

EXECUTIVE CHEF:  
BOB PETERSON

SOUS CHEFS:  
GABE VANCIL  
JUSTIN HODDER

# MAX'S OYSTER BAR

## 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 | Applewood Smoked Bacon | 9

### POINT JUDITH CALAMARI

Pepperoncini | Arugula | Garlic Aioli | Red Sauce | 13

### OYSTERS ROCKEFELLER

Pernod | Creamed Spinach | Sauce Béarnaise | 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

### CITRUS & FENNEL SALAD

Mixed Field Greens | Goat Cheese Mousse  
Toasted Pistachios | Herb Citronette | 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

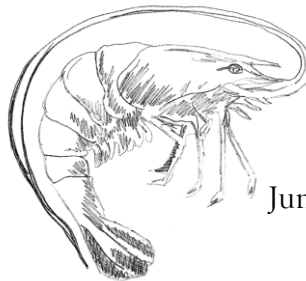
Jumbo Lump Crab | Tomatoes | Avocado | Cucumber | Egg  
Romaine Lettuce | Louis Dressing | 15

### CAESAR SALAD

Fresh Baked Croutons | Parmesan | 10

### MAX'S CHOPPED SALAD

Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11



## Entrees

### FURIKAKE CRUSTED HAWAIIAN BIG EYE TUNA\*

Vegetable Fried Rice | Broccoli & Cauliflower | Kimchee  
Miso-Lobster Butter | Fried Oyster Mushrooms | 19

### GEORGES BANK SEA SCALLOPS\*

Pesto & Crab Risotto | Roasted Brussels Sprouts  
Melted Leeks | Lobster Oil | Crispy Leeks | 21

### MAPLE-MUSTARD GLAZED BLACK PEARL SALMON

Fingerling Potato Confit | Honey Glazed Carrots  
Root Vegetable Purée | 17

### PARMESAN CRUSTED GEORGES BANK HADDOCK

Ricotta Gnocchi | Seacoast Mushrooms | Asparagus  
Pepper-Almond Romesco | 17

### FILET MIGNON

Potato Purée | Grilled Broccoli | Scallions  
Gorgonzola Butter | 39

### FILET MIGNON OSCAR

Asparagus | Crab | Potato Purée | Sauce Béarnaise | 47



## 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



## 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

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