

Wines by the Glass

Oyster Wines

Pinot Blanc, Julien Schaal, 2007, Alsace	8.50
Moschofilero, Nasiakos, 2009, Greece	8.50
Grüner Veltliner, Groiss, 2008/09, Austria	9.
Sancerre, 'Les Bonnes Bouches', 2009, Loire	11.
Sauvignon Blanc, St. Supery, 2008/09, Napa	9.
Prosecco, Mionetto, Veneto, 375 ml	16.
Chablis, William Fevre 'Champs Royaux', France	16.

Sparkling

Domaine St. Michelle, Blanc de Blancs, Washington	7.
Perrier Jotet, Grand Brut, Champagne	13.
Veuve Cliquot, Brut, <i>Yellow Label</i> , NV, Champagne	14.

Whites

Sauvignon Blanc, Mohua, 2009, New Zealand	9.
Pinot Grigio, Canaletto, 2009, Della Venezia	8.
Pinot Gris, Montinore, 2007, Willamette	9.
Riesling, S. A. Prum 'Essence', 2009, Germany	9.
Chardonnay, Estancia, 2008, Monterey	8.

Reds

Pinot Noir, Block Nine, 2008/09, California	9.
Merlot, Grove Street, 2006/08, Sonoma	11.
Merlot, Duckhorn, 2006, Napa	17.50
Shiraz / Petit Sirah, Rutherglen Red, 2007, Australia	9.
Zinfandel, Joel Gott, 2008, CA	10.
Cab. Sauv, Columbia Crest Two Vines, 2008	7.50
Cabernet Sauvignon, Arboleda, 2008, Chile	10.
MAX FAMILY CUVÉE Private Reserve, 2008, Napa	12.50
Barbera, Terra d' Oro, 2006/07, Amador	9.
Malbec, High Note, 2008/09, Mendoza	9.

Draught Beer

Stone I.P.A	Brewtus Maxmus
Guinness Stout	<i>Brewed by Thomas</i>
Blue Moon	<i>Hooker especially for</i>
Sam Adams Seasonal	<i>the Max Restaurant</i>
Stella Artois	<i>Group</i>
Amstel Light	
Smuttynose Robust Porter	

Bottled Beer

Domestic	Imported
Budweiser	Chimay Grande Reserve 25oz
Bud Light	Corona
Bud Light Lime	Duvel Belgian Ale
Bud Light Golden Wheat	Franziskaner Hefeweisen
Coors Light	Heineken
Miller Lite	Heineken Light
Michelob Ultra	Newcastle
Samuel Adams Lager	Becks (non alcoholic)
Samuel Adams Light	Buckler (non-alcoholic)
Sierra Nevada Pale Ale	
Dale's Pale Ale (Can)	
Stone Arrogant Bastard 22oz	
Stone Smoked Porter 22oz	
Harpoon Oyster Stout 22oz	

Martinis & Cocktails

Cucumber Ginfertini	
Hendricks, Domaine Canton, Cucumber	
Jammin' Cello	
Ketel Citroen, Stoli Blueberi, Lemoncello, Bonne Maman Jam, Hibiscus Flower	
Dark and Stormy	
Gosling's, Ginger Lemongrass Syrup, Ginger Beer	
Max's Nectar	
Hotel California Blanco, Domaine Canton, Pineapple, Agave Nectar	
Lemon Drop	
Ketel Citroen, Lemoncello, Sour Mix	
Ruby Red Breeze	
Absolut Ruby Red, Cointreau, Grapefruit & Cranberry	
Max's White Cosmopolitan	
Ketel Citroen, Cointreau, White Cranberry Juice, Lime Juice	
Max's Bloody Oyster	
Absolut Peppar, a Freshly Shucked Oyster, Max's Bloody Mary Mix	
Peach Bellini	
Stoli, Peachtree, Midori, Cranberry, Pineapple Juice and Mionetto Prosecco	
Maxarita	
Cuervo Gold, Chambord, Grand Marnier, Sour Mix	
Espresso	
Van Gogh Espresso Vodka, Kahlua, Tuaca, Mozart Chocolate Pure, Fresh Brewed Espresso	
Sour Apple	
Smirnoff Apple Vodka, Midori, Sour Mix	

