

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
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

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*

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

additions to salads

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

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

Entrees

ROASTED ICELANDIC COD 28
*Littleneck Clams, Corn Veloute,
Applewood Bacon & Tarragon Vinaigrette*

RAINBOW TROUT MILANESE 24
*Heirloom Tomato Panzanella,
Shaved Parmesan Cheese, Lemon Beurre Blanc*

NORWEGIAN SALMON 24
*Grilled Garden Vegetables,
Poblano Soubise, Tequila Lime Vinaigrette*

STONINGTON SEA SCALLOPS* 26
*Summer Corn Risotto,
Corn & Heirloom Tomato Salsa*

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 Fried Seafood Baskets

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

FISH N’ CHIPS 21
PACIFIC OYSTERS 24
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, Achiote Rice*

**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.

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

Connect with us!
@maxsoysterbar



MAX’S
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BAR