

# SPRING LUNCH MENU

## MAX'S FAMOUS RAW BAR

Atlantic Oysters	priced daily
Pacific Oysters	priced daily
Colossal white shrimp	2.95 ea.
Littleneck clams	1.75 ea.
Cherrystone clams	1.75 ea.
Snow crab claws <i>Key lime mustard</i>	3.50 ea.
Asian calamari salad	6.95
Baltimore style shrimp <i>1/2 lb.</i>	11.95
Shellfish sampler <i>(for two)</i>	29.95
Hi-Rise of Seafood <i>(four to six)</i>	52.95
Max's Skyscraper <i>(up to eight)</i>	88.95



## STARTERS

<b>Seafood Minestrone</b>	7.95
Lobster, shrimp, scallops, white beans, ditalina pasta, basil rags, tomato-fennel broth	
<b>New England Clam Chowder</b>	6.50
Applewood smoked bacon, quahogs	
<b>Starlight Garden Greens</b>	6.95
Bulls blood beet greens, claytonia, red russian kale and samish spinach, sherry vinaigrette	
<b>Caesar Salad</b>	6.95
Leaves of young romaine, shaved grana padana, garlic croutons	
<b>Oysters Rockefeller</b>	11.95
Spinach, pernod, parmesan cream	
<b>Hot &amp; Salty Calamari</b>	9.95
Coriander batter, nuoc mam cham dipping sauce	
<b>Srirachi-Sweet Chili "Dirty" Chicken Wings</b>	6.95
Coconut-cilantro sauce, sesame seeds	
<b>Jumbo Lump Crabcake</b>	13.95
Housemade red jalapeno jelly, remoulade, cornichons, crispy capers	
<b>Wonton Tuna Tacos*</b>	10.95
Yellowfin tuna, sticky rice, mango relish	

## Big Salads

<b>Tuscan Chicken Salad</b>	11.95
Tri-color greens, mozzarella, polenta croutons, kalamata olives	
<b>Max's Chopped Shrimp Salad</b>	13.95
Crumbled gorgonzola cheese, sweet sherry vinaigrette	
<b>Grilled Chicken Caesar Salad</b>	10.95
Housemade Caesar dressing, shaved grana padana, garlic croutons	
<b>Lobster Cobb Salad Royale</b>	18.95
Chopped greens, fresh avocado, vine ripened tomato, crisp bacon, hard cooked egg, gorgonzola crumbles, sherry vinaigrette	
<b>Seared Scallop Waldorf Salad</b>	14.95
Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts	

# Sandwiches

<b>Hot Buttered Lobster Roll</b> Cole slaw, crispy french fries	18.95
<b>San Francisco Style Crab Melt</b> Sourdough bread, blue crabmeat, dill aioli, gruyere cheese, old bay french fries	12.95
<b>Yellowfin Tuna Burger*</b> Sesame seed crust, homemade kimchee, sweet potato fries	9.95
<b>8 oz. C.A.B Cheeseburger</b> Locally farmed tomato, aged cheddar cheese, crispy french fries	10.95
<b>Blackened Mahi Mahi</b> Avocado relish, chipotle aioli, crispy french fries	11.95
<b>Max's "Fishwich"</b> Crispy lemon sole, griddled cheddar cheese, remoulade sauce, old bay potato chips	11.95





## FRIED SEAFOOD



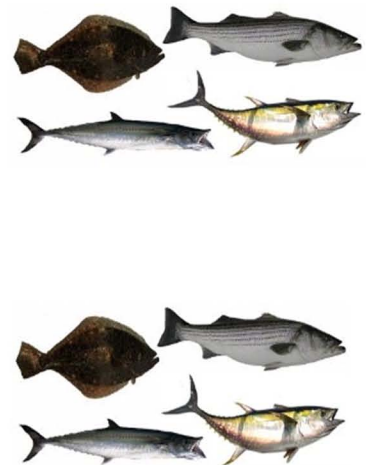
All served with housemade tartar and cocktail sauces,  
creamy cabbage slaw and crisp french fries

<b>Local Cod "Fish n' Chips"</b>	11.95	<b>Local Whole Belly Clams</b>	16.95
<b>Willapa Bay Oysters</b>	12.95	<b>Mexican White Shrimp</b>	14.95
<b>Georges Bank Sea Scallops</b> 14.95			

# E N T R E E S

All fish can be simply prepared with fregola di sardinia, broccoli rabe and white balsamic vinaigrette

<b>Baja Style Fish Tacos</b> mango-jalapeno relish, black bean & achiote rice	9.95
<b>Tavern Steak</b> truffle whipped potatoes, shallot demi-glace, grilled asparagus	16.95
<b>Sea Scallops</b> wild mushroom bread pudding, pea greens, shiitake crisps, moscatel	14.95
<b>Seafood Bolognese</b> seafood ragout, rigatoncini pasta, shrimp, tomato confit	15.95
<b>Yellowfin Tuna</b> furikake crust, sticky rice, ginger vegetables, mustard shoyu sauce	15.95
<b>Lemon Sole</b> pancetta and brussel sprout hash, lemon beurre blanc, crispy capers	13.95
<b>Salmon</b> fennel, orange, and garbanzo bean salad, ras el hanout vinaigrette, fingerlings	16.95



### '10 LUNCHES \$10

<b>-MONDAY-</b> SHRIMP BURGER LEMONGRASS AIOLI OLD BAY FRIES	<b>-TUESDAY-</b> STEAK SANDWICH CARMELIZED ONIONS HORSERADISH SAUCE	<b>-WEDNESDAY-</b> CLAM LINGUINI CHERRY PEPPER, SPINACH ROASTED GARLIC	<b>-THURSDAY-</b> MOULES FRITES MUSSELS & FRIES	<b>-FRIDAY-</b> PAELLA CHORIZO, SHELLFISH SAFFRON RICE	<b>-SATURDAY-</b> OMELET DU JOUR SKILLET HOME FRIES HOUSE SALAD
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**-SUNDAY-**  
JOIN US FOR OUR AWARD WINNING BRUNCH

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH 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  
 -18% GRATUITY WILL BE ADDED TO PARTIES OF TEN OR MORE-