

# MAX'S OYSTER BAR

## raw bar

*Littleneck Clams\* 3 each*  
*Cherrystone Clams 3 each*  
*Colossal White Shrimp 5 each*  
*Lump Crab Cocktail 15<sup>50</sup> 4oz*

**Oyster Sampler 21**  
**Shellfish Sampler 39**  
**Hi-Rise of Raw Bar 79**  
**Skyscraper of Raw Bar 145**

*Asian Calamari Salad 10*  
*Wakame Seaweed Salad 9*  
*Baltimore Shrimp 1/2 Lb 18*  
*Bay Scallop Ceviche 12*

- PLEASE SEE TODAY'S FRESH OYSTER SELECTION -

## salads & starters

**NEW ENGLAND CLAM CHOWDER 10**  
*Quahog Clams, Potatoes, Applewood Smoked Bacon*

**CAESAR SALAD 12**  
*Romaine, Radicchio, Confit Garlic,  
Croutons, Parmesan*

**MAX'S CHOPPED SALAD 12**  
*Peppers, Tomatoes, Cucumbers, Carrots, Green Beans,  
Gorgonzola Cheese, Spanish Sherry Vinaigrette*

**BABY KALE & BRUSSELS SPROUTS SALAD 13**  
*Bacon, Parmesan Cheese, Marcona Almonds,  
Lemon Garlic Dressing*

**PEAR SALAD 12**  
*Shaved Pear, Candied Walnuts, Whipped Blue Cheese,  
Honey Roasted Cranberries, Cranberry Vinaigrette*

**POINT JUDITH CALAMARI 16**  
*Pepperoncini, Garlic Aioli, Red Sauce*

**AHI TUNA TARTARE 19**  
*Whipped Avocado, Scallions, Tobiko, Smoked Shoyu*

**STEAMED MUSSELS 15**  
*Creamy Pernod Broth, Roasted Fennel,  
Melted Leeks, Crostini*

**JUMBO LUMP CRABCAKE 19**  
*Whipped Aji Amarillo, Jicama & Radish Salad*

## brunch

**STUFFED FRENCH TOAST 17**  
*Mascarpone, Fresh Berries, Whipped Cream, Bacon*

**MAX'S EGGS BENEDICT 18**  
*Poached Eggs, Canadian Bacon, English Muffin  
Sauce Béarnaise, Home Fries*

**MAX'S FAMOUS CRAB CAKE BENEDICT 24**  
*Poached Eggs, Jumbo Lump Crab Cake  
Home Fries, Sauce Béarnaise*

**AVOCADO TOAST 18**  
*Fried Eggs, Smashed Avocado, Grilled Sourdough  
Crispy Bacon, Sliced Tomato, Arugula Salad*

**SHRIMP & GRITS 19**  
*Blackened Shrimp, Melted Cheddar Grits, Poached Eggs  
Chorizo Sausage, Seacoast Mushrooms, Spinach  
Creole Pan Sauce*

**STEAK & EGGS 24**  
*Petite Filet Mignon, Gold Potato Hash  
Caramelized Onions, Fried Eggs, Sauce Béarnaise*

## entrees

**HERB CRUSTED HADDOCK 29**  
*Roasted Fingerling Potatoes, Broccoli Rabe, Caramelized  
Cipollini Onions, Parsnip Puree, Bacon Vinaigrette*

**SCOTTISH SALMON 32**  
*Kimchi Fried Rice, Miso Glaze, Scallion, Radish*

**GEORGES BANK SEA SCALLOPS\* 36**  
*King Trumpet Mushroom Risotto, Crispy Leeks,  
Sage Pesto, Lemon Truffle Vinaigrette*

**FILET MIGNON 48**  
*Potato Puree, Roasted Brussels Sprouts,  
Veal Demi-glace, Gorgonzola Butter*

**FISH & CHIPS 27**  
*Cole Slaw, Tartar Sauce*

## big salads

**TUSCAN CHICKEN SALAD 17**  
*Tri-Color Greens, Mozzarella  
Polenta Croutons, Kalamata Olives*

**MAX'S CHOPPED SHRIMP SALAD 18**  
*Gorgonzola, Sherry Vinaigrette*

**COBB SALAD ROYALE**  
*Avocado, Tomato, House Bacon, Hard Cooked Egg  
Gorgonzola, Sherry Vinaigrette*

**CHICKEN 17, CHILLED SHRIMP 18 ,  
FILET MIGNON 22, LOBSTER 32**

**SEARED SCALLOP WALDORF SALAD \* 25**  
*Apple Cider Vinaigrette, Apples  
Gorgonzola, Candied Walnuts*

## handhelds

**BROAD BROOK (CT) BURGER 15<sup>50</sup>**  
*Broad Brook (CT) burger, {1/2 lb.}, Cheddar Cheese, Lettuce,  
Tomato, Chipotle Barbeque, Crispy Shallots, French Fries  
add Applewood Smoked Bacon 2.50*

**HOT HERB BUTTER LOBSTER ROLL 32**  
*Toasted Bun, Cole Slaw, French Fries*

**BLACKENED FISH TACOS 16**  
*Mango Salsa, Flour Tortillas  
Red Rice & Beans, Cilantro Crema*

\*Thoroughly cooked meats, poultry, seafood,  
shellfish or eggs reduces the risk of food borne illness.

Executive Chef: Matthew Burrill  
Sous Chefs: Sean Deshaies, Alexi Cordi & Chris Hebbe

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