

MAX'S OYSTER BAR

MOTHER'S DAY MENU

All menu items serve 2-3 unless otherwise noted

STARTERS

TOMATO-OLIVE FOCACCIA

Roasted Ramp Butter | \$5

MINI CRAB CAKES

Old bay Remoulade | \$16 (4 pcs)

COLOSSAL SHRIMP COCKTAIL

Horseradish Cocktail Sauce | \$14 (4 pcs)

LOBSTER BISQUE

Fresh Picked Lobster Meat | \$24/qt

NEW ENGLAND CLAM CHOWDER

Oyster Crackers | \$15/qt

AHI TUNA TARTARE

Avocado | Smoked Shoyu | Wonton Chips

Toasted Sesame | Wasabi Tobikko | \$20

STRAWBERRY-BURRATA SALAD

Shaved Fennel | Baby Lettuce | Toasted Almonds

Cucumbers | Fresh Mint | Citronette | \$15

CAESAR SALAD

Romaine Hearts | Garlic Butter Croutons

Grated Parmesan | \$12

MAX'S CHOPPED SALAD

Local Field Greens | Chopped Vegetables

Gorgonzola | Sherry Vinaigrette | \$12

BRUNCH ENTREES

(Sunday, 10-2 only)

WARM PECAN-CINNAMON ROLLS

Bourbon-Orange Glaze | \$12

STUFFED BRIOCHE FRENCH TOAST

Strawberry-Rhubarb Filling | Honey Mascarpone | \$24

BERRY & FRUIT BOWL

Strawberries | Kiwi | Mango

House Made Vanilla Bean Yogurt | \$16

SEAFOOD POKE BOWL

Sushi Rice | Quinoa | Black Beans | Avocado | Pickled Peppers

Cucumbers | Pea Sprouts | Aji Amarillo

Ahi Tuna \$26 | Scottish Salmon \$24 | Poached Shrimp \$24

CRAB & LOBSTER QUICHE

Pastry Crust | Melted Leeks | Gruyere Cheese | \$30

COBB SALAD ROYAL

Chopped Bacon | Tomatoes | Pumpernickel Croutons | Gorgonzola | Hard Cooked Egg | \$36

Picked Lobster \$36 | Poached Shrimp \$24 | Grilled Chicken \$24

DINNER ENTREES

HOT BUTTERED LOBSTER ROLL

Toasted Brioche | Cole Slaw | French Fries | \$24 per roll

HIDDEN FJORD SALMON

Spring Pea & Lemon Risotto | Urban Valley Acres Pea Greens

Pistachio Crumble | Preserved Lemon Emulsion | \$50

PARMESAN CRUSTED HADDOCK

Ricotta Gnocchi | Asparagus | Seacoast Mushrooms | Ramp Pesto Cream | \$42

LOBSTER POT PIE

Fresh Picked Lobster | Aromatic Vegetables | Sweet Peas | Potatoes | Puff Pastry | \$45

BAKED STUFFED JUMBO SHRIMP

Saffron Rice | Spring Vegetables & Baby Carrots | Lobster Butter | \$54

MAX'S PAELLA

Shrimp | Scallops | Clams | Mussels | Chorizo | Calamari | Chicken | Saffron Rice | \$49

Add Full Lobster Tail | \$15

HERB ROASTED BEEF TENDERLOIN

Potato Pave | Grilled Asparagus | Gorgonzola-Ramp Butter | Port Wine Demi-Glace | \$69

DESSERTS

LEMON POUND CAKE

Lemon Icing | Fresh Strawberries | \$14

FLOURLESS CHOCOLATE CAKE

Raspberry Sauce | Nutella Mousse | \$15

KEY LIME PIE

Graham Cracker Crust | Meringue | Toasted Coconut | \$16

HOUSE MADE BLOODY MARY KIT:

Bloody Mary Mix to make 6-8 drinks, plus all the garnishes / 22

Add Tito's Vodka (375ml) plus Mix Kit / 30

ALSO AVAILABLE

Grey Goose Vodka 46.99 liter / Ketel One Vodka 27.99 liter / Tito's Vodka 27.99 liter

MIMOSA KITS

(Makes approximately 8 mimosa)

Two bottles of Primaterra Prosecco, plus Fresh Orange Juice / 32

MARGARITA KITS

(Makes approximately 4-6 cocktails)

Contains Cuervo Traditional Reposado Tequila (375ml) and a choice of Margarita Mix

(Classic, Pomegranate, Rose) / 30

Margarita mixes available individually (while supplies last) / 14

WINE SUGGESTIONS

HERE ARE A COUPLE OF GREAT OPTIONS TO TAKE OUT WITH THIS MENU:

PRIMATERRA PROSECCO, VENETO, ITALY

was \$36, now \$12

CONQUILLA CAVA BRUT ROSÉ, SPAIN

was \$40, now \$15

SATELLITE SAUVIGNON BLANC, 2018, MARLBOROUGH, NEW ZEALAND

was \$36, now \$15

LEITZ RIESLING, 2018, RHEINGAU, GERMANY

was \$44, now \$17

MAX FAMILY RESERVE CHARDONNAY 2018, SONOMA COUNTY

was \$40, now \$20

CHATEAU DE BERNE ROSÉ EMOTION, 2019, PROVENCE, FRANCE

was \$48, now \$20

LANDMARK CHARDONNAY, 2016, RUSSIAN RIVER Valley, Sonoma, CA

was \$59, now \$22

JORDAN WINERY CHARDONNAY, 2016, RUSSIAN RIVER VALLEY, SONOMA, CA

was \$79, now \$37

DOMAINE MICHEL GIRAULT SANCERRE LES BEAUX REGARDS, 2017, LOIRE VALLEY, FR

was \$56, now \$20

MAX FAMILY RESERVE NAPA VALLEY RED BLEND 2016, NAPA VALLEY

was \$48, now \$24

GRAN MORAINÉ PINOT NOIR, 2017, WILLAMETTE VALLEY

was \$90, now \$39

TURLEY WINE CELLARS ZINFANDEL JUVENILE, 2018

was \$75, now \$28

SILVER OAK CELLARS CABERNET SAUVIGNON, 2015, ALEXANDER VALLEY, CA

Was \$175, now \$85

The complete selection from the wine list at Max's Oyster Bar is also currently available to purchase at a 50% discount from the regular prices. Subject to available inventory, but if you are interested in anything, please let us know and we will check on it for you.

All wine, liquor and beer sales must accompany a food order.

Order by phone 860.236.6299 Wednesday - Friday 12:00pm-4:00pm & Saturday 10:00am-1:00pm

Pickup available Friday & Saturday 4:00pm-7:00pm, Sunday 10:00am-7:00pm

Brunch available for pickup Sunday 10:00am-2:00pm

964 FARMINGTON AVE | WEST HARTFORD | MAXSOYSTERBAR.COM

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