

# APPETIZERS

## FRESH CHILLED SHELLFISH

COLOSSAL GULF SHRIMP	22	MIDDLENECK CLAMS	12
JUMBO LUMP CRABMEAT	22	BLUE POINT OYSTERS	18

### MAX'S SEAFOOD COMBINATION

Shrimp, Crabmeat, Clams, and Oysters

Traditional Cocktail and Mustard

Sauces and Mignonette

For Two **35**

### SALMON TRIO 12

Nova Lox, Gravlox and Pastrami Cured Salmon  
with Sesame and Peanut Dressed Soba Noodles

### SEARED AHI TUNA 15

With Shrimp and Napa Cabbage Slaw,  
Lime and Cilantro

### GRILLED SHRIMP 14

With Wheat Berry Salad, Asparagus and Lemon Zest

### SEARED SCALLOPS 15

Porcini Mushrooms, Cipollini, Garlic, White Wine,  
Fava Beans and Fennel Pesto

### LOBSTER PHYLLO 16

Lobster Meat with Sauteed Leeks, Potatoes and  
Herbs Wrapped in Phyllo with Fennel Cream Sauce

### BABY BACK RIBS 12

Slow Roasted with Orange BBQ Sauce

### SLIDERS 14

Two C.A.B. Prime Beef Sliders, Bacon & Swiss  
and BBQ Onions & Cheddar

### HANGER STEAK 11

Grilled with Herbs and Red Wine Marinade  
Potato Medallions and Portobello Mushrooms

### CHICKEN ROPA VIEJA 10

Grilled Chicken Skewer Marinade with Garlic,  
Onions, Chiles, Citrus and Herbs, Served with  
Sweet Potato

# SOUPS

<b>LOBSTER BISQUE</b>	7
A Rich Creamy Delight Enhanced with Cognac	
<b>FRENCH ONION SOUP</b>	7
Sweet Braised Onions and a Flavorful Broth	
Gruyere Cheese Gratin	

# SALADS

<b>BEEFSTEAK TOMATO AND MAYTAG BLUE</b>	11
Arugula, Onions and Red Wine Vinaigrette	
<b>SPINACH SALAD</b>	9
Baby Spinach, Tomato, Mushroom, Onion, Bacon and Egg with a Honey Grain Mustard Vinaigrette	
<b>CAESAR SALAD</b>	9
Crisp Romaine Lettuce, Garlic Anchovy Dressing, Parmesan Cheese and Seasoned Croutons	
<b>MAX'S HOUSE SALAD</b>	8
Tender Baby Greens, Endive, Tomato, Cucumber and Trevisano	

## PLEASE SELECT ONE OF OUR HOUSEMADE DRESSINGS

Old-Fashioned Blue Cheese  
Ranch Dressing  
Honey Grain Mustard Vinaigrette

Red Wine Vinaigrette  
Thousand Island

# MAX'S BUTCHER CUTS

**U.S.D.A. PRIME CERTIFIED ANGUS BEEF**  
An offering from select cattle, with  
slightly abundant to higher marbling allowing the most  
flavorful and tender cut available

## NEW YORK SIRLOIN

44

## PRIME RIB OF BEEF

43

## DELMONICO

43

## BONE-IN RIB EYE

58

## PORTERHOUSE

68

## ACCOMPANIMENTS

Bearnaise

Demi-Glace

Melted Maytag Blue 5

Max's Steaksauce

Oscar Style 22

Crabmeat, Asparagus, Sherry Cream and Bearnaise

## FILET OF BEEF FOR TWO

Certified Angus Beef Tenderloin,  
Grilled Asparagus, Carrots, Mushrooms and Onions,  
Lyonnais Potatoes, Bearnaise and Burgundy Sauces **84**

# SPECIALTIES & CLASSICS

## FILET MIGNON

Certified Angus Beef Tenderloin Flame Grilled to Your Liking

48

## SURF AND TURF

Broiled Cold Water Lobster Tail 8oz. and C.A.B. Filet Mignon 8 oz.  
(Stuffed with Crab Imperial \$20.00 supplement)

MP

## DOUBLE CUT LAMB CHOPS

Two Char-Broiled American Lamb Chops, Sweet Currant Glaze

48

## VEAL CHOP

Mushroom Demi - Glace

48

## FRENCH CUT CHICKEN BREAST

Pan Seared with Garlic Dijon Cream Sauce, Spinach,  
Mushrooms and Cipollini Onions

28

## PORK CHOP

Pan Seared with a Star Anise and Coriander  
Rub, Sweet Potato Mashed and Wilted Greens

30

# FISH AND SHELLFISH

<b>DILL CRUSTED SALMON</b>	<b>29</b>
With New England Chowder Salad and Mustard Oil	
<b>TUNA WITH GINGER</b>	<b>34</b>
Seared Ahi Tuna, Cherry Tomatoes, Shiitake Mushrooms and a Soy - Balsamic- Ginger Juice Reduction	
<b>HALIBUT AND GLAZED ENDIVE</b>	<b>34</b>
With Brown Butter, Lemon, Parsley, Leeks and Scallions	
<b>FRIED COLOSSAL SHRIMP</b>	<b>34</b>
Cornichon-Rocoto Remoulade, Cocktail Sauce and Lemon	
<b>BROILED LOBSTER TAIL 12 oz.</b>	<b>MP</b>
Succulent Cold Water Lobster Tail Broiled to Perfection (Stuffed with Crab Imperial \$20.00 supplement)	
<b>WHOLE FRESH MAINE LOBSTER</b>	<b>MP</b>
Served Steamed or Broiled	

FRESH VEGETABLES		POTATOES	
Sauteed Spinach	6	Sweet Potato Mashed	6
Grilled Asparagus	6	Baked Potato	6
Sweet Wild Mushrooms	6	French Fries / Aji Mayo	6
		Lyonnaise Potatoes	6
		Pancetta, Parmesan, Butter and Onions	

**Chef de Cuisine**  
**Robert Pfander**

**Executive Chef**  
**Antonio Campaniello**