

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

LOBSTER BISQUE 14
Brioche Crouton, Chive Crema

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

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

POINT JUDITH CALAMARI 16
Pepperoncini, Lemon Basil Aioli

CHARRED MEDITERRANEAN OCTOPUS 19
Iberico Chorizo, Gigante Beans

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

JUMBO LUMP CRABCAKE 22
Celery Root Remoulade, Frisee

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

OYSTERS ROCKEFELLER 16
Pernod Spinach, Crispy Parmesan, Lemon

chop house

12 OZ NY STRIP STEAK* 48
8 OZ FILET MIGNON* 59
Potato Puree, Broccoli Rabe Cacio e Pepe, Black Garlic Butter, Demi-Glace
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

RED WINE BRAISED SHORT RIB 39
Creamed Spinach, Roasted Baby Carrots, Crispy Shallots, Short Rib Demi-Glace

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

MISO GLAZED ICELANDIC COD 32
Wild Mushrooms, Baby Bok Choy, Chile Sake Butter, Pickled Ginger Relish

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

NORWEGIAN SALMON 36
Fried Rice, Kimchi, Hoisin Chili Glaze

NATIVE SCALLOPS 39
Chestnut Apple Soubise, Parisienne Root Vegetables, Delicata Rings, Preserved Lemon

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, Peas, Calamari, Chicken, Saffron Rice

ATLANTIC SWORDFISH 36
Fregola Sarda, Sweet Drop Peppers, Wilted Spinach, Lobster Curry Sauce

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
LOBSTER GNOCCHETTI 42
Seacoast Mushrooms, Swiss Chard, Creamy Lobster Sauce, Black Truffle
HOT LOBSTER ROLL MP
Toasted Bun, Cole Slaw, French Fries

sides

CREAMED SPINACH 11
Mahon Cheese
GRILLED ASPARAGUS 9
BROCCOLI RABE CACIO E PEPE 9
LOBSTER MAC & CHEESE MP
Cheese Mornay
TRUFFLE FRENCH FRIES 9
Parmesan Cheese
POTATO PURÉE 9
SWEET POTATO FRIES 9
SHRIMP FRIED RICE 15

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