

MAX’S OYSTER BAR

raw bar

Littleneck Clams 3 each*
Cherrystone Clams 3 each*
Colossal White Shrimp 5 each
Daily Crudo Selection 15

Oyster Sampler 29*
Shellfish Sampler 42*
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 cup 9/ bowl 12
Quahog Clams, Potatoes, Applewood Smoked Bacon

LOBSTER BISQUE 14
Brioche Crouton, Chive Crema

POINT JUDITH CALAMARI 16
Pepperoncini, Lemon Basil Aioli

CHARRED MEDITERRANEAN OCTOPUS 18
Iberico Chorizo, Gigante Beans, Lemon

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

JUMBO LUMP CRABCAKE 22
Celery root Remoulade, Frisee

TUSCAN SALAD 15
Tri-Color Greens, Mozzarella, Roasted Garlic, Tomatoes, Polenta Croutons, Kalamata Olives

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

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

COBB SALAD ROYALE 15
Avocado, Tomato, House Bacon, Hard Cooked Egg, Croutons, Gorgonzola, Sherry Vinaigrette

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

WARM BABY KALE & SPINACH SALAD 15
Green Apple, Endive, Gorgonzola Mousse, Cider Bacon Vinaigrette

additions to salads

GRILLED CHICKEN 7, SHRIMP (cold or grilled) 9,
PICKED LOBSTER MEAT MP, SALMON 11,
SEA SCALLOPS 14, STEAK 12

sides

GRILLED ASPARAGUS 9

TRUFFLE FRENCH FRIES 9
Parmesan Cheese

LOBSTER MAC & CHEESE MP
Cheese Mornay

POTATO PURÉE 9

SWEET POTATO FRIES 9

SHRIMP FRIED RICE 15

CREAMED SPINACH 11
Mahon Cheese

BROCCOLI RABE CACIO E PEPE 9

entrees

MISO GLAZED ICELANDIC COD 22
Wild Mushrooms, Baby Bok Choy, Chile Sake Butter, Pickled Ginger Relish

RAINBOW TROUT MILANESE 21
Red Onion, Arugula, Endive, Marinated Tomatoes, Castelvetrano Olives, Parmesan, Balsamic, Crispy Capers

NORWEGIAN SALMON 23
Fried Rice, Kimchi, Hoisin Chili Glaze

NATIVE SCALLOPS* 25
Chestnut Apple Soubise, Parisienne Root Vegetables, Delicata rings, Preserved Lemon

POKE BOWL
Sushi Rice, Edamame, Yuzu Pickled Cucumber, Seaweed Salad, Smoked Shoyu, Spicy Mayo, Crispy Wontons

TUNA 22 / SALMON 16

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

MAX’S FAMOUS PAELLA 28
Shrimp, Clams, Mussels, Chorizo, Calamari, Chicken, Saffron Rice

SHAWARMA BOWL 14
Fregola Sarda, Saffron Rice, Cucumbers, Grape Tomatoes, Pickled Red Onion, Feta Cheese, Lemon Tahini Sauce

HARISSA SPICED CHICKEN 7, HARISSA SPICED SHRIMP 9, HARISSA SPICED SALMON 11, HARISSA SPICED TUNA 12

new england seafood baskets

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

FISH N’ CHIPS 19

FRIED PACIFIC OYSTERS 22

FRIED TEMPURA SHRIMP 23

FISHERMAN’S PLATTER 26

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

HOUSE CURED TUNA MELT 17
Pumpernickel Rye, Bibb Lettuce, Tomato, Mahon Cheese, Potato Chips

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

MAX’S
OYSTER
BAR

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

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.

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

Connect with us!
@maxsoysterbar

