

EXECUTIVE CHEF:
BOB PETERSON

MAX'S OYSTER BAR

SOUS CHEFS:
GABE VANCIL
NIELS VAN GALEN
JUSTIN HODDER

c RAW bar c

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

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

APPETIZERS

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

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

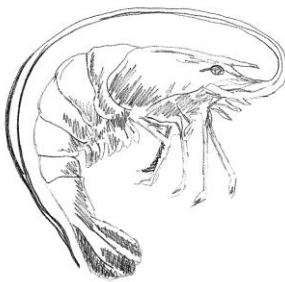
HAWAIIAN AHI TUNA TARTARE
Avocado | Scallion | Smoked Shoyu | Sesame
Macadamia | Wonton Chips | 15

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

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

GRILLED BABY ROCK OCTOPUS
Fingerling Papas Bravas | Chorizo Aioli | Green Olives | 14

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



SALADS

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 & BRUSSELS SPROUTS SALAD
Cranberries | Bacon | Parmesan Cheese | Marcona Almonds
Lemon Garlic Dressing | 10

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

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

CAESAR SALAD
Fresh Baked Croutons | Parmesan | 10

LOBSTERS



STEAMED or HERB GRILLED | 28 per lb
BAKED STUFFED | 32 per lb.

SEAFOOD HOT POT
Lobster | Shrimp | Mussels | Octopus
Pork Belly | Asian Vegetables | Kimchi
Ramen Noodles | Egg | Lobster Dashi | 28

PAN ROASTED LOBSTER
Sweet Chili Cream | Roasted Fennel | Sour
Cream-Chive Mashed Potatoes | 28 per lb.

HOT BUTTERED LOBSTER ROLL
Toasted Bun | Cole Slaw | French Fries | 25

The Local Burger*

BROAD BROOK (CT) BURGER
{1/2 lb.} | Cheddar Cheese
House Cured Bacon | Lettuce
Tomato | Onion Rings | Dijonaise
French Fries | 16

Roasted Chicken

**BELL & EVANS
ROASTED CHICKEN**
Mushroom Risotto | Sautéed Spinach
Bourbon-Mustard Jus | 24

FROM THE SEA

BUTCHERblock



10oz BONELESS SHORTRIB | 29
12oz NY STRIP STEAK* | 37
8oz FILET MIGNON* | 39
12oz BONE-IN FILET MIGNON* | 44
Potato Puree | Grilled Broccolini | Scallions
Gorgonzola Butter

Au Poivre | 2 **A La Max** | 2
Add a Lobster Tail | 18
Add Colossal Shrimp | 8

SIDES

FRIED CAULIFLOWER
Sweet & Sour Glaze | 8

TRUFFLE FRENCH FRIES
Parmesan Cheese | 7

GRILLED ASPARAGUS | 8

YUKON GOLD

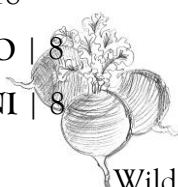
POTATO PURÉE | 7

MELTED CHEESE GRITS | 7

LOBSTER MAC & CHEESE
Cellentani Pasta | Parmesan
Lobster Sherry Sauce | 18

MUSHROOM RISOTTO | 8

GRILLED BROCCOLINI | 8



PARMESAN CRUSTED GEORGES BANK HADDOCK
Ricotta Gnocchi | Seacoast Mushrooms | Asparagus
Pepper-Almond Romesco | 28

BLACKENED IDAHO RAINBOW TROUT
White Corn Grits | Crispy Rock Shrimp | Spinach | Crab Beurre Blanc | 25

GEORGES BANK SEA SCALLOPS*
Fregola | Shaved Brussels Sprouts | Melted Leeks
Butternut Squash Sauce | Sage Pesto | 32

PAN ROASTED ATLANTIC SWORDFISH
Fingerling Potato Hash | Cauliflower | Roasted Apple
Grain Mustard Beurre Blanc | 29

FURIKAKE CRUSTED HAWAIIAN BIG EYE TUNA *
Soba Noodles | Baby Bok Choy | Mushroom Dashi
Togarashi | Fried Oyster Mushrooms | 33

MAX'S PAELLA
Shrimp | Scallops | Clams | Mussels | Chorizo | Calamari
Chicken | Saffron Rice | 34 **Add a Lobster Tail** | +18

MAPLE-MUSTARD GLAZED BLACK PEARL SALMON
Wild Rice Risotto | Honey Glazed Carrots | Root Vegetable Puree | 28

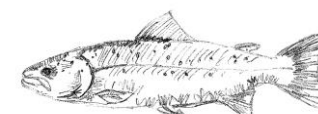
"New England Seafood Baskets"

All served with our famous cole slaw
tartar sauce & crispy French fries

FISH N' CHIPS | 23

FRIED PACIFIC OYSTERS | 16

FRIED TEMPURA SHRIMP | 21



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