

# 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,  
Castelvetro Olives, Parmesan, Balsamic, Crispy Capers

**NORWEGIAN SALMON 36**  
Fried Rice, Kimchi, Hoisin Chili Glaze

**JUMBO STONINGTON SEA 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

**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 Bearnaise

**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

\*Thoroughly 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



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BAR