

MAX'S OYSTER BAR

Wellfleet Menu

Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

I

(Choose two for your guests)

Jumbo Lump Crab Cake *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 *Thai ginger glaze, cabbage salad, wonton, tempura green beans*
Yellowfin Tuna Niscoise *Olives, local beans, summer greens, uni spiked deviled eggs, potatoes*
Stonington Sea Scallops *Confit tomato, oyster mushroom, risotto, bacon lardon, sherry*
New York Strip Steak *Sea salt potatoes, creamed spinach & kale, oxtail marmalade*
All-Natural Chicken *Pan jus, brussel sprouts, whipped 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*
Banana Chocolate Bread Pudding *Homemade banana oreo, dulce de leche, banana gelato*

Menu Price is \$75 per guest and is subject to tax and gratuity.