

MAX'S OYSTER BAR

West Hartford Restaurant Week

August 28- September 3, 2018

Dinner Menu

\$30 per person not including tax & gratuity

Available daily starting at 4pm

Course One

(choose 1)

Lobster Bisque

chive crème Fraiche

Heirloom Tomato Salad

arugula, watermelon, CT cucumbers, sungold tomatoes, feta cheese, pickled red onion, pesto vinaigrette

Shellfish Sampler

*Copp's Island Oysters (3), Baltimore Shrimp (3), Chilled Mussels (3),
Horseradish Cocktail Sauce, key lime mustard*

Course Two

Pan Roasted Atlantic Swordfish

*Sweet Corn Risotto, house made bacon, fire roasted farm peppers,
Creole Lobster butter, Grilled Shishito Peppers*

Seafood Pasta

*Shrimp, Mussels, Clams, Braised Farm Greens, heirloom tomato sauce
Fish N' Chips, coleslaw, French fries, tartar sauce*

Pesto Crusted Haddock

Chilled White Bean Hummus, Local Squash ratatouille, saba Balsamic

Surf & Turf ... ADD \$10

Bacon Wrapped Petite Filet & Baked Stuffed Half Lobster, New potatoes, grilled CT corn, shallot-lobster butter

Dessert

Chocolate Chip Ice Cream Cake

Vanilla Crème Brule

White Chocolate Chip Biscotti