

MAX'S OYSTER BAR

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, sweet potato fries	9.95
8 oz. C.A.B Cheeseburger Locally farmed tomato, aged cheddar cheese, crispy french fries	10.95
Blackened Mahi Mahi Avocado black bean relish, chipotle aioli, crispy french fries	11.95
Berkshire Pork Belly Steam Buns Slivered scallions, star-anise hoisen glaze, furikake tempura green beans	12.95



FRIED SEAFOOD



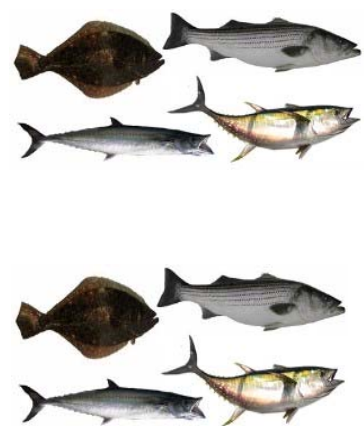
All served with housemade tartar and cocktail sauces,
creamy cabbage slaw and crisp french fries

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			

ENTREES

All fish can be simply prepared with fregola di sardinia, broccoli rabe and white balsamic vinaigrette

Baja Style Fish Tacos mango-jalapeño 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, shiitake crisps, moscatel	14.95
Seafood Bolognese seafood ragout, rigatoncini pasta, shrimp, tomato confit	15.95
Yellowfin Tuna furikake crust, sticky rice, ginger vegetables, mustard shoyu sauce	15.95
Lemon Sole pancetta and brussel sprout hash, lemon beurre blanc, crispy capers	13.95
Salmon fennel, orange, and garbanzo bean salad, ras el hanout vinaigrette, fingerlings	16.95



'10 LUNCHES \$10

-MONDAY- SHRIMP BURGER LEMONGRASS AIOLI OLD BAY FRIES	-TUESDAY- STEAK SANDWICH CARMELIZED ONIONS HORSERADISH SAUCE	-WEDNESDAY- CLAM LINGUINI CHERRY PEPPER, SPINACH ROASTED GARLIC	-THURSDAY- MOULES FRITES MUSSELS & FRIES	-FRIDAY- PAELLA CHORIZO, SHELLFISH SAFFRON RICE	-SATURDAY- OMELET DU JOUR SKILLET HOME FRIES HOUSE SALAD
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-SUNDAY-

JOIN US FOR OUR AWARD WINNING BRUNCH

"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-

SPRING LUNCH MENU

Max's Famous Raw Bar

Atlantic Oysters	priced daily
Pacific Oysters	priced daily
Colossal white shrimp	2.95 ea.
Littleneck clams	1.75 ea.
Cherrystone clams	1.75 ea.
Snow crab claws <i>Key lime mustard</i>	3.50 ea.
Taylor Bay Scallops <i>Lemongrass aioli, wasabi tobikko</i>	2.50 ea.
Asian calamari salad	6.95
Baltimore style shrimp <i>1/2 lb.</i>	11.95
Shellfish sampler <i>(for two)</i>	29.95
Hi-Rise of Seafood <i>(four to six)</i>	52.95
Max's Skyscraper <i>(up to eight)</i>	88.95

STARTERS

Maine Lobster Bisque	8.95
Crispy lobster beignet, truffle crème fraiche, chive	
New England Clam Chowder	5.95
Applewood smoked bacon, quahogs	
Starlight Garden Greens	5.95
Bulls blood beet greens, claytonia, red russian kale and samish spinach, sherry vinaigrette	
Caesar Salad	6.50
Leaves of young romaine, shaved grana padana, garlic croutons	
Oysters Rockefeller	11.95
Spinach, pernod, parmesan cream	
Hot & Salty Calamari	8.95
Coriander batter, nuoc mam dipping sauce	
Srirachi-Sweet Chili "Dirty" Chicken Wings	6.95
Coconut-cilantro sauce, sesame seeds	
Jumbo Lump Crabcake	13.95
Housemade red jalapeno jelly, remoulade, cornichons, crispy capers	
Wonton Tuna Tacos*	10.95
Yellowfin tuna, sticky rice, mango relish	

Big Salads

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