

# 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** *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*  
**California Field Greens 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** *Whipped potato, haricot vert, baby carrots, veal demiglace*  
**All-Natural Chicken** *Pan jus, brussel sprouts, whipped potato*  
**Filet Mignon** *Potato puree, haricot vert, baby carrots, veal demiglace*  
**Pan Roasted Lobster** *Sweet Chili cream sauce, roasted fennel, whipped potatoes*

### IV

(Choose Two For your guests)

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

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