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

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

JUMBO LUMP CRABCAKE 22
Celery Root Remoulade, Frisee

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

WARM BABY KALE & SPINACH SALAD 15
Green Apple, Endive, Whipped Gorgonzola, 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**

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

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

BRAISED SHORT RIB 39
Creamed Spinach, Roasted Baby Carrots, Crispy Shallots, Short Rib Demi

FISH & CHIPS 29
Cole Slaw, Tartar Sauce

MOB CHEESEBURGER 18
Brandt Beef, {1/2 lb.}, Cheddar Cheese, Lettuce, Tomato, Worcestershire Aioli, Crispy Shallots, French Fries
add Applewood Smoked Bacon 2.50

brunch

MAX'S EGGS BENEDICT 18
Poached Eggs, Canadian Bacon, English Muffin Sauce Béarnaise, Home Fries

MAX'S FAMOUS CRAB CAKE BENEDICT 24
Poached Eggs, Jumbo Lump Crab Cake Home Fries, Sauce Béarnaise

CORN FLAKE CRUSTED FRENCH TOAST 17
Seasonal Fruit Compote, Whipped Cream, Maple Syrup

BACON EGG & CHEESE SANDWICH 16
Maple Glazed Pork Belly, Fried Eggs, Mahon Cheese Whipped Avocado, Butter Lettuce, Home Fries

MIXED BERRY CREPES 16
Mixed Berry Mascarpone, Berry Compote, Whipped Cream

SEAFOOD OMELETTE 22
Rock Shrimp, Lump Crab, Melted Leeks, Spinach, Lemon Dressed Arugula

SHRIMP & GRITS 23
Melted Cheddar Grits, Chorizo, Bell Peppers, Spinach, Poached Eggs, Creole Pan Sauce

STEAK & EGGS 24
Petite Filet Mignon, Gold Potato Hash Caramelized Onions, Fried Eggs, Sauce Béarnaise

sides

GRILLED ASPARAGUS 9

LOBSTER MAC & CHEESE MP
Cheese Mornay

TRUFFLE FRENCH FRIES 9
Parmesan Cheese

POTATO PURÉE 9

SWEET POTATO FRIES 9

GARLIC GLAZED GREEN BEANS 9
Marcona Almonds

SHRIMP FRIED RICE 15

CREAMED SPINACH 11
Mahon Cheese

BROCCOLI RABE CACIO E PEPE 9

MAX'S OYSTER BAR

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

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