

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, Cherry Peppers, Hot Tomato Oil, Lemon-Garlic Aioli

CHARRED MEDITERRANEAN OCTOPUS 21
Iberico Chorizo, Gigante Beans, Lemon

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

COLOSSAL LUMP CRABCAKE 25
Celery Root Remoulade, Frisee

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

CAESAR SALAD 14
Romaine, Focaccia Croutons, White Anchovies, Parmesan

MAX'S CHOPPED SALAD 14
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, Gorgonzola Mousse, Cider Bacon Vinaigrette

additions to salads

GRILLED CHICKEN 7, **SHRIMP** (cold or grilled) 9,
PICKED LOBSTER MEAT MP, **SALMON** 11,
SEA SCALLOPS 16, **STEAK** 14

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 25

Wild Mushrooms, Baby Bok Choy, Chile Sake Butter, Pickled Ginger Relish

RAINBOW TROUT MILANESE 24

Red Onion, Arugula, Endive, Marinated Tomatoes, Castelvetrano Olives, Parmesan, Balsamic, Crispy Capers

NORWEGIAN SALMON 24

Fried Rice, Kimchi, Hoisin Chili Glaze

NATIVE SCALLOPS* 26

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 23 / **SALMON** 17

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 21

FRIED PACIFIC OYSTERS 24

FRIED TEMPURA SHRIMP 24

FISHERMAN'S PLATTER 28

hand helds

MOB CHEESEBURGER 19

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 20

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



*Thoroughly 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.

Connect with us!
@maxsoysterbar



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