

Summer Lunch Menu

'10 LUNCHES \$10



-MONDAY-
SHRIMP BURGER
LEMONGRASS AIOLI
OLD BAY FRIES



-TUESDAY-
STEAK SANDWICH
CARMELIZED ONIONS
HORSERADISH SAUCE



-WEDNESDAY-
CLAM LINGUINI
CHERRY PEPPERS, ROASTED GARLIC
SPINACH



-THURSDAY-
MOULES Y FRITES
MUSSELS & FRIES

-FRIDAY-

PAELLA
CHORIZO, SHELLFISH,
SAFFRON RICE



-SATURDAY-
OMELET DU JOUR

SKILLET HOME FRIES, HOUSE SALAD

-SUNDAY-

JOIN US FOR OUR AWARD WINNING
BRUNCH



Executive Chef: Scott Miller
Chef de Cuisine: Matthew Brodeur
Sous Chef: Jimi Brahim

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	1.75 each
*chemystone clams	1.75 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)	29.95
* Hi-Rise of Seafood (four to six)	52.95
* Max's Skyscraper (up to Eight)	88.95



Starters

market soup	5.95
Chef's seasonally inspired soup	
new england clam chowder	6.50
Applewood smoked bacon, quahogs	
starlight garden greens	6.95
Bulls blood beet greens, claytonia, red russian kale and samish spinach, sherry vinaigrette	
caesar salad	6.95
Leaves of young romaine, shaved grana padana, garlic croutons	
max's oyster rockefeller	11.95
Swiss chard, pernod, melted leeks, grana padana	
house made charcuterie	13.95
Sockeye gravlax, rainbow trout rilletes, hot smoked char and roe, pickled vegetables	
hot & salty point judith calamari	9.95
Coriander batter, nuoc mam cham dipping sauce	
srirachi-sweet chili chicken wings	6.95
Coconut-cilantro dipping sauce	
jumbo lump crab cake	13.95
Creamed rosedale farms corn, garden herbs, belltown orchards peach compote	
*blackened tuna tacos	10.95
Yellowfin tuna, sticky rice, mango relish	

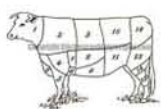
At Max's Oyster Bar, we champion our local farmer. We actively support and collaborate with our purveyors and in return they provide Max's Oyster Bar with the finest naturally raised produce, meats and seafood. We proudly salute them by including their name on the dishes they inspire. It is our goal to help our guest connect their individual buying decisions to the health of the oceans and the soil.

fried seafood

All served with housemade tartar and cocktail sauces, creamy cabbage slaw and crisp french fries

Local Cod "Fish n' Chips"	11.95
Local Whole Belly Clams	16.95
Willapa Bay Oysters	12.95
Mexican White Shrimp	14.95
Georges Bank Sea Scallops	14.95
Soft Shell Crab	15.95

lunch entrees



Baja Style Fish Tacos mango-jalapeno relish, black bean & achiote rice	9.95
Tavern Steak truffle whipped potatoes, shallot demi-glace, grilled asparagus	16.95
Sea Scallops wild mushroom bread pudding, pea greens, shitake crisps, moscatel	14.95
Yellowfin Tuna furikake crust, sticky rice, ginger vegetables, mustard shoyu sauce	15.95
Sole pancetta and brussel sprout hash, lemon beurre blanc, crispy capers	13.95
Wild Salmon local swiss chard, grilled peach mostarda	16.95
Lobster & Sweet Corn Risotto young pea greens, shaved truffles, parmesan	18.95



Big Salads

Tuscan Chicken Salad Tri-color greens, mozzarella, polenta croutons, kalamata olives	11.95
Max's Chopped Shrimp Salad Crumbled gorgonzola cheese, sweet sherry vinaigrette	13.95
Grilled Chicken Caesar Salad Housemade Caesar dressing, shaved grana padana, garlic croutons	10.95
Lobster Cobb Salad Royale Chopped greens, fresh avocado, vine ripened tomato, crisp bacon, hard cooked egg, gorgonzola crumbles, sherry vinaigrette	18.95
*Seared Scallop Waldorf Salad Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts	14.95



Sandwiches

Hot Buttered Lobster Roll Cole slaw, crispy french fries	18.95
San Francisco Style Crab Melt Sourdough bread, blue crabmeat, dill aioli, gruyere cheese, old bay french fries	12.95
*Yellowfin Tuna Burger Sesame seed crust, homemade kimchee, crispy french fries	9.95
*8 oz. C.A.B Cheeseburger Locally farmed tomato, aged cheddar cheese, crispy french fries	10.95
Blackened Swordfish Avocado relish, chipotle aioli, crispy french fries	11.95
Max's "Fishwich" Crispy sole, griddled cheddar cheese, remoulade sauce, old bay potato chips	11.95



We support the Monterey Bay Aquarium Seafood Watch

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