

MAX'S OYSTER BAR

raw bar

Littleneck Clams 3 each*
Cherrystone Clams 3 each*
Colossal White Shrimp 5 each
Lump Crab Cocktail 15⁵⁰ 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

SUMMER MELON SALAD 13
Arugula, Red Onion, Feta Cheese, Melon Citronette

POINT JUDITH CALAMARI 16
Pepperoncini, Garlic Aioli, Red Sauce

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

HARISSA BRAISED MUSSELS 15
Summer Vegetables, Crostini, Basil

COLOSSAL LUMP CRABCAKE 22
Shaved Vegetable Slaw, Old Bay Remoulade

CLAMS CASINO 15
Applewood Smoked Bacon, Bell Peppers, Lemon

GRILLED OCTOPUS 20
Summer Melon, Bok Choy, Yuzu Vinaigrette, Prosciutto

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
Salt Cod Cake, Garden Vegetable Slaw, Chowder Sauce

RAINBOW TROUT 28
Roasted Fingerling Potatoes, Locally Foraged Mushrooms, Green Beans, Marcona Almondine

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

NATIVE SEA SCALLOPS* 38
Summer Corn Risotto, Tomato Balsamic

FURIKAKE CRUSTED TUNA 36
Napa Cabbage, Carrots, Mushrooms, Udon Noodles, Sweet Chili Soy 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