

MAX'S OYSTER BAR DINNER PARTY MENU

APPETIZER OPTIONS

CHOICE OF TWO:

MARYLAND JUMBO LUMP CRAB CAKE

PICKLED CUCUMBER SALAD AND
GRAIN MUSTARD SAUCE

NEW ENGLAND CLAM CHOWDER

LOADS OF CLAMS, FRESH THYME AND
APPLEWOOD SMOKED BACON

BALTIMORE STYLE SHRIMP COCKTAIL

CHILLED SHRIMP STEAMED IN BEER AND OLD BAY

TAMARIND GLAZED DUCK WONTONS

HOISIN DIPPING SAUCE

STEAMED SNUG HARBOR MUSSELS

TOMATO, GARLIC, WHITE WINE, PARSLEY

SALAD OPTIONS

CHOICE OF ONE:

HOUSE SALAD

BABY FIELD GREENS, SWEET SHERRY VINAIGRETTE

TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE, CROUTONS, SHAVED PARMESAN

20TH CENTURY SALAD

CHICORY FRISSE, APPLEWOOD SMOKED BACON, BLUE CHEESE,
20TH CENTURY PEARS

DINNER OPTIONS

CHOICE OF THREE:

HERB CRUSTED CANADIAN SALMON FILET

CHICK PEA FRIES, WILTED GREEN SALAD,
ROASTED TOMATO COMPOTE

HERB CURED "MURRAY'S" CHICKEN

TOMATO MUSHROOM RAGOUT WITH MASCARPONE POLENTA

GRILLED ATLANTIC SWORDFISH STEAK

ORGANIC BABY ARUGULA, ROASTED SWEET POTATO AND
SHAVED FENNEL SALAD, PORT VINAIGRETTE, SWEET ONION JAM

GRILLED ANGUS NEW YORK STRIP

TRUFFLE FRIES, SHALLOT SAUCE AND BASIL

HORSERADISH AND POTATO CRUSTED

GEORGE'S BANK COD

LOBSTER WATERCRESS SAUTÉ WITH SAGE BROWN BUTTER

PAN SEARED NATURAL SEA SCALLOPS

SWEET GARLIC AND MUSHROOM FLAN WITH ROASTED
MUSHROOMS, TRUFFLED BEURRE BLANC

DESSERT OPTIONS
CHOICE OF TWO:

VANILLA BEAN CRÈME BRULEE

DOUBLE CHOCOLATE MOUSSE TORTE

CHOCOLATE BANANA CREAM PIE

S & S CHEESECAKE

KEY LIME PIE

**ALSO AVAILABLE FOR COCKTAIL HOUR OR
GUEST RECEPTION:**

MAX'S SKYSCRAPER

THE FRESHEST ASSORTMENT OF SHELLFISH INCLUDING
OYSTERS, CLAMS, MUSSELS, CRAB, PRAWNS AND MORE!

ADDITIONAL \$88.00 EACH

ITEMS SUBJECT TO CHANGE