

MAX'S OYSTER BAR

Cherrystone Luncheon Menu

I

(Choose one for your guests)

- New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*
Kale & Brussels Sprouts Salad *Cranberries, almonds, parmesan cheese, lemon garlic dressing*
Seasonal Soup *Chefs daily soup creation*
Caesar Salad *Classic Caesar dressing, Grana Padano, roasted garlic croutons*

II

(Choose four for your guests)

- Black Pearl Salmon Filet La Plancha** *Cauliflower "Rice", roasted broccoli, cauliflower puree
pomegranate glaze*
Wasabi Crusted Hawaiian Big Eye Tuna *Black forbidden rice, sesame ginger bok choy
cucumber, pineapple slaw, coconut curry-lobster sauce*
Georges Bank Scallops *Mushroom & asparagus risotto, chardonnay broth, parmesan crisp*
New York Strip Steak *Honey roasted carrots, broccoli, potato puree, truffle mushroom jus*
Georges Bank Haddock *Miso broth, soy bean dumplings, bok choy, oyster mushrooms*

III

(Choose two for your guests)

- Bourbon Vanilla Crème Brûlée**
Molten Chocolate Beignets
Chocolate Carmelia Bombe
Key Lime Pie

**Menu Price is \$35 per guest and is subject to tax and gratuity.
Menus subject to change.**

Littleneck Luncheon Menu

I

(Choose one for your guests)

- New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*
Kale & Brussels Sprouts Salad *Cranberries, almonds, parmesan cheese, lemon garlic dressing*
Seasonal Soup *Chefs daily soup creation*
Caesar Salad *Classic Caesar dressing, Grana Padano, roasted garlic croutons*

II

(Choose three for your guests)

- Blackened Swordfish Tacos** *Mango-jalapeño relish, red beans & rice*
Grilled Salmon BLT *Avocado, applewood smoked bacon, lettuce, tomato, tartar sauce, brioche*
Max's Chopped Shrimp Salad *Crumbled gorgonzola cheese, sweet sherry vinaigrette*
Tuscan Chicken Salad *Tri-color greens, mozzarella, polenta croutons, kalamata olives*
New England Crab Roll *Butter lettuce, old bay aioli, potato chips*

III

- Cookie & Brownie Plate** *prepared by our in-house Pastry Chef*

**Menu Price is \$30 per guest and is subject to tax and gratuity.
Menus subject to change.**

Sunday Brunch Event Menu

I

(Choose one for your guests)

- New England Clam Chowder** *Quahogs, potatoes, applewood smoked bacon*
Kale & Brussels Sprouts Salad *Cranberries, almonds, parmesan cheese, lemon garlic dressing*
Seasonal Soup *Chefs daily soup creation*
Caesar Salad *Classic Caesar dressing, Grana Padano, roasted garlic croutons*
Seasonal Fresh Fruit Medley

II

(Choose four for your guests)

- Max's Crab Cake Benedict** *Farm eggs, jumbo lump crab cake, béarnaise*
Max Benedict *Farm eggs, sauce béarnaise, English muffin, house smoked bacon, potatoes*
Chopped Shrimp Salad *Crumbled gorgonzola cheese, sweet sherry vinaigrette*
Steak & Eggs *Grilled tomato, skillet potatoes*
Grilled Chicken Caesar Salad *Shaved Grana Padano cheese, garlic croutons*
Sea Scallops Waldorf Salad *Granny smith apples, candied walnuts, gorgonzola cheese*

III

(Choose Two For your guests)

- Bourbon Vanilla Crème Brulée**
Molten Chocolate Beignets
Chocolate Carmelia Bombe
Key Lime Pie

**Menu Price is \$35 per guest and is subject to tax and gratuity.
Menus subject to change.**