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.

GLUTEN FREE 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 varietals 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

Catches of the Day	Pan Roasted	Mango-Roasted Jalapeño Sauce
Salmon of the Day	Grilled	Tomato-Basil-Garlic Sauce
Sea & Bay Scallops	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 on Corn Tortillas **two tacos** 12
shredded lettuce, root slaw, tomato, guacamole, with rice & black beans **three tacos** 15

Edamame Crusted Ahi Tuna
wasabi mashed potatoes, pea sprouts and lemongrass-curry broth 22.98

Cioppino Maximo Add Fresh Linguine 2
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, yukon potatoes and seasonal vegetables

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.