

# 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 bienville, 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 14**  
*Romaine, Focaccia Croutons, White Anchovies, Parmesan*

**MAX’S CHOPPED SALAD 14**  
*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, Cherry Peppers, Hot Tomato Oil, Lemon-Garlic Aioli*

**CHARRED MEDITERRANEAN OCTOPUS 21**  
*Iberico Chorizo, Gigante Beans*

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

**COLOSSAL LUMP CRABCAKE 25**  
*Celery Root Remoulade, Frisee*

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

**OYSTERS BIENVILLE 16**  
*Lump Crab, Rock Shrimp, Mushroom Brandy Cream*

## 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*

**COLOSSAL NATIVE SEA SCALLOPS 45**  
*Chestnut Apple Soubise, Parisienne Root Vegetables, Delicata Rings, Preserved Lemon*

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

**PAN BLACKENED COLOSSAL PRAWNS 34**  
*Melted Cheddar Grits, Wilted Spinach, Cajun Chorizo Sausage Pan Sauce*

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

**SEAFOOD GNOCCHETTI 35**  
*Lobster, Shrimp, Calamari, Seacoast Mushrooms, Swiss Chard, Creamy Lobster Sauce, Black Truffle*

## 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

**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



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BAR