

EXECUTIVE CHEF:
BOB PETERSON

MAX'S OYSTER BAR

SOUS CHEFS:
GABE VANCIL
NIELS VAN GALEN
JUSTIN HODDER

c RAW bar c

The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

LITTLENECK CLAMS* | 2.35 EACH
CHERRYSTONE CLAMS * | 2.35 EACH
COLOSSAL WHITE SHRIMP | 4 EACH
ALASKAN KING CRAB LEGS 1/2 LB | 26
MAINE LOBSTER CLAW | 4.50 EACH

Shellfish SAMPLER | 36
HIGH-RISE of SEAFOOD | 69
SKYSCRAPER | 125

SCALLOP CEVICHE | 9
ASIAN CALAMARI SALAD | 9
WAKAME SEAWEED SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 16
FULL LOBSTER TAIL | 18
CHILLED MUSSELS | 7

NEW ENGLAND CLAM CHOWDER
Quahogs | Potatoes | House Smoked Bacon | 9

POINT JUDITH CALAMARI
Pepperoncini | Arugula | Garlic Aioli | Red Sauce | 13

BAKED COPPS ISLAND OYSTERS
Artichoke Crust | Oregano | Salsa Verde | 12

STEAMED WHITEWATER MUSSELS
Andouille Sausage | Creole Vegetables | Lobster Broth
Grilled Filone | 12

JUMBO LUMP CRABCAKE
Apple-Celery Root Slaw | Apple Cider Gastrique
Old Bay Remoulade | 15

APPETIZERS

STARLIGHT GARDENS BABY GREENS
Pleasant Cow Cheese | Local Apples | Butternut Squash
Spiced Pumpkin Seeds | Apple Cider Vinaigrette | 10

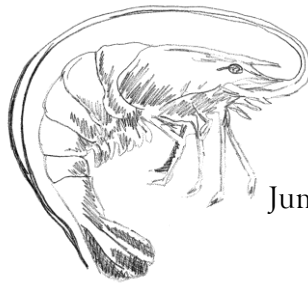
BEETS & BURRATA "CAPRESE"
Liuzzi Bros. Burrata | Fried Basil | Balsamic Onions
Pesto Vinaigrette | Sea Salt | 12

SHAVED KALE & BRUSSEL SPROUTS SALAD
Cranberries | Parmesan Cheese | Marcona Almonds
Bacon | Lemon Garlic Dressing | 10

CRAB LOUIS
Jumbo Lump Crab | Tomatoes | Avocado | Cucumber | Egg
Romaine Lettuce | Louis Dressing | 14

CAESAR SALAD
Fresh Baked Crouton | Parmesan | 10

MAX'S CHOPPED SALAD
Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11



Entrees

FURIKAKE CRUSTED HAWAIIAN BIG EYE TUNA*
Soba Noodles | Baby Bok Choy | Mushroom Dashi
Togarashi | Fried Oyster Mushrooms | 19

GEORGES BANK SEA SCALLOPS*
Fregola | Shaved Brussels Sprouts | Melted Leeks
Butternut Squash Sauce | Sage Pesto | 21

MAPLE-MUSTARD GLAZED BLACK PEARL SALMON
Wild Rice Risotto | Honey Glazed Carrots
Root Vegetable Puree | 17

PARMESAN CRUSTED GEORGES BANK HADDOCK
Ricotta Gnocchi | Seacoast Mushrooms | Asparagus
Pepper-Almond Romesco | 17

FILET MIGNON
Potato Puree | Grilled Broccolini | Scallions
Gorgonzola Butter | 39

FILET MIGNON OSCAR
Asparagus | Crab | Potato Puree | Sauce Béarnaise | 47



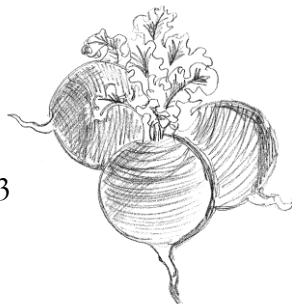
BIG SALADS

TUSCAN CHICKEN SALAD
Tri-Color Greens | Mozzarella
Polenta Croutons | Kalamata Olives | 13

MAX'S CHOPPED SHRIMP SALAD
Gorgonzola | Sherry Vinaigrette | 15

COBB SALAD ROYALE
Avocado | Tomato | House Bacon | Hard Cooked Egg
Gorgonzola | Sherry Vinaigrette
PICKED LOBSTER 25 | POACHED SHRIMP 17 | NEW YORK STRIP 19

SEARED SCALLOP WALDORF SALAD *
Apple Cider Vinaigrette | Apples
Gorgonzola | Candied Walnuts | 21



SANDWICHES

THE LOCAL BURGER*
Broad Brook (CT) Beef | Dijonaise | Cheddar | French Fries | 14 | *add bacon 2*

HOT BUTTERED LOBSTER ROLL
Cole Slaw | Crispy French Fries | 25

MAX'S CRISPY "FISHWICH"
Lightly Fried Fish | Griddled | Cheddar Cheese | Remoulade | 13

BRUNCH ENTREES

MAX'S FAMOUS CRAB CAKE BENEDICT
Poached Eggs | Jumbo Lump Crab Cake
Home Fries | Sauce Béarnaise | 19

STEAK & EGGS
Petite Filet Mignon | Gold Potato Hash | Caramelized Onions
Fried Eggs | Sauce Béarnaise | 21

CRAB & ASPARAGUS FRITTATA
Mixed Baby Greens | Sherry Vinaigrette | 16

MAX BENEDICT
Poached Eggs | Bacon | English Muffin
Sauce Béarnaise | Home Fries | 13

HUEVOS RANCHEROS
Corn Tortillas | Black Bean Puree | Guacamole | Fried Eggs
Chipotle Salsa | Cilantro Sour Cream | 14

BISTRO BREAKFAST
Scrambled Eggs | Bacon | Home Fries | Sourdough Toast | 13

CLASSIC BUTTERMILK PANCAKES
Maple Syrup | House Cured Bacon | Whipped Cream | 13

SHRIMP & GRITS
Blackened Shrimp | Melted Cheddar Grits | Poached Egg
Lemon Garlic Butter | 15

SAUSAGE SCRAMBLE
Chorizo | Roasted Red Peppers | Caramelized Onions
Cheddar Cheese | Sourdough Toast | 14

*Contains raw or undercooked product. The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.