

EXECUTIVE CHEF:  
MATTHEW BURRILL

SOUS CHEFS:  
SEAN DESHAIES  
ALEXI CORDI  
CHRIS HEBBE

# MAX'S OYSTER BAR

## RAWbar

**SHELLFISH SAMPLER** | 39  
**HIGH-RISE of SEAFOOD** | 79  
**SKYSCRAPER** | 145

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

LITTLENECK CLAMS\* | 2.95 EACH  
CHERRYSTONE CLAMS \* | 2.95 EACH  
COLOSSAL WHITE SHRIMP | 4.95 EACH  
LUMP CRAB COCKTAIL | 15.50 4OZ  
ASIAN CALAMARI SALAD | 10  
WAKAME SEAWEEED SALAD | 8  
BALTIMORE STYLE SHRIMP 1/2 LB 17.50  
BAY SCALLOP CEVICHE | 12  
OYSTERS ON THE HALF SHELL | MP

**HOT SEAFOOD TOWER** | 125

baked stuffed shrimp, herb grilled lobster, fried calamari, clams casino, oysters rockefeller, mini crab cakes

## APPETIZERS

### NEW ENGLAND CLAM CHOWDER

Quahog Clams | Potatoes | Applewood Smoked Bacon | 10

### POINT JUDITH CALAMARI

Pepperoncini | Garlic Aioli | Red Sauce | 16

### AHI TUNA TARTARE

Whipped Avocado | Scallions | Tobiko  
Smoked Shoyu | Spicy Mayo | Wonton Chips | 18

### STEAMED MUSSELS & CLAMS

Red Curry Broth | Garlic | Ginger  
Bell Peppers | Cilantro & Scallions | 15

### JUMBO LUMP CRABCAKE

Creamy Aji Amarillo | Jicama Salad | Honey Lime Vinaigrette | 19

### CLAMS CASINO

Bacon | Casino Butter | Garlic Crumbs | 15

### GRILLED OCTOPUS

Crispy Fingerling Potatoes  
Marinated Olives & Tomatoes | Nduja Vinaigrette | 18

### OYSTERS ROCKEFELLER

Oysters | Pernod | Spinach | Parmesan | 15



## SALADS

### SPRING GREENS SALAD

Arugula | Field Greens | Grape Tomatoes  
Cucumber | Pickled Onion | Radish  
Crispy Feta Cheese | Green Goddess Dressing | 12

### MAX'S CHOPPED SALAD

Peppers | Tomatoes | Cucumbers | Carrots | Green Beans  
Gorgonzola Cheese | Spanish Sherry Vinaigrette | 12

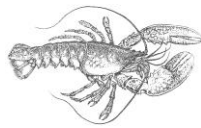
### BABY KALE & BRUSSELS SPROUTS SALAD

Cranberries | Bacon | Parmesan Cheese  
Marcona Almonds | Lemon Garlic Dressing | 13

### CAESAR SALAD

Romaine | Radicchio | Confit Garlic  
Croutons | Parmesan | 12

## LOBSTERS



1.25 LB STEAMED or GRILLED | 49  
1.25 LB BAKED STUFFED | 57

### 1.25 LB PAN ROASTED LOBSTER

Chive Mashed Potatoes  
Roasted Fennel | Broccoli Rabe  
Sweet Chile Cream Sauce | 49

### HOT BUTTERED LOBSTER ROLL

Toasted Brioche | Cole Slaw | French Fries  
38

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.

## The Local Burger\*

### BROAD BROOK (CT) BURGER

{1/2 lb.} | Cheddar Cheese  
Applewood Smoked Bacon | Lettuce  
Tomato | Onion Bacon Jam  
Avocado Aioli | French Fries | 18

## Roasted Chicken

### ROASTED ALL NATURAL HALF CHICKEN

Yukon Gold Mashed Potatoes  
Braised Kale & Cipollini Onions  
Marsala-Mushroom Pan Sauce | 26

## BUTCHERblock



12oz NY STRIP STEAK\* | 43  
8oz FILET MIGNON\* | 48

Potato Purée | Broccoli Cacio e Pepe  
Veal Demi-Glace | Umami Butter

**Au Poivre** | 2 **A La Max** | 2

**Add Grilled Colossal Shrimp (2)** | 9.50  
**Add Stuffed Colossal Shrimp (2)** | 11

## FROM THE SEA

### PARMESAN HERB CRUSTED HADDOCK

Asparagus | Sea Coast Mushrooms | Cauliflower Puree  
Charred Cipollini Salad | Lemon Vinaigrette | 29

### HIDDEN FJORD NORTH ATLANTIC SALMON

Fried Rice | Miso Carrot Puree  
Kimchi | Hoisin Glaze | 32

### GEORGES BANK SEA SCALLOPS\*

Potato Gnocchi | Spring Onions  
Roasted Red Peppers | English Peas | Artichoke Puree | 36

### FURIKAKE CRUSTED AHI TUNA \*

Yakisoba Style Udon | Napa Cabbage | Carrots  
Shaved Radish | Pickled Ginger | Chile Butter | 36

### SEAFOOD BOUILLABAISSE

Shrimp | Mussels | Littleneck Clams | Whitefish  
Fregola | Roasted Tomatoes | Saffron Fish Broth | 29

### MAX'S PAELLA

Shrimp | Scallops | Clams | Mussels | Chorizo  
Calamari | Chicken | Saffron Rice | 38

## "New England Seafood Baskets"

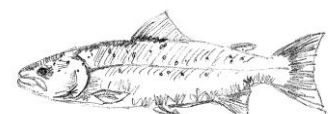
All served with our famous cole slaw,  
tartar sauce & crispy french fries

**FISH N' CHIPS** | 27

**FRIED PACIFIC OYSTERS** | 27

**FRIED TEMPURA SHRIMP** | 28

**FISHERMAN'S PLATTER** | 29



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## SIDES

**BROCCOLINI CACIO E PEPE** | 8

**SAUTÉED SPINACH** | 8

**GRILLED ASPARAGUS** | 9

### CAJUN SHRIMP & CRAB MAC

Cellantini | Chorizo | 3 Cheese Mornay | 16

### TRUFFLE FRENCH FRIES

Parmesan Cheese | 8

**BROCOLI RABE** | 8

**POTATO PURÉE** | 8

**GARLIC GLAZED GREEN BEANS** | 8



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