

MAX'S OYSTER BAR

CT RESTAURANT WEEK

October 8 – 14, 2018

Choose one item from each course

Course 1

Butternut Squash & Apple Bisque

Blackened shrimp salsa

-or-

Fall Vegetable Chopped Salad

Apples, pecan, cranberries, endive, roasted onion, gorgonzola, pumpkin seeds

-or-

Classic Caesar Salad

Garlic croutons, grated parmesan

Course 2

Pan Roasted Atlantic Swordfish

Sweet potato hash, shaved brussels sprouts, caramelized onion, sage-almond pesto, crab brown butter

-or-

Creole Seafood Risotto

Shrimp, crab, andouille, roasted peppers, dirty rice

-or-

Fish 'n Chips

Cole slaw, French fries, tartar sauce

-or-

Atlantic Cod a la Plancha

Fregola, roasted cauliflower, Seacoast mushrooms, Dijon cream, lemon-garlic crumble

-or-

Grilled New York Strip (add \$10)

Duck fat-roasted potatoes, broccoli rabe, bacon marmalade

*add Baked Stuffed Lobster to any entrée for \$10

Dessert

Black Forest Chocolate Torte

Chocolate mousse, cherry sauce, whipped cream

-or-

Maple-Bourbon Crème Brûlée

Vanilla tuile

-or-

Apple-Cheesecake Trifle

Caramel apples, spice cake

\$30.18 per person
(not including tax & gratuity)

964 farmington ave. | w. hartford | 860.236.6299 | @maxsoysterbar