

# MAX'S OYSTER BAR

## Blue Point Menu

### I

(Choose two for your guests)

**Jumbo Lump Crab Cake** *Mango, cucumber, coconut, sesame citrus vinaigrette, lime crème*  
**Nantucket Sound Wild Mussels** *Miso broth, tofu, seaweed, lotus chips*  
**Blackened Tuna Tacos\*** *Guacamole, cilantro, spicy corn relish*  
**Baltimore Style Shrimp** *Key lime mustard sauce*

### II

(Choose one for your guests)

**New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*  
**Starlight Gardens Organic Greens** *Bulls blood beet greens, samish spinach, sherry vinaigrette*  
**Caesar** *Classic Caesar dressing, Grana Padana, roasted garlic croutons*  
**Max's Chopped Salad** *Gorgonzola cheese, sweet sherry vinaigrette*

### III

(Choose four for your guests)

**Loch Duarte Organic Salmon** *Thai ginger glaze, cabbage salad, wonton, tempura green beans*  
**Yellowfin Tuna Niscoise** *Olives, local beans, summer greens, uni spiked deviled eggs, potatoes*  
**Stonington Sea Scallops** *Confit tomato, oyster mushroom, risotto, bacon lardon, sherry*  
**New York Strip Steak** *Sea salt potatoes, creamed spinach & kale, oxtail marmalade*  
**All-Natural Chicken** *Pan jus, brussel sprouts, whipped potatoes*

### IV

(Choose Two For your guests)

**Valrhona Flourless Chocolate Torte** *Vanilla scented whipped cream*  
**Butterscotch Crème Brûlée** *Chocolate covered pretzels*  
**Key Lime Tart** *Josta Berry Sauce*  
**Banana Chocolate Bread Pudding** *Homemade banana oreo, dulce de leche, banana gelato*

**Menu Price is \$65 per guest and is subject to tax and gratuity.**