

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

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

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 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 38
Green Crab Etouffee, Jasmine Rice, Crawfish Butter

TAMARIND GLAZED ATLANTIC SWORDFISH 42
Green Papaya Salad, Grape Tomatoes, Shaved Snow Peas, Toasted Cashews

HARISSA MARINATED NORWEGIAN SALMON 36
Roasted Marble Potatoes, Blistered Tomatoes, Tzatziki Sauce

NATIVE SCALLOPS 39
Kabocha Squash Risotto, Miso Brown Butter, Green Apple, Crispy Leeks

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

FISH & CHIPS 29
Cole Slaw, Tartar Sauce

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

SEAFOOD GNOCCHETTI 35
Lobster, Shrimp, Calamari, Grape Tomatoes, 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

MASCARPONE APPLE STUFFED FRENCH TOAST 18
Brioche, Caramel Apple, Whipped Cream, Maple Syrup

STEAK BENEDICT 24
Poached Eggs, Petite Filet, English Muffin, Sauce Béarnaise, Home Fries

CRAB & SHRIMP FRITTATA 22
Lump Crab, Rock Shrimp, Leeks, Swiss Chard, Mahon Cheese, Hot Sauce, Fresh Berries

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

CRISPY BRUSSELS SPROUTS 10
Bacon, Blue Cheese Fondue

GRILLED ASPARAGUS 9

LOBSTER MAC & CHEESE 26
Bread Crumbs, Parmesan Cheese

POTATO PURÉE 9

TRUFFLE FRENCH FRIES 9
Parmesan Cheese

SWEET POTATO FRIES 9

BROCCOLINI CACIO E PEPE 9

MAPLE BREAKFAST SAUSAGE (3) 8
BACON (3) \$8

**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
OYSTER
BAR