

# L A T E S P R I N G D I N N E R M E N U

## MAX'S OYSTER BAR FEATURED MARTINIS

### CUCUMBER GINGERTINI

HENDRICKS GIN,  
DOMAINE CANTON  
CUCUMBER

### JAMMIN' CELLO

KETEL CITROEN, STOLI  
BLUEBERI, LEMONCELLO  
BONNE MAMAN JAM  
HIBISCUS FLOWER

### DARK AND STORMY

GOSLINGS, GINGER  
LEMONGRASS SYRUP  
GINGER BEER

### MAX'S NECTAR

HOTEL CALIFORNIA BLANCO  
DOMAINE CANTON  
AGAVE NECTAR

### ESPRESSO MARTINI

VAN GOGH ESPRESSO,  
KAHLUA, TUACA, MOZART  
CHOCOLATE, FRESH ESPRESSO

### RUBY RED BREEZE

ABSOLUT RUBY RED,  
COINTREAU, GRAPEFRUIT  
CRANBERRY

### PEACH BELLINI

STOLI, PEACH TREE  
MIDORI, CRANBERRY  
PINAPPLE JUICE AND  
PROSECCO

### LEMON DROP

KETEL CITROEN,  
LEMONCELLO, SOUR MIX

## RAW BAR PLATTERS

The freshest assortment of shellfish, oysters, clams, mussels  
snow crab claws, jumbo shrimp, plus other market crustaceans  
Perched on a shaved ice mountain with creative accompaniments

- \* SHELLFISH SAMPLER (FOR TWO) 29.95
- \* HI-RISE OF SEAFOOD (FOUR TO SIX) 52.95
- \*MAX'S SKYSCRAPER (UP TO EIGHT) 88.95

## ON THE ROCKS

COLOSSAL WHITE SHRIMP	2.95 EA.
*LITTLENECK CLAMS	1.75 EA.
*CHERRYSTONE CLAMS	1.75 EA.
TAYLOR BAY SCALLOPS	2.50 EA.
ASIAN CALAMARI SALAD	6.95
BALTIMORE STYLE SHRIMP 1/2 LB.	11.95
SNOW CRAB CLAWS	3.50 EA.

## STARTERS

MAX'S OYSTER ROCKEFELLER	11.95
<i>Spinach, Pernod, melted leeks, grana padana cream</i>	
HOT & SALTY POINT JUDITH CALAMARI	9.95
<i>Coriander batter, nuoc mam dipping sauce</i>	
MACHIAS PORT STEAMER CLAMS (1LB.)	14.95
<i>Natural broth, drawn butter</i>	
WARM LOBSTER STEAM BUNS	16.95
<i>Slivered scallions, srirachi butter</i>	
FRIED WHOLE BELLY CLAMS	12.95
<i>Locally harvested, tartar sauce</i>	
MASA CRUSTED PACIFIC OYSTERS	10.95
<i>Salsa fresca, smoked jalapeno aioli</i>	
JUMBO LUMP CRAB CAKE	13.95
<i>Remoulade, red jalapeno jelly, cornichons, crispy capers</i>	
NANTUCKET SOUND WILD MUSSELS	9.95
<i>Saffron cream, shallots, garlic, tomato</i>	

## MINI MAX TACOS

*BLACKENED TUNA TACOS (4)	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	
*CARNE ASADA TACOS (4)	9.95
<i>Chipotle marinated strip steak, salsa fresca</i>	
CHILLED LOBSTER TACOS (3)	10.95
<i>Maine lobster meat, lemon - dill aioli</i>	

## SUSHI & CRUDO

*PACIFIC WALU CRUDO	10.95
<i>Apple, verjus rouge, pomegranate, micro lettuces</i>	
BOSTON SOFT SHELL CRAB SPIDER ROLL	15.95
<i>Smoked bacon, aioli dressed lettuce, scallion, old bay</i>	
*HIRAMASA CRUDO (YELLOWTAIL KINGFISH)	11.95
<i>Pickled ramps, white soy-yuzu vinaigrette, shaved radish</i>	

## SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	6.50
<i>Quahogs, potatoes, applewood smoked bacon</i>	
MARKET SOUP	6.95
<i>Chefs seasonally inspired soup</i>	
STARLIGHT GARDENS GREENS	6.95
<i>Bulls blood beet greens, claytonia, red russian kale and samish spinach, sherry vinaigrette</i>	
BEEF NUT SALAD	8.95
<i>Roasted golden and red beets, pistachio crusted goat cheese, local micro greens, pistachio vinaigrette</i>	
MAX'S CHOPPED SALAD	7.95
<i>Gorgonzola cheese, sweet sherry vinaigrette</i>	
LEAVES OF YOUNG ROMAINE	6.95
<i>Classic Caesar dressing, grana padana, roasted garlic croutons</i>	
GREEK WEDGE SALAD	7.95
<i>Creamy cucumber and feta dressing, kalamata olives, pepperoncini, shaved red onion</i>	

Max's Oyster Bar proudly works  
with Connecticut's greatest farmers



At Max's Oyster Bar, we champion our local farmer: we actively support and collaborate with our purveyors and in return they provide Max's Oyster Bar with the finest naturally raised produce, meats and seafood. We proudly salute them by including their name on the dishes they inspire. It is our goal to help our guest connect their individual buying decisions to the health of the oceans and the soil.

