

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

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

## raw bar feature

**HOT SEAFOOD TOWER 125**  
baked stuffed shrimp, herb grilled lobster, clams casino, fried calamari, mini crab cakes, oysters rockefeller

- 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

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

**POINT JUDITH CALAMARI 16**  
Peperoncini, 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

**CLAMS CASINO 15**  
Applewood Smoked Bacon, Bell Peppers, Lemon

**GOCHUJANG GRILLED OCTOPUS 20**  
Bok Choy Slaw, Chili Crunch, Sesame Vinaigrette

**OYSTERS ROCKEFELLER 16**  
Oysters, Pernod, Spinach, Parmesan

## chop house

**12OZ NY STRIP STEAK\* 43**  
**8OZ FILET MIGNON\* 48**  
Potato Puree, Roasted Brussels Sprouts, Veal Demi-glace, Gorgonzola Butter

Au Poivre 2, A La Max 2  
Add Grilled Colossal Shrimp (2) 10  
Add Stuffed Colossal Shrimp (2) 11  
Add 1/2 Grilled Lobster 19  
Add Crab Oscar 12

**THE LOCAL BURGER\* 18**  
Broad Brook (CT) burger, {1/2 lb.}, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries

**ROASTED CHICKEN 28**  
Roasted All Natural Half Chicken, Yukon Gold Mashed Potatoes, Braised Kale & Cipollini Onions, Marsala-Mushroom Pan Sauce

## dinner entrees

**PUMPKIN SEED CRUSTED HADDOCK 29**  
Roasted Fingerling Potatoes, Cauliflower Carrots, 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

**FURIKAKE CRUSTED AHI TUNA\* 36**  
Forbidden Rice, Bok Choy, Mushrooms, Yellow Coconut Curry, Citrus Chili Glaze

**SEAFOOD HOT POT 29**  
Mussels, Clams, Shrimp, Pork Belly, Whitefish, Ramen Noodles, Dashi, Soft Poached Egg

**MAX'S PAELLA 38**  
Shrimp, Scallops, Clams, Mussels, Chorizo, Calamari, Chicken, Saffron Rice  
Add 1/2 Lobster 19

**new england seafood baskets**  
All served with our famous coleslaw, tartar sauce & crispy french fries

**FISH N' CHIPS 27**  
**FRIED PACIFIC OYSTERS 27**  
**FRIED TEMPURA SHRIMP 28**  
**FISHERMAN'S PLATTER 29**

## lobsters

**STEAMED OR HERB GRILLED 1.25LB 35 / 1.5LB 42**  
**BAKED STUFFED 1.25LB 42 / 1.5LB 49**  
**PAN ROASTED 35**  
Chive Mashed Potatoes, Roasted Fennel, Spinach, Sweet Chile Cream Sauce  
**HOT BUTTERED LOBSTER ROLL 32**  
Toasted Brioche, Cole Slaw, French Fries

## sides

**CRISPY BRUSSELS SPROUTS 8**  
Lemon Aioli

**SAUTÉED SPINACH 8**  
**GRILLED ASPARAGUS 9**  
**LOBSTER MAC & CHEESE 18**  
Lobster, Cheese Mornay

**TRUFFLE FRENCH FRIES 8**  
Parmesan Cheese

**POTATO PURÉE 8**  
**CRAB FRIED RICE 18**  
**GARLIC GLAZED GREEN BEANS 8**

\*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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BAR