

MAX'S OYSTER BAR

HAPPY HOUR

AVAILABLE IN OUR BAR ONLY | 4-6 PM MONDAY-SATURDAY | 3-6 PM SUNDAY

\$5.00 MINIMUM BEVERAGE PURCHASE PER PERSON | NO SUBSTITUTIONS | NOT AVAILABLE TO GO

Libations \$6

DIRTY LOCO | Luksusowa Vodka | Tabasco
Olive Juice

VERTIGO | Amaro | Ginger Beer | Lime

BLUE HAWAIIAN | Coconut Rum | Blue Curacao
Pineapple Juice

BLOOD ORANGE MARGARITA | El Jimador
Tequila | Lime Juice | Blood Orange Juice

MAX MANHATTAN | Old Overholt Rye | Dolin
Sweet Vermouth | Orange Bitters

Raw Bar

OYSTERS | Atlantic Oysters (Chef's daily choice) | 1.25/ea

CLAMS | Littleneck or Cherrystone Clams | 1/ea

BALTIMORE SHRIMP | Key Lime Mustard | 5

Beer & Wine

TROEGS PERPETUAL IPA | 5
FIRESTONE WALKER PIVO PILS | 5
BREWTUS MAXIMUS DRAFT | 4

MONTEFRESKO **PINOT GRIGIO** | 6
PRIMATERRA **PROSECCO** | 6
LA VIEILLE FERME **ROSÉ** | 6
SANTA CAROLINA **CABERNET** | 6

OYSTER SHOOTER!

Max Bloody Shooter | 4
Luksusowa Vodka | Ripe Bloody Mary Mix
Old Bay Rim

OYSTER BAR CLASSICS \$5

POINT JUDITH CALAMARI | Red Sauce

BUFFALO SHRIMP | Blue Cheese Dressing

TUNA POKE BOWL | Sushi Rice | Sesame-Shoyu

SHRIMP & GRITS | Andouille & Lobster Glaze

CHEESEBURGER | Dijonaise

CRISPY OYSTER PO' BOY | Remoulade

PHILLY STEAK & CHEESE | Peppers | Onions

CRISPY FISH SLIDERS | Old Bay Remoulade

SNACKS \$5

MUSHROOM MELT | Pesto & Truffle Cheese

FRIED CAULIFLOWER | Sweet Chile | Peanuts

TRUFFLE FRIES | Parmesan Cheese

CHICKEN NACHOS | Jack Cheese | Avocado

Fire Roasted Salsa | Sour Cream

STREET TACOS \$5

BLACKENED FISH | Mango Salsa

STEAK | Cotija Cheese

GRILLED SHRIMP | Pico de Gallo

CHICKEN CARNITAS | Avocado Aioli