

# 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\* 28
- 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
- STREET CORN SALAD 14**  
Grape Tomatoes, Cotija Cheese, Avocado, Arugula, Baby Greens, Pickled Red Onion, Chipotle Buttermilk Dressing
- SPRING GREEN SALAD 13**  
Grape Tomato, Radish, Cucumber, Feta Cheese, Green Goddess Dressing
- POINT JUDITH CALAMARI 16**  
Pepperoncini, Garlic Aioli, Red Sauce
- AHI TUNA TARTARE 19**  
Whipped Avocado, Scallions, Tobiko, Smoked Shoyu
- PERNOD BRAISED MUSSELS 15**  
Roasted Fennel, Melted Leeks, Crostini
- COLOSSAL LUMP CRABCAKE 22**  
Spring Vegetable Slaw, Old Bay Remoulade
- 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**  
Garlic Glazed Green Beans, Potato Puree, Demi Glace, Truffle Compound Butter
- Au Poivre 2, A La Max 2
- Add Grilled Colossal Shrimp (2) 10
- Add Stuffed Colossal Shrimp (2) 13
- Add Crab Oscar 12
- MOB CHEESEBURGER 20**  
Brandt Beef, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries  
add Applewood Smoked Bacon 2.50
- ROASTED CHICKEN 28**  
Roasted All Natural Half Chicken, Yukon Gold Mashed Potatoes, Braised Kale & Cipollini Onions, Marsala-Mushroom Pan Sauce

## dinner entrees

- HERB CRUSTED COD 29**  
Ricotta Gnocchi, Asparagus, Spring Onion, Sundried Tomato Romesco, Arugula Chimichurri,
- RAINBOW TROUT 28**  
Roasted Fingerling Potatoes, Locally Foraged Mushrooms, Green Beans, Marcona Almondine
- SCOTTISH SALMON 32**  
Kimchi Fried Rice, Miso Glaze, Scallion, Radish
- NATIVE SCALLOPS\* 38**  
Roasted Tomato & Artichoke Risotto, Crispy Sunchokes, Basil Pesto
- FURIKAKE CRUSTED AHI TUNA\* 36**  
Forbidden Rice, Bok Choy, Mushrooms, Vadouvan 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

## 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 MP**
- BAKED STUFFED MP**
- PAN ROASTED MP**  
Chive Mashed Potatoes, Roasted Fennel, Spinach, Sweet Chile Cream Sauce
- HOT LOBSTER ROLL MP**  
Toasted Bun, Cole Slaw, French Fries

## sides

- SAUTÉED SPINACH 9**
- GRILLED ASPARAGUS 9**
- LOBSTER MAC & CHEESE 16**  
Cheese Mornay
- TRUFFLE FRENCH FRIES 9**  
Parmesan Cheese
- POTATO PURÉE 9**
- CRAB FRIED RICE 18**
- GARLIC GLAZED GREEN BEANS 9**

MAX'S  
OYSTER  
BAR

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

Executive Chef: Matthew Burrill  
Sous Chefs: Eduart Zumbuli, Sean Deshaies, Chris Hebbe