

MAX'S OYSTER BAR

RAW BAR

The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

LITTLENECK CLAMS* | 2.35 EACH
CHERRYSTONE CLAMS * | 2.35 EACH
COLOSSAL WHITE SHRIMP | 4 EACH
ALASKAN KING CRAB LEGS 1/2 LB | 30

SHELLFISH SAMPLER | 36
HIGH-RISE *of* SEAFOOD | 69
SKYSCRAPER | 125

ASIAN CALAMARI SALAD | 9
WAKAME SEAWEED SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 16
CHILLED MUSSELS | 7

APPETIZERS

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

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

AHI TUNA TARTARE
Whipped Avocado | Scallions | Tobiko
Smoked Shoyu | Spicy Mayo | Wonton Chips | 15

STEAMED MUSSELS & CLAMS
Miso Sake Broth | Garlic | Ginger
Jalapeños | Cilantro & Scallions | 13

JUMBO LUMP CRABCAKE
Creamy Aji Amarillo | Radish Slaw
Crispy Tortillas | 15



ROASTED BEET SALAD
Spring Greens | Frisée | Charred Cipollini
Honey Lavender Vinaigrette | Pistachios
Whipped Goat Cheese | 10

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

CAESAR SALAD
Confit Garlic | Croutons | Parmesan | 11

Entrees

GEORGES BANK SEA SCALLOPS*
Risotto Primavera | Zucchini | Cherry Tomatoes
Peas | Watercress Pesto | Aged Balsamic | 21

HERB CRACKER CRUSTED HADDOCK
Ricotta Gnocchi | Seacoast Mushrooms | Asparagus
Pancetta | Cheddar Whipped Cauliflower | 17

AHI TUNA POKE BOWL
Sushi Rice | Crispy Mushrooms & Green Beans
Smoked Shoyu | Spicy Mayo | 20

HIDDEN FJORD NORTH ATLANTIC SALMON
Warm Tabbouleh Salad | Baby Carrots | Fava Beans
Artichoke Puree | Calabrian Hot Honey | 19

FILET MIGNON
Potato Purée | Garlic Glazed Green Beans
Veal Demi-Glace | 39

FILET MIGNON OSCAR
Asparagus | Crab | Potato Purée | Sauce Béarnaise | 47



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
POACHED SHRIMP 17 | FILET MIGNON 20

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



SANDWICHES

BROAD BROOK (CT) BURGER
{1/2 lb.} | Cheddar Cheese | Lettuce
Tomato | Crispy Shallots
French Onion Aioli | French Fries | 14 *add bacon 2*

HOT HERB BUTTER SHRIMP ROLL
Toasted Bun | Cole Slaw | French Fries | 17

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

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

BRUNCH ENTREES

CLASSIC BUTTERMILK PANCAKES
Maple Syrup | Applewood Bacon | Whipped Cream | 13

MAX'S EGGS BENEDICT
Poached Eggs | Canadian Bacon | English Muffin
Sauce Béarnaise | Home Fries | 13

MAX'S FAMOUS CRAB CAKE BENEDICT
Poached Eggs | Jumbo Lump Crab Cake
Home Fries | Sauce Béarnaise | 17

AVOCADO TOAST
Fried Eggs | Smashed Avocado | Grilled Sourdough
Crispy Bacon | Sliced Tomato | Arugula Salad | 15

SHRIMP & GRITS
Blackened Shrimp | Melted Cheddar Grits | Poached Eggs
Chorizo Sausage | Seacoast Mushrooms | Spinach
Creole Pan Sauce | 15

STEAK & EGGS
Petite Filet Mignon | Gold Potato Hash | Caramelized Onions
Fried Eggs | Sauce Béarnaise | 21