

MAX'S OYSTER BAR

West Hartford Restaurant Week

August 28- September 3, 2018

Dinner Menu

\$30 per person not including tax & gratuity

Available daily starting at 4pm

Course One

(choose 1)

Lobster Bisque

chive crème fraîche

Heirloom Tomato Salad

arugula, watermelon, CT cucumbers, sungold tomatoes, feta cheese, pickled red onion, pesto vinaigrette

Shellfish Sampler

3 each Capps Island Oysters, Baltimore Shrimp, Chilled Mussels
horseradish cocktail sauce, key lime mustard

Course Two

Pan Roasted Atlantic Swordfish

*sweet corn risotto, house made bacon, fire roasted farm peppers,
creole lobster butter, grilled shishito peppers*

Seafood Pasta

shrimp, mussels, clams, braised farm greens, heirloom tomato sauce

Fish N' Chips

coleslaw, french fries, tartar sauce

Pesto Crusted Haddock

chilled white bean hummus, local squash ratatouille, saba balsamic

Surf & Turf (\$10 Supplement)

Bacon Wrapped Petite Filet & Baked Stuffed Half Lobster

new potatoes, grilled CT corn, shallot-lobster butter

Dessert

Chocolate Chip Ice Cream Cake – *caramel sauce, hot fudge sauce*

Vanilla Crème Brûlée – *vanilla tuile cookie*

White Chocolate – *berry parfait, chiffon cake, cinnamon streusel*