

# 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** cup 11 / bowl 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*

**ROASTED PEAR SALAD 15**  
*Watercress, Radicchio, Shaved Pears, Whipped Blue Cheese,  
Toasted Walnuts, Creamy Red Wine Dressing*

### additions to salads

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

## Sides

**CRISPY BRUSSELS SPROUTS 10**  
*Bacon, Blue Cheese Fondue*

**GRILLED ASPARAGUS 9**

**LOBSTER MAC & CHEESE 26**  
*Bread Crumbs, Parmesan Cheese*

**TRUFFLE FRENCH FRIES 9**  
*Parmesan Cheese*

**POTATO PURÉE 9**

**SWEET POTATO FRIES 9**

**BROCCOLINI CACIO E PEPE 9**

## Entrees

**BLACKENED ICELANDIC COD 28**  
*Green Crab Etouffee, Jasmine Rice, Crawfish Butter*

**TAMARIND GLAZED ATLANTIC SWORDFISH 28**  
*Green Papaya Salad, Grape Tomatoes,  
Shaved Snow Peas, Toasted Cashews*

**HARISSA MARINATED NORWEGIAN SALMON 24**  
*Roasted Marble Potatoes,  
Blistered Tomatoes, Tzatziki Sauce*

**NATIVE SCALLOPS 26**  
*Kabocha Squash Risotto, Miso Brown Butter,  
Green Apple, Crispy Leeks*

**POKE BOWL**  
*Sushi Rice, Edamame, Yuzu Pickled Cucumber, Pickled Daikon  
Radish, 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*

## 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 20**  
*Cheddar Cheese, Lettuce, Tomato,  
Red Onion, Max Sauce, French Fries*  
*add applewood smoked bacon 2.50*

**HOT LOBSTER ROLL MP**  
*Toasted Bun, Cole Slaw, French Fries*

**HOUSE CURED TUNA MELT 17**  
*Sourdough, 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*

MAX’S  
OYSTER  
BAR

*\*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

