

EXECUTIVE CHEF:
BOB PETERSON

MAX'S OYSTER BAR

SOUS CHEFS:
GABE VANCIL
SEAN DESHAIES
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
Cucumber | Tomatoes | Hard Cooked Egg | Fried Capers
Toasted Brioche | Pickled Mustard | 15

BAKED OYSTER "HOT ROCKS"
Guanciale | Spicy Bread Crumbs | Lemon Aioli | 12

STEAMED WHITEWATER MUSSELS
Cherry Tomatoes | Saffron Broth | Roasted Garlic Rouille
Charred Lemon | Grilled Bread | 12

GRILLED SPANISH OCTOPUS
Zucchini Chips | Pepper-Almond Romesco | Arugula
Charred Scallion Emulsion | 14

JUMBO LUMP CRABCAKE
Old Bay Remoulade | Corn & Poblano Salsa
Smoky Tomato Agrodolce | 15



SALADS

STARLIGHT GARDENS FARM SALAD
Mixed Field Greens | Radishes | Grape Tomatoes
Pleasant Cow Farmstead Cheese | Ramp Ranch | 10

LOCAL TOMATO- BURRATA SALAD
Marinated Tomatoes | Cucumber | Balsamic Onions
Parmesan Crisp | Field Greens | Sea Salt | Basil | 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.

SUMMER SEAFOOD CIOPPINO
Lobster | Shrimp | Mussels | Chickpeas
Zucchini | Roasted Peppers | Grilled Bread
Tomato-Saffron Broth | 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**
Warm German Potato Salad | Green Beans
Peach BBQ Pan Sauce | 24

FROM THE SEA

BUTCHERblock



12oz NY STRIP STEAK* | 37

8oz FILET MIGNON* | 39

12oz BONE- IN FILET MIGNON* | 44
Potato Purée | Zucchini Noodles | Shishito
Gorgonzola Butter | Veal Demi-Glace

Au Poivre | 2 A La Max | 2

Add a Lobster Tail | 18

Add Colossal Shrimp | 8

Add Alaskan King Crab Legs ½ lb. | 26

SIDES

HARICOT VERTS | 7

SAUTEED SPINACH | 7

GRILLED ASPARAGUS | 8

ZUCCHINI NOODLES | 8

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

MELTED CHEESE GRITS | 7

TRUFFLE FRENCH FRIES
Parmesan Cheese | 7

GERMAN POTATO SALAD | 7

POTATO PURÉE | 7



PARMESAN CRUSTED GEORGES BANK HADDOCK
Ricotta Gnocchi | Crispy Eggplant | Grilled Vegetables
Fire Roasted Tomato Sauce | Basil Oil | 28

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

HIDDEN FJORD NORTH ATLANTIC SALMON
Zucchini-Potato Latke | Grilled Farm Peppers | Chive Crème Fraiche
Crushed Olive Relish | 28

GEORGES BANK SEA SCALLOPS*
Crab & Corn Risotto | Tomato Confit | Salsa Verde | 32

PAN ROASTED ATLANTIC HALIBUT
Fingerling Potato & Mushroom Hash | Caramelized Onions
Creamed Native Sweet Corn | Aged Balsamic | 29

FURIKAKE CRUSTED AHI TUNA *
Sushi Rice | Cucumber | Carrots | Avocado | Shishito Peppers
Radishes | Toasted Sesame | Smoked Shoyu Soy | 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.