

EXECUTIVE CHEF:
BOB PETERSON

SOUS CHEFS:
GABE VANCIL
SEAN DESHAIES

MAX'S OYSTER BAR

RAW BAR

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

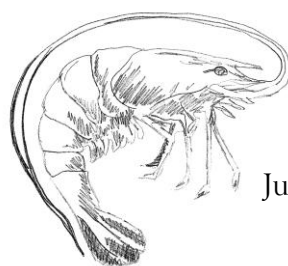
NEW ENGLAND CLAM CHOWDER
Quahogs | Potatoes | House Smoked Bacon | 9

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

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

STEAMED WHITEWATER MUSSELS
Lobster-Coconut Broth | Green Curry | Chermoula
Thai Basil | Fresh Mint | 13

JUMBO LUMP CRABCAKE
Old Bay Remoulade | Shaved Fennel
Arugula | Green Olives | 15



STARLIGHT GARDENS FARM SALAD
Mixed Field Greens | Apples | Pickled Cauliflower
Prosciutto | Pistachios | Ramp Ranch Dressing | 10

BEETS & BURRATA SALAD
Red & Gold Beets | Field Greens | Balsamic Onions
Parmesan Crisp | Sea Salt | Fried Sage | 12

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

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

CAESAR SALAD
Fresh Baked Croutons | Parmesan | 10

"New England Seafood Baskets"

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

FISH N' CHIPS | 16
FRIED PACIFIC OYSTERS | 16
FRIED TEMPURA SHRIMP | 21
FRIED FISHERMAN'S PLATTER | 21



LUNCH ENTREES

GEORGES BANK SEA SCALLOPS*
Mushroom-Barley Risotto | Melted Leeks | Sage Pesto | 21

PUMPKIN SEED CRUSTED GEORGES BANK HADDOCK
Ricotta Gnocchi | Butternut Squash | Broccoli Rabe
Cauliflower Soubise | Pumpkin Seed Oil | 17

FURIKAKE CRUSTED AHI TUNA *
Sushi Rice | Baby Bok Choy | Fire Roasted Carrots
Miso Emulsion | Toasted Sesame | Smoked Shoyu Soy | 20

HIDDEN FJORD ATLANTIC SALMON
Everything Spice Potato Latke | Roasted Beets | Farm Greens
Horseradish Crème Fraiche | 19

BLACKENED IDAHO RAINBOW TROUT
Grits | Crispy Rock Shrimp | Spinach | Crab Beurre Blanc | 17

SEAFOOD CIOPPINO
Shrimp | Mussels | Clams | Chickpeas | Roasted Peppers
Potatoes | Tomato-Saffron Broth | Grilled Bread | Rouille | 18

STEAK FRITES
NY Strip Steak | Au Poivre Sauce | Truffle French Fries | 27

MAX'S FAMOUS PAELLA
Shrimp | Clams | Mussels | Chorizo
Calamari | Chicken | Saffron Rice | 18



SANDWICHES

THE LOCAL BURGER*
Broad Brook (CT) Beef | Cheddar Cheese
Onion Rings | Dijonnaise | French Fries | 14 | *add bacon 2*

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

MAX'S CRISPY "FISHWICH"
Lightly Fried Fish | Griddled Cheddar Cheese | Remoulade | 13

GRILLED SALMON BLT
Avocado | Applewood Smoked Bacon | Lettuce | Tomato
Tartar Sauce | Brioche | French Fries | 14

BLACKENED SWORDFISH TACOS
Mango Salsa | Flour Tortillas | Red Rice & Beans
Cilantro Crema | 13

BIG SALADS

TUSCAN CHICKEN SALAD
Tri-Color Greens | Mozzarella
Polenta Croutons | Kalamata Olives | 13

MAX'S CHOPPED SHRIMP SALAD
Gorgonzola | Sherry Vinaigrette | 15

COBB SALAD ROYALE
Avocado | Tomato | House Bacon | Hard Cooked Egg
Gorgonzola | Sherry Vinaigrette
PICKED LOBSTER 25 | POACHED SHRIMP 17 | NEW YORK STRIP 19

SEARED SCALLOP WALDORF SALAD *
Apple Cider Vinaigrette | Apples
Gorgonzola | Candied Walnuts | 21

SIDES

BRUSSELS SPROUTS | Maple & Bacon | 7 GRILLED ASPARAGUS | 8 TRUFFLE FRENCH FRIES | Parmesan Cheese | 7
MUSHROOM-BARLEY RISOTTO | 8 SAUTÉED SPINACH | 7 MELTED CHEESE GRITS | 7 POTATO PURÉE | 7

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