BAKING COMPANY