

EXECUTIVE CHEF:  
BOB PETERSON

SOUS CHEFS:  
GABE VANCIL  
NIELS VAN GALEN  
JUSTIN HODDER

# 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**  
Pepperoncini | Arugula | Garlic Aioli | Red Sauce | 13

**BAKED COPPS ISLAND OYSTERS**  
Artichoke Crust | Oregano | Salsa Verde | 12

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

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

## "New England Seafood Baskets"

All served with our famous cole slaw  
tatar 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\***  
Fregola | Shaved Brussels Sprouts | Melted Leeks  
Butternut Squash Sauce | Sage Pesto | 21

**PARMESAN CRUSTED GEORGES BANK HADDOCK**  
Ricotta Gnocchi | Seacoast Mushrooms | Asparagus  
Pepper-Almond Romesco | 17

**FURIKAKE CRUSTED HAWAIIAN BIG EYE TUNA \***  
Soba Noodles | Baby Bok Choy | Mushroom Dashi | Togarashi  
Fried Oyster Mushrooms | 19

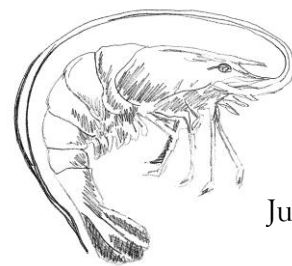
**MAPLE-MUSTARD GLAZED BLACK PEARL SALMON**  
Wild Rice Risotto | Honey Glazed Carrots | Root Vegetable Puree | 17

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

**SEAFOOD HOT POT**  
Shrimp | Mussels | Octopus | Pork Belly | Asian Vegetables | Kimchi  
Ramen Noodles | Egg | Lobster Dashi | 18

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

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



**STARLIGHT GARDENS BABY GREENS**  
Pleasant Cow Cheese | Local Apples | Butternut Squash  
Spiced Pumpkin Seeds | Apple Cider Vinaigrette | 10

**BEETS & BURRATA "CAPRESE"**  
Liuzzi Bros Burrata | Fried Basil | Balsamic Onions  
Pesto Vinaigrette | Sea Salt | 12

**SHAVED KALE & BRUSSEL 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 | 14

**CAESAR SALAD**  
Fresh Baked Croutons | Parmesan | 10

## 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

**JUMBO LUMP CRAB ROLL**  
Toasted Roll | Butter Lettuce | Lemon | Scallions  
Old Bay Aioli | Potato Chips | 16

**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

GRILLED ASPARAGUS | 8 TRUFFLE FRIES | Parmesan Cheese | 7 MELTED CHEESE GRITS | 7  
LOBSTER MAC & CHEESE | Cellentani Pasta | Lobster Sherry Sauce | Parmesan | 18 YUKON GOLD POTATO PURÉE | 7  
GRILLED BROCCOLINI | 8 MUSHROOM RISOTTO | 7 FRIED CAULIFLOWER | 8

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