

MAX'S OYSTER BAR

SPRING 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>	
HOT & SALTY POINT JUDITH CALAMARI	9.95
<i>Coriander batter, nuoc mam dipping sauce</i>	
STEAMED HANNAH BODEN RED CRAB CLAWS	11.95
<i>Half pound, old bay seasoning, drawn butter (MSC)</i>	
BERKSHIRE PORK BELLY STEAM BUNS	10.95
<i>Slivered scallions, star anise-hoisin glaze</i>	
FRIED WHOLE BELLY CLAMS	12.95
<i>Locally harvested, tartar sauce</i>	
MASA CRUSTED PACIFIC OYSTERS	10.95
<i>Salsa fresca, smoked jalapeno aioli</i>	
JUMBO LUMP CRAB CAKE	13.95
<i>Remoulade, red jalapeno jelly, cornichons, crispy capers</i>	
NANTUCKET SOUND WILD MUSSELS	9.95
<i>Saffron cream, shallots, garlic, 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
MARINATED OCTOPUS (TAKO)	5.00
WONTON TUNA TACOS	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	
SASHIMI TASTING PLATE	14.95
<i>Hamachi, Walu, Ahi tuna, sea vegetable salad, dipping sauces</i>	
SEA STAR ROLL	11.95
<i>Salmon, mango, scallion, wasabi tobikko, mango-wasabi sauces</i>	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	5.95
<i>Quahogs, potatoes, applewood smoked bacon</i>	
MAINE LOBSTER BISQUE	8.95
<i>Lobster beignet, truffle crème fraiche</i>	
STARLIGHT GARDENS GREENS	5.95
<i>Bulls blood beet greens, claytonia, red russian kale and samish spinach, sherry vinaigrette</i>	
BEET NUT SALAD	8.95
<i>Roasted golden and red beets, pistachio crusted goat cheese, local greens, pistachio vinaigrette</i>	
MAX'S CHOPPED SALAD	7.95
<i>Gorgonzola cheese, sweet sherry vinaigrette</i>	
LEAVES OF YOUNG ROMAINE	6.95
<i>Classic Caesar dressing, grana padana roasted garlic croutons</i>	
GREEK WEDGE SALAD	7.95
<i>Creamy cucumber and feta dressing, kalamata olives pepperoncini, shaved red onion</i>	

Max's Oyster Bar proudly supports local farms



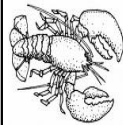
ENTREES

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.

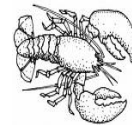
All of our fresh seafood selections are available simply prepared with Fregola di Sardinia, Broccoli Rabe and White Balsamic Vinaigrette

Grana Padana Encrusted Sole (New Bedford, Massachusetts)	<i>Brussel sprout hash, pancetta, shallots</i>	24.95
North Atlantic Hake "Fish n' Chips" (Acadia, Maine)	<i>Creamy cole slaw, tartar sauce, crispy french fries</i>	19.95
Loch Duart Organic Salmon (Scotland)	<i>Orange, fennel & garbanzo bean salad, fingerlings, ras el hanout vinaigrette</i>	25.95
Striped Bass (Chesapeake Bay)	<i>Blue crab-tomato salad, broccoli rabe, roasted garlic</i>	25.95
Yellowfin Tuna (Kona, Hawaii)	<i>Furikake crust, ginger vegetables, sticky rice, mustard shoyu sauce</i>	26.95
Mahi Mahi (Ecuador)	<i>Blackened, chipotle whipped mashed potatoes, avocado-black bean relish, jalapeño oil</i>	24.95
Sea Scallops (Stonington, CT)	<i>Wild mushroom bread pudding, spring pea greens, moscatel vinaigrette, shiitake crisps</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
Seafood Bolognese	<i>Jumbo white shrimp, seafood ragout, rustichella rigatoncini pasta, tomato confit</i>	26.95
Murray's Chicken (Lancaster, Pennsylvania)	<i>Saffron whipped potatoes, citrus-herb salad, meyer lemon jus</i>	19.95
Smoked Swordfish "Chop" (Grand Banks)	<i>Local honey & mustard glaze, haricot vert-tomato salad, bacon vinaigrette</i>	27.95
Halibut (Alaska)	<i>Asparagus-truffle risotto, pinot noir cherry bordelaise, micro greens salad</i>	26.95

Live Maine Lobsters



Steamed or Herb Grilled Lobster	<i>French fries, grilled asparagus</i>	21.95 / per lb.
Pan Roasted Lobster	<i>Braised fennel, sweet chili sauce, roasted garlic mashed potatoes</i>	22.95 / 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 Hand picked steaks are served with
Horseradish Cheddar Mac & Cheese, Warm Spinach & Mushroom Salad, 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. All Natural Duroc Pork Loin Chop	23.95
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
- Asian Stir Fry Snap Peas, Shiitakes, Bok Choy, Sweet Soy, Ginger Spinach Extra Virgin Olive Oil, Pan Roasted Garlic
- Brussel Sprout Hash Bacon, Caramelized Shallots
- Mac & Cheese Horseradish Cheddar Mornay
- Broccoli Rabe Roasted Garlic, Chili Flake

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

Miller

Execu-
tive
Chef:
Scott
Chef de Cui-