

# 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

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

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

**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, 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

**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

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

**BAISED 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

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

## 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

**HUEVOS RANCHEROS** 17  
Corn Tortilla, Black Bean Mole,  
Over Easy Eggs, Cotija Cheese, Pico De Gallo

**CRISPY LOBSTER & WAFFLES** 32  
Buttermilk Waffle, Hot Honey Butter, Sauce Béarnaise

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

**SHRIMP & GRITS** 23  
Melted Cheddar Grits, Chorizo Sausage, 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

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

\*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.

Connect with us!  
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OYSTER  
BAR