

MAX'S OYSTER BAR

raw bar

Littleneck Clams*, 2.95 each
Cherrystone Clams, 2.95 each
Colossal White Shrimp, 4.95 each
Lump Crab Cocktail, 15.50 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, 8
Baltimore Shrimp 1/2 Lb, 17.50
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

MEXICAN STREET CORN SALAD 12
Arugula, Roasted Corn, Avocado, Grape Tomatoes, Pickled
Red Onion, Cotija Cheese, Chipotle Buttermilk Dressing

BABY KALE & BRUSSELS SPROUTS SALAD 11
Cranberries, Bacon, Parmesan Cheese,
Marcona Almonds, Lemon Garlic Dressing

POINT JUDITH CALAMARI 15
Pepperoncini, Garlic Aioli, Red Sauce

AHI TUNA TARTARE 18
Whipped Avocado, Scallions, Tobiko, Smoked Shoy

STEAMED MUSSELS & CLAMS 15
Red Curry Broth, Garlic, Ginger,
Bell Peppers, Cilantro & Scallions

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

brunch

STUFFED FRENCH TOAST 17
Mascarpone, Strawberries, Whipped Cream, Bacon

MAX'S EGGS BENEDICT 16
Poached Eggs, Canadian Bacon, English Muffin
Sauce Béarnaise, Home Fries

MAX'S FAMOUS CRAB CAKE BENEDICT 22
Poached Eggs, Jumbo Lump Crab Cake
Home Fries, Sauce Béarnaise

AVOCADO TOAST 17
Fried Eggs, Smashed Avocado, Grilled Sourdough
Crispy Bacon, Sliced Tomato, Arugula Salad

SHRIMP & GRITS 18
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

SUPER GRAIN BOWL
Quinoa, Farro, Barley, Corn, Summer Squash,
Grape Tomatoes, Green Beans, Mixed Greens,
Creamed Corn, Lemon Garlic Vinaigrette

**CHICKEN 17, GRILLED SHRIMP 18, SALMON 21
LOBSTER 38, FILET MIGNON 22**

entrees

HERB CRUSTED HADDOCK 29
Chimichurri Roasted Fingerling Potatoes, Caramelized
Onions, Mushroom, Roasted Red Peppers, Romesco Sauce

HIDDEN FJORD NORTH ATLANTIC SALMON 32
Toasted Farro, Grilled Summer Vegetables, Poblano Cream,
Blistered Shishito Peppers, Tequila Lime Glaze

GEORGES BANK SEA SCALLOPS* 36
Summer Corn Risotto, Creamed Corn,
Tomato Agrodolce, Basil Pesto

POKE BOWL
Sushi Rice, Edamame, Cucumber, Seaweed Salad,
Smoked Shoyu, Spicy Mayo

TUNA 22 / SALMON 16

FILET MIGNON 43
Potato Purée, Broccolini Cacio Pepe
Veal Demi-Glace, Umami 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 38**

SEARED SCALLOP WALDORF SALAD * 23
Apple Cider Vinaigrette, Apples
Gorgonzola, Candied Walnuts

sandwiches

BROAD BROOK (CT) BURGER 15⁵⁰
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 38
Toasted Bun, Cole Slaw, French Fries
The price of lobster has reached unprecedented highs due to limited
availability and extreme market conditions. Instead of removing this
popular item from our menu we will continue to offer it at the lowest
possible price.

MAX'S "FISHWICH" 15
Crispy Fried Fish, Griddled Cheddar Cheese, Remoulade

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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