Direct from The Vineyard Wine Series

White

Archstone Vineyards 10- GI / 37.50 Btl

Napa Valley Chardonnay 2008

notes: elegant ripe apple, lemon custard aroma

Talbot Vineyards

Monterey County Chardonnay 2007 15.50 GI / 59- Btl

sleepy hollow vineyard

notes: apple, pear and roasted almond flavors followed by a long, creamy finish

Red

Archstone Vineyards 10- GI / 37.50 Btl

carneros, pinot noir 2008

notes: satsuma plum, cherry and blueberry

Soter Vineyards

15- GI / 57.50 Btl

mineral springs ranch, pinot noir 2007

Great oyster wines tend to be dry but have a hint of fruit to them which complements the oysters very well. Examples are some Sauvignon Blanc, Chenin Blanc, Dry Riesling and unoaked or lightly oaked Chardonnay. Big wines with oak characteristics may overpower the delicate flavor of the oysters.

Beers that will pair well with oysters are clean and crisp with some sweetness such as pilsners, light lagers and pale ales. Ales that are too hoppy or where the malt is too dark may tend to cover up the sweet flavors of the oyster.

Winter 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 <i>bánh mì</i>	10.95
pork "char sui", steamed buns, shaved vegetables	
Hot & salty point judith calamari	9.95
Coriander batter, nuoc mam cham dipping sauce	
Grilled spanish octopus GF	10.95
Gigante bean salad, preserved lemon, oregano oil	

starters

Fried whole belly clams		12.95
Locally harvested, tartar sauce		
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 GF		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 GF		6.95
Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette		
Max's Chopped Salad GF		7.95
Gorgonzola cheese, sweet sherry vinaigrette		
Caesar		6.95
Classic caesar dressing, grana padana, roasted garlic croutons		
Rosedale Farms Hydro Bibb Lettuce GF		6.95
Creamy buttermilk dressing, radish		

fresh catch

Local Flatfish (<i>Sole, Flounder or Fluke</i>)		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 GF		26.95
Forbidden black rice, kimchee, spiced carrot nage, yuzu & rice pearls, shiso		
*Stonington Sea Scallops (Bomster Bros.) GF		27.95
Truffle risotto, preserved local tomato, oyster mushrooms, sherry butter		
Paella GF		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		
Commmeal Crusted Rainbow Trout		23.95
Okra etouffèè, rice, crawfish salad, remoulade sauce		
*Grilled Long Line Mahi Mahi GF		24.95
Black garlic broth, fingerling potatoes, broccolini, picholine olives, preserved lemon		

seasonal farm veggies, grains & starches

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

connecticut lobsters

Steamed or Herb Grilled of		23.95 lb.
"Salt & Vinegar" French Fries		
Pan Roasted		24.95 lb.
Sweet chili cream sauce, roasted fennel, homestyle mashed potatoes		
Baked Stuffed		26.95 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

*Grilled 10 oz. Filet Mignon GF		32.95
Steakhouse creamed spinach, garlic mashers, veal demi-glace		
*Grilled 14 oz. New York Strip Steak GF		28.95
Provolone "frico", sweet pepper and onion ragout, green peppercorn demi		
*20 oz. Bone in Ribeye "Cowboy Steak" ^{CAN}		38.95
Gruyere mac n cheese, broccolini and mushroom salad, bacon dressing		
Roasted Murrays Chicken GF		22.95
Braising Greens, pickled red onion, mashed potatoes, natural pan jus		

We support the Monterrey 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: Eric Zizka & Jimi Brahimi