

EXECUTIVE CHEF:
BOB PETERSON

MAX'S OYSTER BAR

SOUS CHEFS:
GABE VANCIL
JUSTIN HODDER
QUENTEN WILLIAMS

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

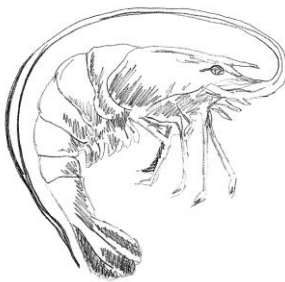
AHI TUNA TARTARE
Avocado | Scallions | Smoked Shoyu | Sesame
Macadamia | Wonton Chips | 15

OYSTERS ROCKEFELLER
Pernod | Creamed Spinach | Sauce Béarnaise | 12

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

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

JUMBO LUMP CRABCAKE
Arugula | Pickled Ramp Remoulade | Pea Tendrils | 15



SALADS

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 & 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 | Asparagus | Spring Onions
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

HARICOT VERTS | 7

SAUTEED SPINACH | 7

GRILLED ASPARAGUS | 8

SNAP PEAS & CARROTS | 8

LOBSTER MAC & CHEESE

Cellentani Pasta | Parmesan
Lobster Cheese Sauce | 18

MELTED CHEESE GRITS | 7

TRUFFLE FRENCH FRIES

Parmesan Cheese | 7

POTATO PURÉE | 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

HIDDEN FJORD ATLANTIC SALMON

Smashed Red Skin Potatoes | Grilled Artichokes & Baby Carrots
Basil-Pea Puree | 28

GEORGES BANK SEA SCALLOPS*

Meyer Lemon & Crab Risotto | Peas | Melted Leeks | Salsa Verde | 32

PAN ROASTED ATLANTIC HALIBUT

Green Garlic Spaetzle | Farm Greens | Oyster Mushrooms
Grain Mustard Cream | Aged Balsamic | 29

FURIKAKE CRUSTED AHI TUNA *

Vegetable Fried Rice | Sugar Snap Peas | Kimchee
Miso-Lobster Butter | 33

MAX'S PAELLA

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

"New England Seafood Baskets"

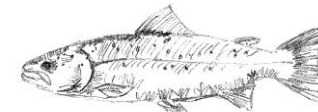
All served with our famous cole slaw,
tartar sauce & crispy french fries

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.