

Spring Dinner Menu



Connecticut's Best Raw Bar



Please view our attached daily oyster list

*Littleneck Clams, Poppa C's Shellfish, Branford, CT.	2.00 each
*Cherrystone Clams, Poppa C's Shellfish, Branford, CT.	2.00 each
Taylor Bay Scallops	2.50 each
Colossal White Shrimp	2.95 each
Asian Calamari Salad	6.95
Baltimore Style Shrimp 1/2 lb.	11.95
Snow Crab Claws	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 (four to six)	58.95
*Max's Skyscraper (up to Eight)	99.95

Max's Baked Oysters 964	11.95
Caramelized onion, tasso ham, brioche, gruyere cheese	
Tasting of Cato Corners Cheese	12.95
Colchester, CT with traditional accompaniments	
Vietnamese Bánh Mi	10.95
Pork "char sui", steamed buns, shaved vegetables	
Hot & Salty Point Judith Calamari	9.95
Coriander batter, nuoc mam cham dipping sauce	
Pizza Bianca	12.95
Chef's Daily Creation	

starters

Fried Whole Belly Clams	12.95
Locally harvested, tartar sauce	
Fried Pacific Oysters	10.95
Willapa bay oysters, remoulade sauce	
Jumbo Lump Crab Cake	13.95
Cucumber yogurt sauce, radish salad, smoked paprika oil	
Nantucket Sound Wild Mussels	9.95
Melted leeks, lemongrass broth	
*Blackened Tuna Tacos	10.95
Yellowfin tuna, sticky rice, mango relish	

soups & salads

New England Clam Chowder	6.50
Quahogs, potatoes, applewood smoked bacon	
Lobster Bisque	8.95
Crispy lobster beignet, tarragon crème fraiche	
Starlight Gardens Organic Greens	6.95
Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette	
Max's Chopped Salad	7.95
Gorgonzola cheese, sweet sherry vinaigrette	
Caesar	6.95
Classic caesar dressing, grana padana, roasted garlic croutons	
Rosedale Farms Hydro Bibb Lettuce	6.95
Creamy buttermilk dressing, radish	

fresh catch (available simply prepared)

Local Flatfish (Sole, Flounder or Fluke)	24.95
Grana Padana crust, brussels sprout hash, lemon butter	
Fish n' Chips	20.95
Creamy cole slaw, tartar sauce, crispy french fries	
*Grilled Scottish Organic Salmon	25.95
Quinoa, riesling soaked raisins, port wine reduction, romanesco	
*Dayboat Yellowfin Tuna	26.95
Forbidden black rice, kimchee, spiced carrot nage, yuzu & rice pearls, shiso	
*Stonington Sea Scallops (Bomster Bros.)	27.95
Truffle risotto, roasted local tomato, oyster mushrooms, sherry butter	
Paella	29.95
Shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice	
Crispy Skin Steelhead	25.95
Lemongrass soba noodles, blood orange gastrique, baby bok choy	
Commeal Crusted Rainbow Trout	23.95
Okra ettouffè, rice, crawfish salad, remoulade sauce	
*Grilled Long Line Mahi Mahi	24.95
Black garlic broth, fingerling potatoes, broccolini, picholine olives, preserved lemon	

seasonal farm veggies, grains & starches

Sautéed Broccolini	6.95
Garlic, shallots, butter	
Brussels Sprouts Hash	7.95
Roasted shallots, bacon	
Roasted "Mountain Top" Oyster Mushrooms	7.95
Garlic, butter, fresh herbs	
Beets	8.95
Extra virgin olive oil, orange zest, micro greens	
Steakhouse Creamed Spinach	6.95
Roasted garlic béchamel sauce	
Truffle Risotto	8.50
Shaved truffles, parmesan, caramelized onions	
Cave Aged Gruyere & Mac	8.95
Bread crumbs, cellantani pasta	
Local Fingerling Potatoes	6.95
Fine herbs, garlic, sea salt	

connecticut lobsters

Steamed or Herb Grilled	25.95 lb.
"Salt & Vinegar" French Fries	
Pan Roasted	26.95 lb.
Sweet chili cream sauce, roasted fennel, homestyle mashed potatoes	
Baked Stuffed	28.95 lb.
Rock shrimp-blue crab stuffing, "Salt & Vinegar" French Fries	
Lobster and Blue Crab Filled Ravioli	25.95
Drunken crab sauce, san marzano tomatoes, Liuzzi bros. ricotta	

meat and poultry

*Filet Mignon	34.95
Steakhouse creamed spinach, garlic mashers, veal demi-glace	
*New York Strip Steak	30.95
Provolone "frico", sweet pepper and onion ragout, green peppercorn demi	
Steak Frites	28.95
*Marinated hangar steak, sea salt fries, confit shallots, demi	
Roasted Murrays Chicken	22.95
Braising Greens, pickled red onion, mashed potatoes, natural pan jus	

We support the Monterey Bay Aquarium Seafood Watch

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

Executive Chef: Scott Miller

Sous Chefs: Michael Lee & Jimi Brahimi