

MAX'S OYSTER BAR

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.

soups & salads

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



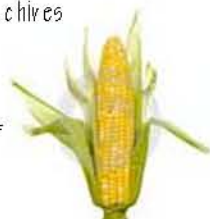
seasonal farm veggies

Braised Mustard Greens of Garlic, shallots, butter	6.95
Roasted Baby Brussels Sprouts of Roasted shallots	7.95
Roasted "Mountain Top" Oyster Mushrooms of Garlic, butter, fresh herbs	6.95
Beets of Extra virgin olive oil, orange zest, micro greens	8.95
Steakhouse Creamed Spinach Roasted garlic béchamel sauce	6.95



grain & starches

Truffle Risotto of shaved truffles, parmesan, caramelized onions	8.50
Gruyere & Mac bread crumbs, cellantani pasta	8.95
Homestyle Mashed Potatoes of Organic olive oil, farmers cow cream, chives	6.95
Local Fingerling Potatoes of Fine herbs, garlic, sea salt	6.95
Slow Roasted Gigante Beans of Confit tomato, picholine olives	6.95



fish



Local Flatfish (Sole, Flounder or Fluke) Grana Padana crust, roasted baby brussels sprouts, lemon butter	24.95
Fish n' Chips Creamy cole slaw, tartar sauce, crispy french fries	20.95
*Loch Duart Scottish Organic Salmon Heirloom lentils, fennel cream, emerald mussels, frizzled leeks	25.95
*Dayboat Yellowfin Tuna of Furikake crust, root vegetable fried rice, pickled daikon, parsnip-chive soubise	26.95
Pretzel Crusted Swordfish Chop Horseradish spaetzle, lingonberry-red cabbage slaw, Maximus mustard sauce	28.95
*Stonington Sea Scallops (Bomster Bros.) of truffle risotto, preserved local tomato, oyster mushrooms, sherry butter	27.95
Paella of Jumbo shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice	29.95
*Washington State Steelhead Roasted cauliflower & crab "risotto", pomegranate seed butter, apple-crab salad	25.95
Commeal Crusted Rainbow Trout Creole okra ettouffé, rice, crawfish-young mustard green salad, remoulade sauce	23.95
*Grilled Long Line Mahi Mahi of Black garlic broth, roasted fingerling potatoes, broccolini, picholine olives, preserved lemon	24.95

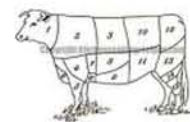
connecticut lobsters

Steamed or Herb Grilled of "Salt & Vinegar" French Fries	23.95 lb.
Pan Roasted Sweet chili cream sauce, roasted fennel, homestyle mashed potatoes	24.95 lb.
Baked Stuffed Rock shrimp-blue crab stuffing, "Salt & Vinegar" French Fries	26.95 lb.
Lobster and Blue Crab Filled Ravioli Drunken crab sauce, san marzano tomatoes, Liuzzi bros, ricotta	25.95



meat and poultry

*Grilled Filet Mignon Steakhouse creamed spinach, roasted garlic mashed potatoes, veal demi-glace	32.95
*New York Strip Steak of Aged provolone "frico", sweet pepper and four fields farm onion ragout Green peppercorn demi-glace	28.95
*Bone-in Ribeye "Cowboy Steak" Gruyere Mac & Cheese, warm broccolini and oyster mushroom salad, bacon vinaigrette	38.95
All-Natural Chicken Pan roasted, braising greens, pickled red onion, mashed potatoes, natural pan jus	22.95



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

MAX'S OYSTER BAR

Winter Dinner Menu

artisanal cocktails

Jammin' Cello

Ketel Citroen, Stoli
Blueberi, Lemoncello
Bonne Maman Jam
Hibiscus Flower



Peach Bellini

Stoli, Peach Tree
Midori, Cranberry
pineapple Juice and Prosecco



Ruby Red Breeze

Absolut Ruby Red,
Cointreau, Grapefruit

Dark and Stormy

Goslings, Ginger
Lemongrass syrup
Ginger Beer



Max's Nectar

Hotel California Blanco
Domaine Canton
Agave Nectar



Lemon Drop

Ketel Citroen,
Lemoncello, Sour Mix

Espresso Martini

Van Gogh Espresso, Kahlua, Tuaca,
Mozart Chocolate, Fresh Espresso

Wine Series



Direct From The Vineyard

White

Archstone Vineyards
Napa Valley Chardonnay 2008

notes: elegant ripe apple, lemon custard aroma
10- GI / 37.50 Per



Talbot Vineyards
Monterey County Chardonnay 2007

sleepy hollow vineyard
notes: apple, pear and roasted almond flavors
followed by a long, creamy finish
15.50 GI / 59- Per



Red

Archstone Vineyards
Carneros, Pinot Noir 2008

notes: satsuma plum, cherry and blueberry
10- GI / 37.50 Per

Soter Vineyards
mineral springs ranch, pinot noir 2007
notes: black cherries, white pepper
15- GI / 57.50 Per

OUR FAMOUS RAW BAR

Connecticut's oyster authority

Please view our attached daily oyster list

At M.O.B, we know oysters! We've been serving them for over 11 years and have developed a state-of-the-art oyster program designed to bring you the freshest, most delicious and wholesome oysters available. M.O.B purchases oysters that come from "certified" growing areas that meet stringent water quality standards exclusively. To be a Max's oyster, the shell must be tightly closed and the oyster should feel heavy for its size. After selecting only the finest, we store them on ice, cup-side down, to preserve the nectar. To ensure the best quality, Max's oysters are shucked to order every time and served within two minutes. Each week, we go through more than 4,000 oysters. To save time, other restaurants may pre-shuck their oysters. Not Max's. Our expert shuckers shuck only when you order them, providing you the best tasting oysters possible. No exceptions. Our shucking technique produces a whole meat, free from unsightly incisions and shell particles. Every effort is made to save the nectar. The oyster should arrive at the table looking like "a plate of glistening jewels."

Hard Shell Clams

(Harvested by Poppa C's Shellfish, Branford, CT.)

*littleneck clams	2.00 each
*cherrystone clams	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, jumbo shrimp, plus other market crustaceans. Perched on a shaved ice mountain 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



Starters

max's baked oysters 964 caramelized onion, tasso ham brioche, gruyere cheese	11.95
tasting of cato comers cheese award winning cheese from Colchester, CT with traditional accompaniments	12.95
vietnamese bánh mi rowland farms pork "char sui", steamed buns, shaved vegetables	10.95
hot & salty point judith calamari coriander batter, nuoc mam cham dipping sauce	9.95
grilled spanish octopus GF gigante bean salad, preserved lemon, oregano oil	10.95
fried whole belly clams locally harvested, tartar sauce	12.95
pacific oysters willapa bay oysters, remoulade sauce	10.95
jumbo lump crab cake cucumber yogurt sauce, watercress radish salad, smoked paprika oil.	13.95
nantucket sound wild mussels GF melted leeks, lemongrass broth	9.95
*blackened tuna tacos yellowfin tuna, sticky rice, mango relish	10.95

Executive Chef: Scott Miller
Sous Chefs: Eric Zizka
Jimi Brahimi

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GF=GLUTENFREE