

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 Strudel • 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 *Black garlic aioli, peppadews, lemon*
Nantucket Sound Wild Mussels *Miso broth, tofu, seaweed, lotus chips*
Blackened Tuna Tacos* *Guacamole, cilantro, spicy 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 *Black quinoa, kohlrabi, dill, cider*
Yellowfin Tuna *Celery root puree, haricot vert, grapefruit, curry, sesame*
Stonington Sea Scallops *Confit tomato, oyster mushroom, risotto, bacon lardon, sherry*
New York Strip Steak *Potato puree, haricot vert, baby carrots, veal demiglace*
All-Natural Chicken *Pan jus, brussel sprouts, potato puree*
Filet Mignon *Potato puree, haricot vert, baby carrots, veal demiglace*
Pan Roasted Lobster (1.5 lbs) *Sweet Chili cream sauce, roasted fennel, mashed potatoes*

IV

(Choose Two For your guests)

Valrhona Flourless Chocolate Torte *Vanilla scented whipped cream*
Vanilla Bean Crème Brûlée *Coconut cookie, starfruit*
Pear Cranberry Crisp *Cold Fusion gelato*
Toffee Chocolate Bread Pudding *Cold Fusion gelato*

Menu Price is \$100 per guest and is subject to tax and gratuity.