

# 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\* 95  
Skyscraper of Raw Bar\* 169

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**  
*Jicama Cucumber Slaw, Aji Amarillo Aioli*

**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*

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

## additions to salads

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

## 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

## entrees

**BLACKENED ICELANDIC COD 28**  
*Jambalaya Rice, Rock Shrimp Remoulade*

**RAINBOW TROUT MILANESE 24**  
*Red Onion, Arugula, Endive, Marinated Tomatoes,  
Castelvetrano Olives, Parmesan, Balsamic, Crispy Capers*

**NORWEGIAN SALMON 24**  
*Vadouvan Glazed Snap Peas & Baby Carrots,  
Marble Potatoes, Marinated Tomato Vierge*

**STONINGTON SEA SCALLOPS\* 26**  
*Spring Onion & Asparagus Risotto,  
Preserved Lemon, Crispy Sunchokes*

**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 Blackened Fish or Fried Rock Shrimp  
*Aji Amarillo Slaw, Pico de Gallo, Achote 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

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

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