

MAX'S OYSTER BAR

raw bar

Littleneck Clams 3 each*
Cherrystone Clams 3 each*
Colossal White Shrimp 5 each
Lump Crab Cocktail 15⁵⁰ 4oz

Oyster Sampler* 28
Shellfish Sampler* 39
Hi-Rise of Raw Bar* 79
Skyscraper of Raw Bar* 145

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

- PLEASE SEE TODAY'S FRESH OYSTER SELECTION -

salads & starters

NEW ENGLAND CLAM CHOWDER 10
Quahog Clams, Potatoes, Applewood Smoked Bacon

POINT JUDITH CALAMARI 16
Pepperoncini, Yuzu Koso Aioli

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

VADOUVAN BRAISED MUSSELS 15
Red Chili, Lime, Cilantro, Crostini

COLOSSAL LUMP CRABCAKE 22
Shaved Vegetable Slaw, Old Bay Remoulade

TUSCAN SALAD 13
Tri-Color Greens, Mozzarella, Roasted Garlic, Tomatoes, Polenta Croutons, Kalamata Olives

CAESAR SALAD 12
Romaine, Radicchio, Confit Garlic, Croutons, Parmesan

MAX'S CHOPPED SALAD 12
Peppers, Tomatoes, Cucumbers, Carrots, Green Beans, Scallions, Gorgonzola, Sherry Vinaigrette

COBB SALAD ROYALE 14
Avocado, Tomato, House Bacon, Hard Cooked Egg, Croutons, Gorgonzola, Sherry Vinaigrette

WALDORF SALAD* 12
Mixed Greens, Apple Cider Vinaigrette, Apples, Gorgonzola, Candied Walnuts

BABY KALE & BRUSSEL SPROUTS SALAD 13
Parmesan, Marcona Almonds, Dried cranberries, Bacon, Lemon Garlic Dressing

WINTER CITRUS SALAD 13
Blood Orange, Grapefruit, Satsuma Orange, Baby Greens, Radicchio, Shaved Fennel, Crispy Quinoa, Feta Cheese, Blood Orange Citronette

additions to salads

GRILLED CHICKEN 6, SHRIMP (cold or grilled) 7,
PICKED LOBSTER MEAT 22, SALMON 10,
SEA SCALLOPS 13, STEAK 12

sides

SAUTÉED SPINACH 9

GRILLED ASPARAGUS 9

TRUFFLE FRENCH FRIES 9
Parmesan Cheese

LOBSTER MAC & CHEESE 16
Cheese Mornay

POTATO PURÉE 9

BROCCOLI RABE CACIO E PEPE 9

CRISPY BRUSSEL SPROUTS 9
Lemon Aioli

SWEET POTATO FRIES 9

entrees

HERB CRACKER CRUSTED COD 22
Prosciutto Roasted Cipollini Onions, Brussels Sprouts, Parsnip Puree, Preserved Lemon

RAINBOW TROUT 21
Roasted Fingerling Potatoes, Locally Foraged Mushrooms, Green Beans, Marcona Almondine

SILVER FJORD NORWEGIAN SALMON 23
Spiced Winter Vegetables, Cauliflower, Acorn Squash Puree, Hot Honey Glaze

NATIVE SCALLOPS* 25
King Trumpet Mushroom Risotto, Crispy Leeks, Sage Pesto

LOBSTER CARBONARA 24
Tagliatelle Pasta, Bacon, Peas, Carbonara Sauce

POKE BOWL
Sushi Rice, Edamame, Cucumber, Seaweed Salad, Smoked Shoyu, Spicy Mayo

TUNA 22 / SALMON 16

STEAK FRITES 23
Tenderloin, Truffle French Fries, Grilled Onion, Arugula, Au Poivre Sauce

MAX'S FAMOUS PAELLA 24
Shrimp, Clams, Mussels, Chorizo, Calamari, Chicken, Saffron Rice

SUPER GRAIN BOWL 14
Quinoa, Farro, Barley, Green Beans, Carrots, Cherry Tomatoes, Pickled Red Onion, Baby Greens, Lemon Garlic Dressing

CHICKEN 7, GRILLED SHRIMP 7, SALMON 11, TUNA 12

new england seafood baskets

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

FISH N' CHIPS 19

FRIED PACIFIC OYSTERS 21

FRIED TEMPURA SHRIMP 23

FISHERMAN'S PLATTER 24

hand helds

MOB CHEESEBURGER 18
Brandt Beef, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries
add Applewood Smoked Bacon 2.50

HOT LOBSTER ROLL MP
Toasted Bun, Cole Slaw, French Fries

BLACKENED BARRAMUNDI BLT 18
Applewood Bacon, Bibb Lettuce, Whipped Avocado, Sweet Potato Fries

TACOS 18
Choice of Ginger Marinated Fish or Fried Rock Shrimp
Flour Tortillas, Napa Cabbage Slaw, Green Onion Salsa, Spicy Mayo, Jasmine Rice

*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

20% Service Charge Automatically Added to Parties of 8 or more

MAX'S
OYSTER
BAR