

# 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)

**Lump Crab Cakes** *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** *Fresh corn polenta, tomato salad, basil vinaigrette*  
**Yellowfin Tuna** *Yuzu green curry nage, peanut soy soba noodles, carrots, snap peas*  
**Stonington Sea Scallops** *Confit tomato, oyster mushroom, risotto, bacon lardon, sherry*  
**New York Strip Steak** *Potato gratin, pepperonata, veal demi-glace*  
**All-Natural Chicken** *Pan jus, brussel sprouts, whipped potatoes*  
**Filet Mignon** *Potato gratin, pepperonata, veal demi-glace*  
**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*  
**Butterscotch Crème Brûlée** *Chocolate covered pretzels*  
**Key Lime Tart** *Josta Berry Sauce*  
**Warm Apple Bread Pudding** *crème fraiche gelato*

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