

EXECUTIVE CHEF:
MATTHEW BURRILL

SOUS CHEFS:
SEAN DESHAIES
ALEXI CORDI

MAX'S OYSTER BAR

RAWbar

LITTLENECK CLAMS* | 2.35 EACH
CHERRYSTONE CLAMS * | 2.35 EACH
COLOSSAL WHITE SHRIMP | 4 EACH
ALASKAN KING CRAB LEGS 1/2 LB | 30
SNOW CRAB COCKTAIL CLAWS 3.50 EA

SHELLFISH SAMPLER | 36
HIGH-RISE of SEAFOOD | 69
SKYSCRAPER | 125

ASIAN CALAMARI SALAD | 9
WAKAME SEAWEEED SALAD | 7
BALTIMORE STYLE SHRIMP 1/2 LB | 16
CHILLED MUSSELS | 7
BAY SCALLOP CEVICHE | 11

The freshest assortment of shellfish, oysters, clams, mussels, crab, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments

APPETIZERS

NEW ENGLAND CLAM CHOWDER
Quahog Clams | Potatoes | Applewood Smoked Bacon | 9

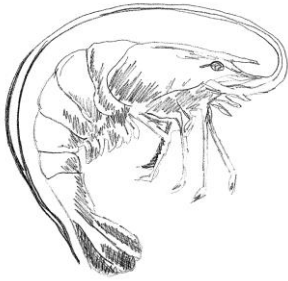
POINT JUDITH CALAMARI
Pepperoncini | Arugula | Garlic Aioli | Red Sauce | 13

AHI TUNA TARTARE
Whipped Avocado | Scallions | Tobiko
Smoked Shoyu | Spicy Mayo | Wonton Chips | 15

STEAMED MUSSELS & CLAMS
Miso Sake Broth | Garlic | Ginger
Jalapeños | Cilantro & Scallions | 13

JUMBO LUMP CRABCAKE
Creamy Aji Amarillo | Radish Slaw
Crispy Tortillas | 15

CLAM CASINO
Bacon | Casino Butter | Garlic Crumbs | 12



SALADS

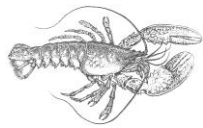
ROASTED BEET SALAD
Spring Greens | Frisée | Charred Cipollini
Honey Lavender Vinaigrette | Pistachios
Whipped Goat Cheese | 10

MAX'S CHOPPED SALAD
Peppers | Tomatoes | Cucumber | Green Beans
Gorgonzola Cheese | Spanish Sherry Vinaigrette | 11

BABY KALE & BRUSSELS SPROUTS SALAD
Cranberries | Bacon | Parmesan Cheese | Marcona Almonds
Lemon Garlic Dressing | 10

CAESAR SALAD
Confit Garlic | Croutons | Parmesan | 11

LOBSTERS



STEAMED or HERB GRILLED | MP*
BAKED STUFFED | MP*

PAN ROASTED LOBSTER
Chive Mashed Potatoes
Roasted Fennel | Broccoli Rabe
Sweet Chile Cream Sauce | MP*

HOT HERB BUTTER SHRIMP ROLL
Toasted Bun | Cole Slaw | French Fries | 17
*Current Lobster supply shortage & unavailability
MP*- Market Price*

The Local Burger*

BROAD BROOK (CT) BURGER
{1/2 lb.} | Cheddar Cheese
Applewood Smoked Bacon | Lettuce
Tomato | Crispy Shallots
French Onion Aioli | French Fries | 16

Roasted Chicken

**ROASTED ALL NATURAL
HALF CHICKEN**
Yukon Gold Mashed Potatoes
Braised Kale & Cipollini Onions
Marsala-Mushroom Pan Sauce | 24

FROM THE SEA

BUTCHERblock



12oz NY STRIP STEAK* | 39
8oz FILET MIGNON* | 39
15 oz RIBEYE* | 45
Potato Purée | Garlic Glazed Green Beans
Veal Demi-Glace
Au Poivre | 2 A La Max | 2
Add Colossal Shrimp | 8
Add Alaskan King Crab Legs ½ lb. | 30

SIDES

GARLIC GLAZED GREEN BEANS | 7

SAUTÉED SPINACH | 7

GRILLED ASPARAGUS | 8

**BLACKENED SHRIMP/CRAB
MAC & CHEESE**
Chorizo | Three Cheese Sauce | 16

TRUFFLE FRENCH FRIES
Parmesan Cheese | 7

RISOTTO PRIMAVERA | 8

POTATO PURÉE | 7

BROCCOLI RABE | 7



HERB CRACKER CRUSTED HADDOCK
Ricotta Gnocchi | Seacoast Mushrooms | Asparagus
Pancetta | Cheddar Whipped Cauliflower | 28

HIDDEN FJORD NORTH ATLANTIC SALMON
Warm Tabbouleh Salad | Baby Carrots | Fava Beans
Artichoke Purée | Calabrian Hot Honey | 28

GEORGES BANK SEA SCALLOPS*
Risotto Primavera | Zucchini | Cherry Tomatoes
Peas | Watercress Pesto | Aged Balsamic | 32

FURIKAKE CRUSTED AHI TUNA *
Yakisoba Style Udon | Napa Cabbage | Carrots
Shaved Radish | Pickled Ginger | Chile Butter | 33

PAN ROASTED CHILEAN SEA BASS
Coconut-Scallion Rice | Bok Choy & Baby Carrots
Palm Heart & Mango Salsa | Citrus-Chile Glaze | 38

MAX'S PAELLA
Shrimp | Scallops | Clams | Mussels | Chorizo | Calamari
Chicken | Saffron Rice | 34

*Masks required while not seated, please adhere to 90 min max
dining time per Covid-19 regulations.*

"New England Seafood Baskets"

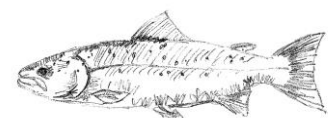
All served with our famous cole slaw,
tartar sauce & crispy french fries

FISH N' CHIPS | 24

FRIED PACIFIC OYSTERS | 24

FRIED TEMPURA SHRIMP | 25

FISHERMAN'S PLATTER | 27



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*Contains raw or undercooked product. The consumption of raw or undercooked meat, fish, eggs and shellfish may be harmful to your health.