

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

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

COLOSSAL LUMP CRABCAKE 25
Jicama Cucumber Slaw, Aji Amarillo Aioli

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 14, STEAK 12

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

entrees

BLACKENED ICELANDIC COD 35
Jambalaya Rice, Rock Shrimp Remoulade

RAINBOW TROUT MILANESE 32
Red Onion, Arugula, Endive, Marinated Tomatoes,
Castelvetro Olives, 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

BRAISED SHORT RIB 39
Potato Puree, Roasted Baby Carrots,
Crispy Shallots, Short Rib Demi Glace

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

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 19
Poached Eggs, Canadian Bacon, English Muffin
Sauce Béarnaise, Home Fries

MAX'S FAMOUS CRAB CAKE BENEDICT 26
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

SEAFOOD OMELETTE 24
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

SAUTÉED SPINACH 9 POTATO PURÉE 9
GRILLED ASPARAGUS 9 SWEET POTATO FRIES 9
GARLIC GREEN BEANS 9 VADOUVAN CURRY
CAJUN CRAB AND SHRIMP GLAZED SPRING
MAC & CHEESE 16 VEGETABLES 10
TRUFFLE FRENCH FRIES 9 MAPLE BREAKFAST
Parmesan Cheese SAUSAGE (3) 8
BACON (3) \$8

*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

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.

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

Connect with us!
@maxsoysterbar



MAX'S
OYSTER
BAR