

# MAX'S OYSTER BAR

## *The Wine Room*

The wine room is available for private dining Sunday thru Thursday. Maximum Capacity is 30 people; there is a 15 person minimum charge to reserve the private room. You will be charged the difference in number of guests if you have fewer than 15 people in attendance.

The four course food menu is \$60.00 per person.

All beverages are charged upon consumption.

Menu choices are due one week prior to the event date.

Audio visual equipment can be provided for an additional charge.

A \$250.00 non-refundable, non-transferable cancellation fee is required to confirm your date and the wine room. If your event is a "no show" or cancels less than 24 hours prior to the event there will be a \$250.00 additional charge to your credit card on file, totaling \$500.00.

I understand this contract and agree to pay for all charges incurred.

Additional charges will include 6% CT sales tax and 18% gratuity.

Signature \_\_\_\_\_

Date \_\_\_\_\_

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## Appetizer Options

choose two of the following

### **Maryland Jumbo Lump Crab Cakes**

cucumber yogurt sauce, watercress radish salad, smoked paprika oil

### **New England Clam Chowder**

loads of clams, potatoes, applewood smoked bacon

### **Baltimore Style Shrimp Cocktail**

chilled shrimp steamed in beer, old bay

### **Blackened Tuna Tacos**

yellowfin tuna, sticky rice, mango relish

## Salad Options

choose one of the following

### **Starlight Gardens Organic Greens**

bull's blood greens, claytonia, red russian kale, sherry vinaigrette

### **Caesar**

classic caesar dressing, grana padana, roasted garlic croutons

### **Max's Chopped Salad**

gorgonzola cheese, sweet sherry vinaigrette

Vegetarian and Gluten Free Entrees Also Available

Items Subject to Change due to Seasonality

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## Dinner Options

choose four of the following

### **Loch Duarte Organic Scottish Salmon**

heirloom lentils, fennel cream, emerald mussels,  
frizzled leaks

### **All-Natural Chicken**

pan roasted, braising greens, pickled red onion, mashed potatoes  
natural pan jus

### **New York Strip Steak**

garlic whipped potatoes, sautéed broccolini, demi-glace

### **Stonington Sea Scallops**

butternut squash risotto, confit tomato, oyster mushrooms  
sherry butter

### **Lobster-Crab Raviolis**

drunken crab sauce, san marzano tomatoes, ricotta

### **Grilled Mahi Mahi**

black garlic broth, fingerling potatoes, broccolini, picholine olives

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## Dessert Options

choose two of the following

**Lemongrass Crème Brûlée**

**Key Lime Pie**

**Chocolate Peanut Butter Bombe**

**Maple Whiskey Bread Pudding**

## Also Available

### **Max's Skyscraper**

the freshest assortment of shellfish including oysters, clams  
mussels, crab, prawns and more! (add +\$99.99)

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