

MAX'S OYSTER BAR

SPRING 2009

3 COURSE DEGUSTATION MENU

First

CHOPPED SALAD

GORGONZOLA CHEESE, SWEET SHERRY
VINAIGRETTE

SMOKED SEAFOOD TERRINE

SMOKED SALMON, TROUT AND MUSSELS,
TRADITIONAL ACCOMPANIMENTS



Visit www.maxsoysterbar.com for upcoming

Entrée

CHAR GRILLED MAHI-MAHI

GREEN OLIVE COUS-COUS, GRILLED HEIRLOOM
TOMATOES, KALAMATA OLIVE & FRESH
MOZZARELLA RELISH, BASIL OIL

CHESAPEAKE BAY STRIPED BASS

WARM POTATO SALAD,
RAINBOW SWISS CHARD, CASINO BUTTER

GRILLED SHRIMP LINGUINI

SUGAR SNAP PEAS, WILD MUSHROOMS,
SUMMER BLACK TRUFFLES, BASIL RAGS

Dessert:

STRAWBERRY SEMI FREDDO

FRESH LOCAL BERRIES, BLUEBERRY COULIS

CHOCOLATE HAZELNUT CAKE

NUTELLA SAUCE




\$24.95 per person / No Substitu-

ENTREES

Guests of Max's Oyster Bar are assured freshness as Max's Chefs hand-select only the freshest catches. All of our fish is carefully scrutinized for quality and freshness. Patrons of Max's Oyster Bar are guaranteed exceptional flavor due to Max's research into the 'vineyards' of the sea. We are proud to consistently offer our guests dozens of seafood varieties at the very peak of their season.

All of our fresh seafood selections are available simply prepared with five grain wild rice, grilled asparagus and lemon beurre blanc

- Grana Padana Encrusted Sole (New Bedford, Massachusetts)** *Brussel sprout hash, pancetta, shallots*
24.95
- Wild Salmon (Kodiak, Alaska)** *Orzo salad, grilled zucchini & summer squash, yellow sundried tomato pesto, gazpacho*
26.95
- Yellowfin Tuna (Kona, Hawaii)** *Black garlic crust, sticky rice, sesame cucumber salad, mango nectar, wasabi white soy aioli*
26.95
- White Jumbo Shrimp (Gulf of Mexico)** *Orecchiette pasta, broccolini, Italian sausage, chili flake, roasted garlic*
25.95
- Sea Scallops (Georges Bank)** *Summer vegetable lo-mein, shiso vinaigrette, pea greens, lime-red jalapeno relish, pea greens* 26.95
- Paella** *Soffrito, jumbo shrimp, clams, mussels, chorizo, scallops, chicken, saffron rice*
26.95
- Petite Filet Mignon & Ivory King Salmon** *Bay scallop & rock shrimp fried rice, miso glaze, ginger demi-glace, wasabi mash*
30.95
- Lobster and Blue Crab Ravioli** *Lobster brandy sauce, tomato confit*
24.95

<i>Live Maine Lobsters and Alaskan King Crab</i>	
 Steamed or Herb Grilled Lobster <i>French fries, grilled asparagus, drawn butter</i>	28.95 / per lb.
Pan Roasted Lobster <i>Braised fennel, sweet chili sauce, roasted garlic mashed potatoes</i>	29.95 / per lb.
Baked Stuffed Lobster <i>Rock shrimp & blue crabmeat stuffing, grilled asparagus</i>	30.95 / per lb.
Alaskan King Crab Legs <i>Crispy french fries, grilled asparagus, drawn butter</i>	36.95/ 1 1/4lb

Chop House Classics

- All served with sherryed button mushrooms, warm spinach and bacon salad, baked stuffed potato
- 10 oz. C.A.B Filet Mignon** 29.95
14 oz. C.A.B Ribeye Steak 27.95
14 oz. C.A.B New York Strip Steak 28.95
Add Steamed 1/2 Chic Lobster To Any Steak 14.95
- All of our hand picked Steaks and Chops can be prepared Blackened or Au Poivre

FAMILY STYLE SIDES

Each Side 6.95

Truffled French Fries

Spring Dug Parsnips and Baby Carrots

Brussel Sprout and Bacon Hash

Broccolini, Italian Sausage & Garlic

Executive Chef: Scott Miller

Chef de Cuisine: Eric Zizka
Stagl

Sous Chef: Eric

MAX'S OYSTER BAR 964 FARMINGTON AVE, WEST HARTFORD, CT 06107 (860)236-6299
WWW.MAXSOYSTERBAR.COM

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS"
*MAX'S OYSTER BAR USES ONLY PRESSED SOYBEAN OIL THAT CONTAINS NO TRANS FATTY ACIDS AND RETAIN ITS OMEGA-3'S

Max's
Oys-
ter