MAX'S OYSTER BAR

FALL FLAVOR

PRIX FIXE DINNER MENU

AVAILABLE NOW THROUGH THE END OF NOVEMBER, 2026

Enjoy this menu for a limited time, featuring a delicious selection of seasonal dishes crafted by our culinary team. It's the perfect excuse to join us and there's something to satisfy every fall craving!

MENU

(CHOOSE ONE ITEM FROM EACH COURSE)

APPETIZERS

LIGHTLY CURED TUNA CRUDO
Grapefruit Vinaigrette | Micro Radish

SHAVED BRUSSELS SPROUTS & BABY KALE SALAD
Marcona Almonds | Bacon | Cranberries
Parmesan Cheese | Lemon Garlic Vinaigrette

ROASTED OYSTERS
Green Crab Mornay | Crispy Leeks

ENTRÉES

SEAFOOD-STUFFED SOLE
Sunchoke Meyer Lemon Risotto | Caper Beurre Blanc

SURF & TURF (+$5)
Petite Filet | Baked Stuffed Shrimp
Truffled Potato Purée | Broccolini | Demi-Glace

CORNMEAL-CRUSTED GROUPER CHEEKS
Sweet Potato Mousse | Roasted Brussels Sprouts
Smoked Paprika Butter

SEAFOOD FRA DIAVOLO
Calamari | Shrimp | Littleneck Clams
Calabrian Chile Tomato Sauce | Riccia Pasta | Basil

DESSERTS

PUMPKIN CHOCOLATE BREAD PUDDING
Pumpkin Caramel | Salted Caramel Gelato

APPLE CIDER DOUGHNUT BEIGNETS
Bourbon Caramel

~ menu subject to change ~

$49 PER PERSON
(not including tax and gratuity)

CALL 860-236-6299 OR RESERVE ONLINE

964 Farmington Ave. | W. Hartford, CT | maxsoysterbar.com

MAX HOSPITALITY