

MAX’S OYSTER BAR

raw bar

Littleneck Clams 3 each*
Cherrystone Clams 3 each*
Colossal White Shrimp 5 each
Asian Calamari Salad 10
Wakame Seaweed Salad 9
Baltimore Shrimp 1/2 Lb 18
Bay Scallop Ceviche 12*
Daily Crudo Selection 15

Oyster Sampler 29*
Shellfish Sampler 42*
Hi-Rise of Raw Bar 79*
Skyscraper of Raw Bar 145*

raw bar feature

HOT SEAFOOD TOWER 125
baked stuffed shrimp, herb grilled lobster, clams casino, fried calamari, oysters rockefeller, rock shrimp tempura

- PLEASE SEE TODAY’S FRESH OYSTER SELECTION -

salads & starters

NEW ENGLAND CLAM CHOWDER cup 9/ bowl 12
Quahog Clams, Potatoes, Applewood Smoked Bacon

SPICY CRISPY ROCK SHRIMP TEMPURA 18
Creamy Chili Sauce, Seacoast Mushrooms

CAESAR SALAD 13
Romaine, Radicchio, Confit Garlic, Croutons, Parmesan

MAX’S CHOPPED SALAD 13
Peppers, Tomatoes, Cucumbers, Carrots, Green Beans, Gorgonzola Cheese, Spanish Sherry Vinaigrette

MEXICAN STREET CORN SALAD 15
Arugula, Grilled Corn, Avocado, Grape Tomatoes, Red Onion, Cotija Cheese, Chipotle Buttermilk Dressing, Tajin

POINT JUDITH CALAMARI 16
Pepperoncini, Lemon Basil Aioli

AHI TUNA TARTARE 19
Whipped Avocado, Smoked Shoyu, Tobiko, Spicy Mayo, Wonton Chips

BRAISED MUSSELS 17
Prosciutto, Caramelized Onions, Marsala Cream, Charred Lemon Garlic Crostini

COLOSSAL LUMP CRABCAKE 22
Shaved Vegetable Slaw, Old Bay Remoulade

CLAMS CASINO 15
Applewood Smoked Bacon, Bell Peppers, Garlic Breadcrumb, Lemon

OYSTERS ROCKEFELLER 16
Pernod Spinach, Crispy Parmesan, Lemon

chop house

12 OZ NY STRIP STEAK* 46
8 OZ FILET MIGNON* 52
16 OZ BONE IN RIBEYE 52

Potato Purée, Garlic Glazed Green Beans , Black Garlic Butter
Au Poivre +2, A La Max +2

SURF IT UP

Add Grilled Colossal Shrimp (2) 10
Add Stuffed Colossal Shrimp (2) 13
Add Crab Oscar 12
Add 4 oz Lobster Meat MP

MOB CHEESEBURGER 20
Brandt Beef, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries
add Applewood Smoked Bacon 2.50

ROASTED CHICKEN 29
Roasted All Natural Half Chicken, Yukon Gold Mashed Potatoes, Braised Kale & Cipollini Onions, Marsala-Mushroom Pan Sauce

**Thouroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

dinner entrees

BASIL CRUSTED ICELANDIC HADDOCK 32
Romano Beans, Piperade, Heirloom Tomato Relish

RAINBOW TROUT MILANESE 29
Red Onion, Arugula, Endive, Heirloom Tomatoes, Castelvetrano Olives, Parmesan, Balsamic, Crispy Capers

NORWEGIAN SALMON 36
Fried Rice, Kimchi, Hoisin Chili Glaze

NATIVE SCALLOPS* 39
Sweet Corn Succotash, Poblano Soubise, Blistered Shishito Peppers

FURIKAKE CRUSTED TUNA* 39
Napa Cabbage, Carrots, Mushrooms, Udon Noodles, Sweet Chili Soy Glaze

SEAFOOD HOT POT 32
Mussels, Clams, Shrimp, Pork Belly, Whitefish, Ramen Noodles, Dashi, Soft Poached Egg

MAX’S PAELLA 42
Shrimp, Scallops, Clams, Mussels, Chorizo Sausage, Calamari, Chicken, Saffron Rice

ROASTED ATLANTIC SWORDFISH 36
Local Vegetable Ratatouille, Peanut Potatoes, Creamy Basil Pesto

new england seafood baskets

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

FISH N’ CHIPS 29
FRIED PACIFIC OYSTERS 28
FRIED TEMPURA SHRIMP 28
FISHERMAN’S PLATTER 32

lobsters

STEAMED OR HERB GRILLED MP
BAKED STUFFED MP
MAX'S PAN ROAST MP
Chive Mashed Potatoes, Spinach, Thermidor Sauce, Tarragon
HOT LOBSTER ROLL MP
Toasted Bun, Cole Slaw, French Fries

sides

SAUTÉED SPINACH 9
GRILLED ASPARAGUS 9
LOBSTER MAC & CHEESE MP
Cheese Mornay
TRUFFLE FRENCH FRIES 9
Parmesan Cheese
POTATO PURÉE 9
GARLIC GLAZED GREEN BEANS 9
Marcona Almonds
SWEET POTATO FRIES 9
CRAB FRIED RICE 18
CORN SUCCOTASH 9
Espelette Pepper

Executive Chef: Matthew Burrill
Sous Chefs: Eduart Zumbuli & Alexi Cordi

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

Allergy Warning: menu items may contain or come in contact with wheat, eggs, nuts and milk. Ask our staff for more information. Please notify your server of any food allergies that we should be aware of.

Connect with us!
@maxsoysterbar



MAX'S
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BAR