

MAX'S OYSTER BAR

Malpeque Menu

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 *Lemon tarragon aioli, peppadews, lemon*
Nantucket Sound Wild Mussels *Tomato, basil, white wine*
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 Garden 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 Curry *Curry, cauliflower, apple*
Yellowfin Tuna *Furikake crust, vermicelli noodles, Korean pepper paste*
Stonington Sea Scallops *Confit tomato, oyster mushroom, risotto, bacon lardon, sherry*
New York Strip Steak *Grilled red potatoes, spinach, truffle mushroom demiglaze*
All-Natural Chicken *Pan jus, broccolini, whipped potatoes*
Filet Mignon *Grilled red potatoes, spinach, truffle mushroom demiglaze*
Pan Roasted Lobster *Sweet Chili cream sauce, roasted fennel, whipped potatoes*

IV

(Choose Two For your guests)

Valrhona Flourless Chocolate Almond Cake *Pear sorbet*
Cardamom Crème Brûlée *Sugar cookie, pear*
Seasonal Fruit Crisp *Cold Fusion gelato*
Key Lime Pie *Blood Orange Sauce*

Menu Price is \$85 per guest and is subject to tax and gratuity.