

EXECUTIVE CHEF:  
BOB PETERSON

SOUS CHEFS:  
GABE VANCIL  
JUSTIN HODDER

# MAX'S OYSTER BAR

## RAWbar

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**  
Quahog Clams | Potatoes | Applewood Smoked Bacon | 9

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

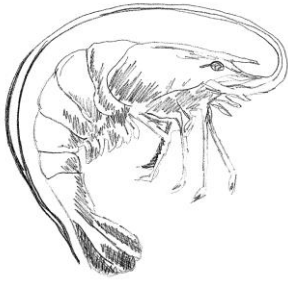
**AHI TUNA TARTARE**  
Avocado | Scallions | Smoked Shoyu | Sesame  
Macadamia | Wonton Chips | 15

**OYSTERS ROCKEFELLER**  
Pernod | Creamed Spinach | Sauce Béarnaise | 12

**STEAMED WHITEWATER MUSSELS**  
Andouille Sausage | Creole Vegetables | Lobster Broth | 12

**GRILLED SPANISH OCTOPUS**  
Tahini | Chickpea Puree | Green Olives | Citrus | 14

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



## SALADS

**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

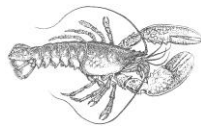
**SHAVED KALE & BRUSSELS SPROUTS SALAD**  
Cranberries | Bacon | Parmesan Cheese | Marcona Almonds  
Lemon Garlic Dressing | 10

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

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

**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 | Kimchee  
Ramen Noodles | Egg | Lobster Dashi | 28

### PAN ROASTED LOBSTER

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

### HOT BUTTERED LOBSTER ROLL

Toasted Bun | Cole Slaw | French Fries | 25

## The Local Burger\*

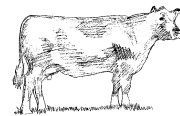
**BROAD BROOK (CT) BURGER**  
{1/2 lb.} | Cheddar Cheese  
Applewood Smoked Bacon | Lettuce  
Tomato | Onion Rings | Dijonaise  
French Fries | 16

## Roasted Chicken

**BELL & EVANS  
ROASTED CHICKEN**  
Mashed Potatoes | Sautéed Spinach  
Bourbon-Bacon Pan Sauce | 24

## FROM THE SEA

## BUTCHERblock



12oz NY STRIP STEAK\* | 37

8oz FILET MIGNON\* | 39

12oz BONE-IN FILET MIGNON\* | 44

Potato Purée | Grilled Broccolini  
Gorgonzola Butter | Veal Demi-Glace

**Au Poivre | 2 A La Max | 2 Béarnaise | 2**

**Add Oscar | 14**

**Add a Lobster Tail | 18**

**Add Colossal Shrimp | 8**

## SIDES

BRUSSELS SPROUTS | 7

FRIED CAULIFLOWER  
Sweet & Sour Glaze | 7

GRILLED ASPARAGUS | 8

GRILLED BROCCOLINI | 8

HONEY GLAZED CARROTS | 7

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

MELTED CHEESE GRITS | 7

POTATO PURÉE | 7

TRUFFLE FRENCH FRIES  
Parmesan Cheese | 7



**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

**MAPLE-MUSTARD GLAZED BLACK PEARL SALMON**  
Fingerling Potato Confit | Honey Glazed Carrots | Root Vegetable Puree | 28

**GEORGES BANK SEA SCALLOPS\***  
Pesto & Crab Risotto | Roasted Brussels Sprouts | Melted Leeks  
Lobster Oil | Crispy Leeks | 32

**CRISPY WHOLE SNAPPER**  
Steamed Jasmine Rice | Baby Bok Choy | Mango Salsa  
Orange-Chile Glaze | 29

**FURIKAKE CRUSTED HAWAIIAN BIG EYE TUNA \***  
Vegetable Fried Rice | Broccolini & Cauliflower | Kimchee  
Miso-Lobster Butter | Fried Oyster Mushrooms | 33

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

## "New England Seafood Baskets"

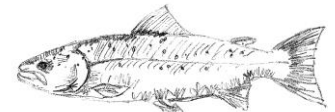
All served with our famous cole slaw, tartar sauce & crispy french fries

FISH N' CHIPS | 23

FRIED PACIFIC OYSTERS | 19

FRIED TEMPURA SHRIMP | 21

FISHERMAN'S PLATTER | 26



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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.