



BENEFIT: We use rice bran oil in our fryer. Healthy benefits include no trans-fat, a rich source of Vitamin E complex and antioxidants, plus less oil is absorbed in food.

We buy ocean-friendly seafood according to seafood WATCH standards.

DINNER MENU • FRESH SEAFOOD DAILY • IMMERSE YOURSELF.

Soups

- Soup of the Day 4/6
- Clam Chowder 5/7
- Lobster Bisque 5/7
- Pork Green Chili 4/6

Appetizers

Max Sampler

slow smoked ribs, crispy calamari, crab cake, choice of dip 15.98

Slow-Smoked Rib Appetizer

dry-rubbed spare ribs, house sweet or spicy barbeque sauce 9.98

Baked Blue Crab Dip

served with toast points, celery and carrot sticks 12

Max's Flatbreads

Lobster - chipotle sauce, bacon, roasted corn, roasted red peppers, jack & cheddar cheese 12

Portobello - baby arugula, roma tomato, goat cheese, truffle oil 10
Add Chicken 2

Steamed Littleneck Clams Add Meatballs 1.50
garlic, white wine, lemon, parsley, grilled bread 12.50

Walnut Crusted Goat Cheese

roasted apples, roasted whole garlic, crackers, sweet balsamic 10

P.E.I. Mussels

saffron-tomato broth, grilled bread 11

Maryland Style Crab Cakes

spicy mustard sauce, micro greens 14

Grilled Calamari Strips

crispy polenta, arugula, creamy lemon vinaigrette 11.98/8.98

Crispy Caribbean Calamari 11.98/8.98

baby corn, pepperoncini with red pepper aioli and mango mojo sauces

Chilled Three Dip

guacamole, blue crab dip, chile con queso, tortilla crisps 9.98

Tuna Poke (traditional Hawaiian Salad)

cubed fresh ahi tuna, soy, wasabi oil, pickled cucumber 12

Peel and Eat Old Bay Shrimp

half pound bamboo steamed to order 12

Bowl of Parmesan Truffle Fries 6.50

Gorgonzola-Roasted Garlic Bread 5

with tomato-basil sauce

Salads

Fields of Joy

cranberry vinaigrette, glazed walnuts, sundried cranberries and goat cheese 5/8

Baby Red Romaine Caesar Salad

Truffle flatbread "croutons", parmesan 6/9
with grilled chicken or rotisserie chicken 10/13
with grilled shrimp or rotisserie shrimp 12/15
with herb crusted tuna 13/16

Max Chop Salad

field greens, rotisserie chicken, apple smoked bacon, cornbread croutons, goat cheese, avocado, tomatoes, red onion, garbanzo beans and champagne vinaigrette 13.98

Seared Tuna Sashimi Salad

soy-ginger vinaigrette, baby bok choy, sweet peppers, edamame, crispy rice noodles, wasabi drizzle 14.98

Raw Bar

Sea Sampler - Baja shrimp cocktail, tuna poke, 4 oysters 15

Today's Oysters – ask about our fresh varieties each day **market price**

Shrimp Cocktail – shrimp with a snap 2.25 each 6 for 12

Baja Style Shrimp Cocktail

chopped jumbo shrimp in a spicy tomato sauce, avocado, cilantro, onion, jalapeno, tortilla crisps 10 **add oysters** 2 each

Oyster Shooter – freshly shucked, spicy sauce, chilled Citron 7

Seafood Tower – crab dip, four naked oysters,

five chilled shrimp, half pound of king crab, tuna poke 39

Grand Seafood Tower – double of everything 75

Spit Roasted & Grilled Entrees

Slow Smoked Rib Platter Full Rack 21 Half Rack 13

dry rubbed spare ribs, house sweet or spicy barbecue sauce, Max corn bread, coleslaw

Kona Rubbed Beef Tenderloin 19.98

sliced w/ blue cheese-portobello butter; yukon mashed potatoes, seasonal vegetables

North Carolina Style Pulled Pork

house sweet or spicy barbecue sauce, Max cornbread, coleslaw 14.98

House-Smoked Rack of Wild Boar

bonein wild boar loin, green pozole, Colorado radish slaw 20.98

Max Steak Oscar

aged sterling silver sirloin, in-shell blue crab cake, chipotle hollandaise sauce, Yukon mashed potatoes, asparagus 24.98

Max Rubbed & Applewood Roasted Natural Half Chicken

brown rice pilaf, pomegranate ginger glaze 16

Fat Max Burger

swiss or white cheddar cheese, crispy onions, horseradish 9

Classic Sirloin Burger

half a pound ground sirloin, house spread, lettuce, tomato, onion 8
add cheese .95 - add bacon 1. - add guacamole 1.

