

MAX'S OYSTER BAR

WINTER DINNER MENU

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>	
RHODE ISLAND STYLE CALAMARI	8.95
<i>Cherry peppers, garlic butter sauce</i>	
FRIED WHOLE BELLY CLAMS	12.95
<i>Locally harvested, tartar sauce</i>	
FRIED PACIFIC YEARLING OYSTERS	10.95
<i>From Willapa Bay, Washington</i>	
JUMBO LUMP CRAB CAKE	13.95
<i>Remoulade, red jalapeno jelly, cornichons, crispy capers</i>	
WONTON TUNA TACOS	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	
NANTUCKET SOUND WILD MUSSELS	9.95
<i>Roasted garlic, white wine, fresh tomato</i>	

SUSHI & SASHIMI

SASHIMI (3PCS. PER ORDER)

AHI TUNA (YELLOWFIN)	6.00
HAMACHI (YELLOWTAIL)	5.00
SUPER WHITE TUNA (WALU)	5.00
LOCH DUART ORGANIC SALMON	5.00

SASHIMI TASTING PLATE 14.95

Hamachi, Walu, Ahi tuna, sea vegetable salad, dipping sauces

SEA STAR ROLL 11.95

Salmon, mango, scallion, wasabi tobikko, mango-wasabi sauces

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 5.95

Quahogs, potatoes, applewood smoked bacon

MAINE LOBSTER BISQUE 8.95

Lobster beignet, truffle crème fraiche

GARDEN GREENS 5.95

Locally farmed Starlight Gardens greens

sherry vinaigrette

ORCHARD SALAD 8.95

Beltane farms goat cheese, local apples and pears

cranberries, sweet curry vinaigrette

MAX'S CHOPPED SALAD 7.95

Gorgonzola cheese, sweet sherry vinaigrette

LEAVES OF YOUNG ROMAINE 6.95

Classic Caesar dressing, grana padana

roasted garlic croutons

GREEK WEDGE SALAD 7.95

Creamy cucumber and feta dressing, kalamata olives

pepperoncini, shaved red onion



Max's Oyster Bar proudly supports local farms

MAX'S OYSTER BAR

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 Hogue Farms Organic Brown Rice, Roasted Root Crop and Citrus Chardonnay Butter

Grana Padana Encrusted Sole (New Bedford, Massachusetts)	<i>Brussel sprout hash, pancetta, shallots</i>	24.95
Loch Duart Organic Salmon (Scotland)	<i>Five spiced sweet potatoes, apple-pear chutney, swiss chard, cider-dijon glaze</i>	25.95
Mahi Mahi (Ecuador)	<i>Blackened, chipotle whipped mashed potatoes, arugula, avocado</i>	24.95
Yellowfin Tuna (Kona, Hawaii)	<i>Furikake crust, ginger vegetables, sticky rice, mustard shoyu sauce</i>	26.95
Monkfish Medallions (Chatham, Ma)	<i>Black garlic risotto, baby bok choy, shrimp broth</i>	25.95
Sea Scallops (Stonington, CT)	<i>Honey Dust, parsnip puree, black truffle vinaigrette, crispy parsnip & arugula salad, moscatel</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
Chilean Sea Bass (MSC) (Valparaiso, Chile)	<i>Miso glaze, Chinese long beans, shiitakes, shiso-yuzu coulis, celeriac puree</i>	32.95
North Atlantic Hake "Fish n' Chips" (Acadia, Maine)	<i>Creamy cole slaw, tartar sauce, crispy french fries</i>	19.95
Cod (Chatham, Massachusetts)	<i>Pan Roasted, cauliflower risotto, wild mushrooms, black cherry & sage vinaigrette</i>	25.95
Murray's Chicken (Lancaster, Pennsylvania)	<i>Garlic mashed potatoes, wilted spinach, pan jus</i>	19.95
Swordfish "Chop" (Grand Banks)	<i>Pretzel crusted, braised red cabbage, ginger gold apples, whole grain mustard sauce</i>	27.95

Housemade Ravioli ~ <i>Maine lobster, blue crab, chervil, tomato confit, lobster brandy cream sauce</i>	24.95
<small>Choice of Lobster, Mushroom or Duo</small>	<i>~ Hand foraged local mushrooms, shallot, rosemary, truffle caviar, mascarpone</i>

Live Maine Lobsters	
	
Steamed or Herb Grilled Lobster	<i>French fries, grilled asparagus, liquid gold</i> 19.95 / per lb.
Pan Roasted Lobster	<i>Braised fennel, sweet chili sauce, roasted garlic mashed potatoes</i> 20.95 / per lb.
Baked Stuffed Lobster	<i>Rock shrimp & 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 Handpicked steaks are served with Duck Gailin Mac & Cheese,
White Balsamic Dressed Arugula, Eggplant Croutons and 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

Steaks can be prepared Blackened or Au Poivre

FAMILY STYLE SIDES

Each Side 6.95

Truffled French Fries Basil Rags, Grana Padana Cheese
 Crunchy Cucumber & Seaweed Salad Pickled Ginger, Rice Noodles
 Spinach Extra Virgin Olive Oil, Pan Roasted Garlic
 Brussel Sprout Hash Bacon, Caramelized Shallots
 Mac & Cheese Sauce Mornay, Crispy Duck Cracklings
 Roasted Root Crop Parsnips, Turnips, Celery Knob, Carrot, Honey

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

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS"

Executive Chef: Scott Miller

Chef de Cuisine: Eric Zizka

Sous Chef: Eric