

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, 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

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

STREET CORN SALAD 14
Grape Tomatoes, Avocado, Cotija Cheese, Arugula, Baby Greens, Pickled Red Onion, Chipotle Buttermilk Dressing

SPRING GREEN SALAD 13
Grape Tomatoes, Radish, Cucumber, Feta Cheese, Green Goddess Dressing

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

GARLIC GLAZED GREEN BEANS 9

POTATO PURÉE 9

CRAB FRIED RICE 18

entrees

HERB CRUSTED COD 22
Ricotta Gnocchi, Asparagus, Spring Onion, Sundried Tomato Romesco, Arugula Chimichurri,

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

SCOTTISH SALMON 23
Kimchi Fried Rice, Miso Glaze, Scallion, Radish

NATIVE SCALLOPS* 25
Roasted Tomato & Artichoke Risotto, Crispy Sunchoke, Basil Pesto

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

CRISPY FISH SANDWICH 17
Butter Lettuce, Cheddar Cheese, Tomato, Cole Slaw, Tartar Sauce, Old Bay French Fries

TACOS 18
Choice of Blackened Fish or Fried Rock Shrimp
Mango Salsa, Flour Tortillas
Red Rice & Beans, Cilantro Crema

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