

MAX'S OYSTER BAR

Wellfleet Menu

Local Artisanal Cheese Board & Farm Fresh Crudités

Served with traditional accompaniments

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*

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 \$75 per guest, not including tax and gratuity.