Wicked Big Burrito 13

choice of rotisserie pulled pork, rotisserie chicken or fresh vegetables with rice & black beans, topped with pork green chile, queso fresco, guacamole and sour cream

Fresh Seafood Entrees

Fresh Fish: Select Your Fish, Your Cooking Method, Your Sauce & Two Sides

<u>Catches of the Day</u>	Pan Roasted	Mango-Roasted Jalapeño Sauce
<u>Salmon of the Day</u>	Grilled	Tomato-Basil-Garlic Sauce
<u>Sea & Bay Scallops</u>	Blackened	Lemongrass Red Curry
		Ginger-Sweet Chili Glaze
Brown Rice Pilaf	Broccolini	Green Pozole Style
Yukon Mashed Potatoes	Asparagus	Oscar Style add 3.98
Roasted Yukon Potatoes	Baby Carrots	
	Vegetable Medley	Market Price

New England Lobster Roll

chilled Maine lobster; prepared with a hint of mayo and lemon, fries, coleslaw 18.98

Pan Roasted Sea and Bay Scallops

mango-roasted jalapeño sauce, polenta cake, baby broccoli, baby carrots 22.98

Ginger-Sweet Chili Glazed Mahi Mahi

crispy wonton noodles, baby broccoli, edamame, wasabi drizzle 21.98

Crab Encrusted Colorado Black Tilapia

linguine, asparagus, tomato-saffron nage 20.98

Blackened Ahi Tuna Burger

pickled carrots, lettuce, red onion, wasabi-cucumber aioli, fries 16

Two Way Fish & Chips 13.98

choice of blackened or beer battered true Alaskan Cod, fries, coleslaw, tartar sauce

Lobster and Shrimp Linguine 20.98

fresh linguine, lobster, shrimp and asparagus with a tomato-saffron cream sauce

Blackened Mahi-Mahi Fish Tacos

shredded lettuce, root slaw, tomato, guacamole, with rice & black beans **two tacos** 12
three tacos 15

Edamame Crusted Ahi Tuna

wasabi mashed potatoes, pea sprouts and lemongrass-curry broth 22.98

Cioppino Maximo

lobster, shrimp, clams, mussels, fresh fish, saffron-tomato broth, grilled bread 23.98

Pound & A Half Maine Lobster *limited quantities available each day* 34.98

cooked to order; with melted butter & linguine tossed with saffron-tomato sauce

Max Surf & Turf

aged sirloin steak, choice of 5oz lobster tail or grilled shrimp, yukon potatoes, baby carrots, pea sprouts, caramelized shallot-gorgonzola sauce 29

Alaskan King Crab

seasonal vegetables, Yukon gold roasted potatoes 32.98

Algae for the Veggie

Grilled Vegetables and Cheese Stuffed Poblano Pepper

grilled seasonal vegetables, sweet corn, chick peas, jack-cheddar blend; served over green pozole 15 add chicken or shrimp 4/6

Organic Tofu Stir-Fry

crispy wonton noodle nest, ginger chili sauce, baby bok choy, zucchini, carrots, edamame 15 add chicken or shrimp 4/6

Additions

add a half pound of king crab to anything 18

add a 5oz lobster tail to anything 10

add fried oysters to anything 1.50 each

ATTENTION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

An 18% gratuity will be added to parties of seven or more. Split plate charge – \$3.00. We do not accept personal checks. Please be aware of the parking restrictions on the west side of the streets surrounding our restaurant on Thursday, Friday, and Saturday evenings. Valet parking is available Tuesday-Saturday evenings in the center of our block.