

MAX'S OYSTER BAR

Cooke's Cove Menu

Raw Bar Display to featuring:

The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

Choose four Butlered Hors D'oeuvres:

Peppercorn encrusted Kobe Beef on Crostini • Furikake Yellowfin Tuna on Wonton Tuille • Wild Mushroom & Local Goat Cheese Struedel • Potato, Bacon & Cheese Croquette • Short Rib & Polenta Skewers • Arancini de Paella • Shrimp & Snow Pea Dumplings • Smoked Salmon, Buckwheat Blini, Crème Fraiche, Caviar

I

(Choose two for your guests)

Jumbo Lump Crab Cake *Apple-fennel slaw, micro greens, grain mustard cream*
Nantucket Sound Wild Mussels *Coconut green curry, chili threads, plantain chips*
Blackened Tuna Tacos* *Yellowfin tuna, sticky rice, mango 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*
Seasonal Soup *Chefs daily soup creation*
Caesar *Classic Caesar dressing, Grana Padana, roasted garlic croutons*

III

(Choose four for your guests)

Blackened Alaskan Wild Salmon *Blue crab – sweet potato hash, cider nage, frizzled leeks*
Jamaican Jerk Spiced Yellowfin Tuna *Island fried rice, curry papaya drizzle, sweet potato string, cilantro*
Stonington Sea Scallops *Oyster mushrooms, beluga lentils, lobster cream, cipollini onion*
New York Strip Steak *Spinach salad, bacon vinaigrette, black ledge blue mac & cheese*
Roasted Murrays Chicken *Braising greens, pickled red onion, mashed potatoes, natural pan jus*
Grilled Block Island Swordfish *Celeriac-apple hash, fennel, spinach, peppered bacon, mustard butter*
Filet Mignon *Sweet & Gold potato gratin, béarnaise, Thumbelina carrots*
Pan Roasted Lobster (1.5 lbs) *Sweet Chili cream sauce, roasted fennel, mashed potatoes*

IV

(Choose Two For your guests)

Valrhona Flourless Chocolate Torte *Crème anglaise, vanilla scented whipped cream*
Butterscotch Crème Brûlée *Chocolate covered Pretzels*
Key Lime Pie *Graham cracker crust, blood orange sauce, lime zest*
Roasted Pear Bread Pudding *Walnut Gelato, apple cider sauce*