

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*

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

MEXICAN STREET CORN SALAD 15
Arugula, Summer Corn, Avocado, Grape Tomatoes, Red Onion, Cotija Cheese, Chipotle Buttermilk, Tajin

POINT JUDITH CALAMARI 16
Pepperoncini, Cherry Peppers, Hot Tomato Oil, Lemon-Garlic Aioli

CHARRED MEDITERRANEAN OCTOPUS 21
Papas Bravas, Iberico Chorizo & Olive Vinaigrette

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 Breadcrumb, Lemon

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

Chop house

12 OZ NY STRIP STEAK* 54
8 OZ FILET MIGNON* 59
Black Truffle Parmesan Potatoes, 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

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

Dinner Entrees

ROASTED ICELANDIC COD 38
Littleneck Clams, Corn Veloute, Applewood Bacon & Tarragon Vinaigrette

RAINBOW TROUT MILANESE 32
Heirloom Tomato Panzanella, Shaved Parmesan Cheese, Lemon Beurre Blanc

NORWEGIAN SALMON 36
Grilled Garden Vegetables, Poblano Soubise, Tequila Lime Vinaigrette

STONINGTON SEA SCALLOPS 39
Summer Corn Risotto, Corn & Heirloom Tomato Salsa

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, Grape Tomatoes, Swiss Chard, Creamy Lobster Sauce, Black Truffle

New England Fried Seafood Baskets

All served with our famous coleslaw, tartar sauce & crispy french fries

FISH N’ CHIPS 29
PACIFIC OYSTERS 28
TEMPURA SHRIMP 28
FISHERMAN’S PLATTER 32

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

MEXICAN STREET CORN ON THE COB 7
Cotija Cheese, Tajin, Lime
GRILLED ASPARAGUS 9
GARLIC GREEN BEANS 9
LOBSTER MAC & CHEESE 26
Bread Crumbs, Parmesan Cheese
TRUFFLE FRENCH FRIES 9
Parmesan Cheese
POTATO PURÉE 9
SWEET POTATO FRIES 9
GRILLED GARDEN VEGETABLES 9

Executive Chef: Matthew Burrill
Sous Chefs: Eduart 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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MAX’S
OYSTER
BAR