

# MAX'S OYSTER BAR

## Big Salads

<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>Seared Scallop Waldorf Salad</b>	14.95
Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts	

## 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			



## BRUNCH ENTREES

<b>Tavern Steak &amp; Eggs</b>	19.95
Certified Angus sirloin, two eggs, home fried potatoes, sauce béarnaise, sliced tomato	
<b>Smoked Salmon Scramble</b>	14.95
Capers, red onion and fresh herbs, served with home fried potatoes	
<b>Murray's Chicken</b>	19.95
Roasted garlic mashed potatoes, sautéed spinach, pan jus	
<b>Oyster Bar "Hangtown" Fry</b>	14.95
Three egg frittata with pan fried oysters and crisp bacon, chorizo-yukon gold potato hash	
<b>8 oz. C.A.B Cheeseburger</b>	10.95
<i>(Make it a Bull's-eye Burger with a Sunnyside egg...add 2.00)</i> Locally farmed tomato, aged cheddar cheese, crispy french fries	
<b>Pan Roasted Lemon Sole</b>	13.95
Pancetta and brussel sprout hash, lemon beurre blanc, crispy capers	
<b>Max's Stuffed French Toast</b>	12.95
Cinnamon raisin swirl bread, strawberries, pure maple syrup, mascarpone cheese caramelized bananas foster	
<b>Sunday Salmon</b>	15.95
Char grilled with dill hollandaise, asparagus, wild mushrooms, brown rice	
<b>Belgian Waffles</b>	11.95
Seasonal berries, vanilla scented whipped cream, local maple syrup	
<b>San Francisco Style Crab Melt</b>	12.95
Sourdough bread, blue crabmeat, dill aioli, gruyere cheese, old bay french fries	
<b>Crab Cake Benedict</b>	15.95
Poached jumbo eggs, frisee, home fried potatoes, béarnaise sauce	
<b>Classic Eggs Benedict</b>	12.95
Poached jumbo eggs, Canadian bacon, home fried potatoes, hollandaise sauce	
<b>Paella de Mariscos</b>	29.95
Jumbo shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice <i>(add 1/2 lobster 12.95)</i>	

"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-

# MAX'S OYSTER BAR

## WINTER BRUNCH MENU

### MAX'S FAMOUS RAW BAR

#### 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*

<b>SHELLFISH SAMPLER (FOR TWO)</b>	<b>29.95</b>
<b>HI-RISE OF SEAFOOD (FOUR TO SIX)</b>	<b>52.95</b>
<b>MAX'S SKYSCRAPER (UP TO EIGHT)</b>	<b>88.95</b>

#### ON THE ROCKS

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

#### OYSTER BARS FAMOUS BLOODY MARY'S AND BRUNCH COCKTAILS

Max's Brunch Bloody Mary	8.25	Bloody Shrimp Cocktail	8.50
The Bloody Oyster Martini	8.50	Bacon Vodka Infused Bloody Mary	8.50
Mimosa	7.50	Peach Bellini Martini	8.75
Bloody Clam Cocktail	8.50	Cucumber Gingertini	9.50

## STARTERS

<b>Maine Lobster Bisque</b>	8.95
<i>Crispy lobster beignet, truffle crème fraiche, chive</i>	
<b>New England Clam Chowder</b>	5.95
<i>Applewood smoked bacon, quahogs</i>	
<b>Garden Greens</b>	5.95
<i>Starlight greens, sherry vinaigrette</i>	
<b>Caesar Salad</b>	6.50
<i>Leaves of young romaine, shaved grana padana, garlic croutons</i>	
<b>Oysters Rockefeller</b>	11.95
<i>Spinach, pernod, parmesan cream</i>	
<b>Rhode Island Style Calamari</b>	8.95
<i>Cherry peppers, garlic sauce</i>	
<b>Srirachi-Sweet Chili "Dirty" Chicken Wings</b>	6.95
<i>Coconut-cilantro dipping sauce, sesame seeds</i>	
<b>Jumbo Lump Crabcake</b>	13.95
<i>Housemade red jalapeno jelly, remoulade, cornichons, crispy capers</i>	
<b>Wonton Tuna Tacos*</b>	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	



Max's Oyster Bar proudly supports local farms

Executive Chef: Scott Miller

Chef de Cuisine: Eric Zizka

Sous Chef: Eric