

EXECUTIVE CHEF:
BOB PETERSON

SOUS CHEFS:
GABE VANCIL
SEAN DESHAIES
ALEXI CORDI

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 | 5.00 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

NEW ENGLAND CLAM CHOWDER
Quahog Clams | Potatoes | House Smoked Bacon | 9

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

STEAMED WHITEWATER MUSSELS
Chorizo | Roasted Garlic | Tomatoes
Tequila-Lime Broth | Cilantro & Scallions | 13

JUMBO LUMP CRABCAKE
Old Bay Remoulade | Corn Salsa
Red Pepper Puree | 15

APPETIZERS

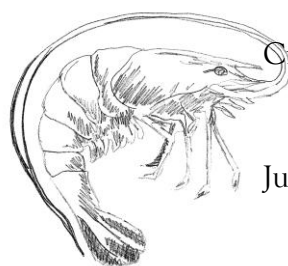
HEIRLOOM TOMATO & BURRATA SALAD
Baby Lettuces | Fresh Basil | Aged Balsamic
Sea Salt | 13

MAX'S CHOPPED SALAD
Peppers | Tomatoes | Cucumber | Green Beans
Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11

BABY KALE & BRUSSELS SPROUTS SALAD
Cranberries | Bacon | Parmesan Cheese | Marcona Almonds
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 | 17
FRIED TEMPURA SHRIMP | 21
FRIED FISHERMAN'S PLATTER | 21



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

SALMON BURGER
Pastrami Spice | Pretzel Roll | 1000 Island Dressing
Arugula | Brussel Kraut | French Fries | 15

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

LUNCH ENTREES

GEORGES BANK SEA SCALLOPS*
Corn & Crab Risotto | Cherry Tomato Confit
Salsa Verde | 21

PARMESAN CRUSTED GEORGES BANK HADDOCK
Ricotta Gnocchi | Seacoast Mushrooms | Asparagus
Pistachio Pesto Cream | 17

AHI TUNA POKE BOWL
Sushi Rice | Quinoa | Black Beans | Pickled Peppers
Sesame | Avocado | Cucumber | Aji Amarillo | 18

HIDDEN FJORD ATLANTIC SALMON
Grilled Vegetable Quinoa | Grilled Artichokes | Spinach
Red Pepper Sauce | 19

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



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 VEGETABLE SKEWER | 7 GRILLED ASPARAGUS | 8 TRUFFLE FRENCH FRIES | Parmesan Cheese | 7
GREEN BEANS | 7 CRAB & CORN RISOTTO | 8 SAUTÉED SPINACH | 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.