

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)

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 \$85 per guest, not including tax and gratuity.