

Max's Special Event Menu

\$60 per person++ Price is subject to Tax & Gratuity

Appetizer Options

(choose two of the following) Maryland Jumbo Lump Crab Cake Apple Fennel slaw, micro greens, grain mustard cream New England Clam Chowder loads of clams, potatoes, applewood smoked bacon Baltimore Style Shrimp Cocktail chilled shrimp steamed in beer, old bay Blackened Tuna Tacos yellowfin tuna, sticky rice, mango relish

Salad Options

(choose one of the following)

Starlight Gardens Organic Greens bulls blood greens, claytonia, red russian kale, sherry vinaigrette Caesar Salad classic caesar dressing, grana padana, roasted garlic croutons Max's Chopped Salad gorgonzola cheese, sweet sherry vinaigrette

> Entree Options (choose four of the following) Blackened Alaskan Wild Salmon

Blue crab-sweet potato hash, cider nage, frizzled leeks

All-Natural Chicken

pan roasted, braising greens, pickled red onion, mashed potatoes, natural pan jus

New York Strip Steak

Spinach salad, bacon vinaigrette, black ledge blue mac & cheese Stonington Sea Scallops

Oyster mushrooms, beluga lentils, lobster cream, cippolini onions Grilled Block Island Swordfish

Celery root & apple hash, fennel, peppered bacon, mustard butter Jamaican Jerk Spiced Yellowfin Tuna

Island fried rice, curry papaya drizzle, sweet potato string, cilantro

Vegetarian and Gluten Free Entrees Also Available Items Subject to Change due to Seasonality



Dessert Options
(choose two of the following)

Butterscotch Crème Brûleé Key Lime Pie Flourless Chocolate Cake Roasted Pear Bread Pudding

Also Available

Max's Skyscraper the freshest assortment of shellfish including oysters, clams, mussels, crab, prawns and more! (add +\$99.99)

> Colossal White Shrimp 3.50 per piece American Sturgeon Caviar (1 ounce) \$65.00 Drunken Oysters Chipotle Vodka \$3.50 per piece

Vegetarian and Gluten Free Entrees Also Available Items Subject to Change due to Seasonality Custom Menus available upon request