

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* 95
Skyscraper of Raw Bar* 169

raw bar feature

HOT SEAFOOD TOWER 125
baked stuffed shrimp,
herb grilled lobster,
clams casino, fried calamari,
roasted oysters,
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

MISO CHILI BRAISED MUSSELS 17
Fresno Chili, Scallion, Crostini

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

SPRING GREEN SALAD 15
Avocado, Pickled Spring Onion, Radish,
Feta Cheese, Crispy Chickpeas, Green Goddess

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
Jicama Cucumber Slaw, Aji Amarillo Aioli

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

ROASTED OYSTERS 16
Lump Crab, Rock Shrimp, Mushroom Brandy Cream

dinner entrees

BLACKENED ICELANDIC COD 35
Jambalaya Rice, Rock Shrimp Remoulade

RAINBOW TROUT MILANESE 32
Red Onion, Arugula, Endive, Marinated Tomatoes,
Castelvetro Olive, Parmesan, Balsamic, Crispy Capers

NORWEGIAN SALMON 36
Vadouvan Glazed Snap Peas & Baby Carrots,
Marble Potatoes, Marinated Tomato Vierge

STONINGTON SEA SCALLOPS 39
Spring Onion & Asparagus Risotto,
Preserved Lemon, Crispy Sunchokes

SESAME CRUSTED TUNA* 42
Dan Dan Noodles, Seacoast Mushrooms,
Bok Choy, Chili Crunch

JUMBO SHRIMP ALA VODKA 35
Handmade Rigatoni, Peas, Crispy Parmesan

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

chop house

12 OZ NY STRIP STEAK* 54

8 OZ FILET MIGNON* 59

Potato Puree, Garlic Glazed Green Beans,
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

Potato Puree, 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

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

lobsters

Pricing and availability subject to
fluctuating and unstable market conditions.

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

SAUTÉED SPINACH 9

GRILLED ASPARAGUS 9

GARLIC GREEN BEANS 9

CAJUN CRAB AND SHRIMP MAC & CHEESE 16

TRUFFLE FRENCH FRIES 9

Parmesan Cheese

POTATO PURÉE 9

SWEET POTATO FRIES 9

VADOUVAN CURRY GLAZED

SPRING VEGETABLES 10

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



MAX'S
OYSTER
BAR