

MAX'S OYSTER BAR FAMILY SHARE TO-GO

All items Serves 2-3 People

STARTERS

MINI CRAB CAKES

Old Bay Remoulade | \$16 (4 pcs)

COLOSSAL SHRIMP COCKTAIL

Horseradish Cocktail Sauce | \$14 (4 pcs)

LOBSTER BISQUE

Fresh Picked Lobster Meat
Chive Crème Fraiche | \$16/qt

NEW ENGLAND CLAM CHOWDER

Oyster Crackers | \$15/qt

BRUSSEL SPROUTS & KALE SALAD

Cranberries | Bacon | Parmesan Cheese
Toasted Almonds | Lemon Garlic Dressing \$10

CEASAR SALAD

Fresh Baked Croutons | Parmesan Cheese \$10

MAIN COURSE

LOBSTER MAC N' CHEESE

Fresh Picked Lobster | Cellentani Pasta
Parmesan Lobster-Cheese Sauce \$40

GRILLED ATLANTIC SWORDFISH

Gold Potatoes | Roasted Vegetables
Lemon-Caper-Garlic Butter | \$55

MAX'S PAELLA

Shrimp | Scallops | Clams | Mussels | Chorizo
Calamari | Chicken | Saffron Rice
\$44 | Add Full Lobster Tail | \$15

SURF & TURF

20oz NY Strip Steak & 4 Baked Stuffed Jumbo Shrimp
Gold Potatoes | Roasted Vegetables | Veal Demi-Glace \$69

TWIN STEAMED LOBSTERS

1 1/4 lb Lobsters | Gold Potatoes | Roasted Vegetables
Drawn Butter | \$45

WINE SUGGESTIONS FOR THE STARTERS...

Here are a couple of great options
to take out with this menu:

ROEDERER ESTATE BRUT,
NORTHERN CALIFORNIA
was \$49, now \$27.50

CUVAISON ESTATE SAUVIGNON BLANC, 2018,
NAPA VALLEY
was \$40, now \$18

DOMAINE VINCENT DAMPT CHABLIS, 2018
CHARDONNAY, BURGUNDY
was \$62, now \$24

MAX'S OYSTER BAR

WINE SUGGESTIONS FOR THE MAIN COURSES...

If you like whites, these will work really well with
the Shrimp, Scallop and Lobster dishes:

DUTTON-GOLDFIELD CHARDONNAY DUTTON
RANCH, 2016, RUSSIAN RIVER VALLEY,
SONOMA, CA
was \$59, now \$22

DOMAINE MICHEL GIRAULT SANCERRE LES
BEAUX REGARDS, 2017, LOIRE VALLEY, FR
was \$56, now \$20

And for the red wine lovers, here are a few great go-to wines:

PLANET OREGON BY SOTER VINEYARDS
PINOT NOIR, 2017, WILLAMETTE VALLEY, OR
was \$56, now \$25

JORDAN WINERY CABERNET SAUVIGNON, 2015,
ALEXANDER VALLEY, CA
Was \$129, now \$69

DESSERT

KEY LIME PIE

Graham Cracker Crust | Toasted Coconut | Whipped Cream | \$14

PEAR-APPLE CRISP

Brown Butter-Oat Streusel | \$12

CHOCOLATE MOUSSE CAKE

Chocolate Glaze | \$16

PLEASE CALL TO PLACE YOUR ORDER : 860.236.6299

THURSDAY & FRIDAY 12:00 NOON - 4:00 PM

SATURDAY 10:00 AM - 1:00 PM

CURBSIDE PICK-UP AVAILABLE IN BRACE ROAD PARKING LOT;
THURSDAY - SATURDAY 4:00 PM - 7:00 PM

*If you need six bottles or more we will take an additional 10% of any of the above listed wines, in any combination - subject to availability.
The complete selection from the wine list at Max's Oyster Bar is also currently available to purchase at a 50% discount from the regular prices.
Subject to available inventory, but if you are interested in anything, please let us know and we will check on it for you.*

All wine, liquor and beer sales must accompany a food order.

MAX'S OYSTER BAR | 964 FARMINGTON AVE | WEST HARTFORD