

EXECUTIVE CHEF:
BOB PETERSON

SOUS CHEFS:
GABE VANCIL
JUSTIN HODDER
QUENTEN WILLIAMS

MAX'S OYSTER BAR

RAW BAR

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

Arugula | Pickled Ramp Remoulade | Pea Tendrils | 15

APPETIZERS

STARLIGHT GARDENS FARM SALAD

Mixed Field Greens | Radishes | Grape Tomatoes
Pleasant Cow Farmstead Cheese | Ramp Ranch | 10

STRAWBERRY- BURRATA SALAD

Ripe Red & Pickled Green Strawberries | Spinach
Butter Lettuce | Toasted Hazelnuts | White Balsamic | 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 AHI TUNA *

Vegetable Fried Rice | Sugar Snap Peas | Kimchee
Miso-Lobster Butter | 19

GEORGES BANK SEA SCALLOPS*

Meyer Lemon & Crab Risotto | Peas | Melted Leeks
Salsa Verde | 21

HIDDEN FJORD ATLANTIC SALMON

Smashed Red Skin Potatoes
Grilled Artichokes & Baby Carrots | Basil-Pea Puree | 17

PARMESAN CRUSTED GEORGES BANK HADDOCK

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

FILET MIGNON

Potato Purée | Asparagus | Spring Onions
Gorgonzola Butter | Veal Demi-Glace | 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.