

# MAX'S OYSTER BAR

## Cherrystone Luncheon Menu

### I

(Choose one for your guests)

- New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*  
**Kale & Brussels Sprouts Salad** *Cranberries, almonds, parmesan cheese, lemon garlic dressing*  
**Seasonal Soup** *Chefs daily soup creation*  
**Caesar Salad** *Classic Caesar dressing, Grana Padano, roasted garlic croutons*

### II

(Choose four for your guests)

- Black Pearl Salmon Filet La Plancha** *Local squash noodles, cherry tomatoes, broccoli rabe, basil pesto, tomato butter*  
**Wasabi Crusted Hawaiian Big Eye Tuna** *Black forbidden rice, sesame ginger bok choy, cucumber, pineapple slaw, coconut curry-lobster sauce*  
**Georges Bank Scallops** *Meyer lemon risotto, asparagus, peas, parmesan, lobster butter*  
**New York Strip Steak** *Roasted fingerling potatoes, creamed spinach, house made steak sauce*  
**Georges Bank Haddock** *Miso broth, soy bean dumplings, bok choy, oyster mushrooms*

### III

(Choose two for your guests)

- Bourbon Vanilla Crème Brulée**  
**Molten Chocolate Beignets**  
**Chocolate Carmelia Bombe**  
**Key Lime Pie**

**Menu Price is \$35 per guest and is subject to tax and gratuity.**

**Menus subject to change.**

# Littleneck Luncheon Menu

## I

(Choose one for your guests)

**New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*

**Kale & Brussels Sprouts Salad** *Cranberries, almonds, parmesan cheese, lemon garlic dressing*

**Seasonal Soup** *Chefs daily soup creation*

**Caesar Salad** *Classic Caesar dressing, Grana Padano, roasted garlic croutons*

## II

(Choose three for your guests)

**Blackened Swordfish Tacos** *Mango-jalapeño relish, red beans & rice*

**Broad Brook Beef Burger** *Cheddar, lettuce, tomato, onion ring, dijonaise*

**Max's Chopped Shrimp Salad** *Crumbled gorgonzola cheese, sweet sherry vinaigrette*

**Tuscan Chicken Salad** *Tri-color greens, mozzarella, polenta croutons, kalamata olives*

**New England Crab Roll** *Butter lettuce, old bay aioli, potato chips*

## III

**Cookie & Brownie Plate** *prepared by our in-house Pastry Chef*

**Menu Price is \$30 per guest and is subject to tax and gratuity.**

**Menus subject to change.**

# Sunday Brunch Event Menu

## I

(Choose one for your guests)

- New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*  
**Kale & Brussels Sprouts Salad** *Cranberries, almonds, parmesan cheese, lemon garlic dressing*  
**Seasonal Soup** *Chefs daily soup creation*  
**Caesar Salad** *Classic Caesar dressing, Grana Padano, roasted garlic croutons*  
**Seasonal Fresh Fruit Medley**

## II

(Choose four for your guests)

- Max's Crab Cake Benedict** *Farm eggs, jumbo lump crab cake, béarnaise*  
**Max Benedict** *Farm eggs, sauce béarnaise, English muffin, house smoked bacon, potatoes*  
**Chopped Shrimp Salad** *Crumbled gorgonzola cheese, sweet sherry vinaigrette*  
**Steak & Eggs** *Grilled tomato, skillet potatoes*  
**Grilled Chicken Caesar Salad** *Shaved Grana Padano cheese, garlic croutons*  
**Sea Scallops Waldorf Salad** *Granny smith apples, candied walnuts, gorgonzola cheese*

## III

(Choose Two For your guests)

- Bourbon Vanilla Crème Brulée**  
**Molten Chocolate Beignets**  
**Chocolate Caramelia Bombe**  
**Key Lime Pie**

**Menu Price is \$35 per guest and is subject to tax and gratuity.  
Menus subject to change.**