We support the Monterey Bay Aquarium Seafood Watch

# 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.

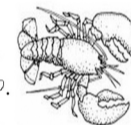
All of our fresh seafood selections are available simply prepared with Roasted Fingerling Potatoes, Broccoli Rabe and White Balsamic Vinaigrette

Grana Padana Encrusted Sole (New Bedford, Massachusetts)	<i>Brussel sprout hash, pancetta, shallots</i>	24.95
Local Cod (Chatham, Massachusetts)	<i>Litchfield County fiddlehead ferns, potatoes, artichokes, black truffle vinaigrette</i>	25.95
North Atlantic Hake "Fish n' Chips" (Acadia, Maine)	<i>Creamy cole slaw, tartar sauce, crispy french fries</i>	19.95
Wild Salmon (Columbia River)	<i>Starlight Gardens ramp pesto, fingerlings, ras el hanout vinaigrette, harissa fried chic peas</i>	28.95
*Yellowfin Tuna (Kona, Hawaii)	<i>Furikake crust, ginger vegetables, sticky rice, mustard shoyu sauce</i>	26.95
Mahi Mahi (Ecuador)	<i>Chinese forbidden rice, papaya rum butter, grilled pineapple relish, Four Fields Farm hakurei turnips</i>	25.95
*Sea Scallops (Stonington, CT)	<i>Wild mushroom bread pudding, Rosedale pea greens, moscatel vinaigrette, shiitake crisps</i>	26.95
Paella de Mariscos	<i>Jumbo shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice (add 1/2 lobster 12.95)</i>	29.95
Smoked Salmon & Linguini	<i>Fresh morels, Rosedale Farms peas, dill, lemon butter, chardonnay</i>	20.95
Murray's Chicken (Lancaster, Pennsylvania)	<i>Saffron whipped potatoes, broccoli rabe, citrus-herbs, meyer lemon jus</i>	19.95
Arctic Char (Iceland)	<i>Tarragon white bean-grape tomato salad, tasso, morel mushrooms, meyer lemon syrup</i>	24.95
Halibut (Alaska)	<i>Asparagus-truffle risotto, pinot noir cherry bordelaise, micro greens</i>	28.95
Soft Shell Crabs (Maryland)	<i>Masa crusted, chipotle whipped mashed potatoes, avocado relish, jalapeño oil</i>	32.95

## Live Connecticut Lobsters (Poppa C's, Branford)



Steamed or Herb Grilled Lobster	<i>French fries, grilled asparagus</i>	21.95 / per lb.
Pan Roasted Lobster	<i>Braised fennel, sweet chili sauce, roasted garlic mashed potatoes</i>	22.95 / per lb.
Baked Stuffed Lobster	<i>Rock shrimp &amp; blue crabmeat stuffing, grilled asparagus</i>	24.95 / per lb.
Add Half Chic Lobster to any Entree		12.95



## Chop House Classics

All of our Hand picked steaks are served with

Horseradish Cheddar Mac & Cheese, Warm Spinach & Mushroom Salad, Veal Demi-Glace

*10 oz. C.A.B Filet Mignon	29.95
*20 oz. C.A.B Bone in "Cowboy" Ribeye Steak	34.95
*14 oz. C.A.B New York Strip Steak	28.95
*Herb Crusted Rack of New Zealand Lamb	30.95

Steaks can be prepared Blackened or Au Poivre

## FAMILY STYLE SIDES

Each Side 6.95

Truffled French Fries	<i>Basil Rags, Grana Padana Cheese</i>
Asian Stir Fry	<i>Snap Peas, Shiitakes, Bok Choy, Sweet Soy, Ginger</i>
Spinach	<i>Extra Virgin Olive Oil, Pan Roasted Garlic</i>
Brussel Sprout Hash	<i>Bacon, Caramelized Shallots</i>
Mac & Cheese	<i>Horseradish Cheddar Mornay</i>
Broccoli Rabe	<i>Roasted Garlic, Chili Flake</i>

Executive Chef: Scott Miller

Chef de Cuisine: Matthew Brodeur

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

"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  
 \*THESE ITEMS MAY BE RAW OR UNDERCOOKED TO ORDER OR MAY CONTAIN UNDERCOOKED INGREDIENTS  
 -18% GRATUITY WILL BE ADDED TO PARTIES OF TEN OR MORE