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 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 *Lemon tarragon aioli, peppadews, lemon*
Nantucket Sound Wild Mussels *Tomato, basil, white wine*
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, cauliflower,capers, raisins, crème fraiche*
Yellowfin Tuna *Fennel crust, crushed potato, rabe, castelveltrano olives*
Stonington Sea Scallops *Oyster mushroom, risotto, bacon lardon, sherry*
New York Strip Steak *Grilled red potatoes, spinach, demiglaze*
All-Natural Chicken *Pan jus, rapini, whipped potatoes*
Filet Mignon *Grilled red potatoes, spinach, demiglaze*
Pan Roasted Lobster *Sweet Chili cream sauce, roasted fennel, whipped potatoes*

IV

(Choose Two For your guests)
Deconstructed Black Forest Cake *Tart cherry sorbet*
Lemon Meringue Tart *Yogurt, blueberry*
Whiskey Cinnamon Bread Pudding *Butter pecan gelato*
Molten Chocolate Truffle Beignets *Sugar dusted*

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