



## APPETIZERS

Max's Bread Plate~ house baked rosemary bread with balsamic-  
olive oil, fresh herb slurry, shaved parmesan ...\$2.95

Fresh Shrimp Spring Rolls- made with dragon hair noodles, Thai basil,  
cucumber, carrot, bean sprouts, cilantro, fresh mint, sweet-chili-ginger  
dipping sauce and toasted peanuts ...\$7.25

Sauteed Mussels- with Thai red-curry-coconut broth, snow peas, baby bok  
choy, over crispy rice cake ...\$6.95

Ceviche- fresh calamari, shrimp, mahi, marinated in lime-olive oil, fresh  
garlic, jalapeno, cilantro, papadad chips ...\$7.95

Fire Pan Banana-Mango Shrimp- served over green rice ...\$8.95

Crispy Thai Crab Cakes- with Asian greens, sweet & sour  
ginger dipping sauce ...\$9.95

Tempura Fried Lobster Roll- with wasabi, soy, pickled ginger, sesame  
cucumber salad ...\$12.95

Trio of Tacos- seared yellow fin tuna, Korean pork BBQ, spicy ginger  
tamarind glazed shrimp ...\$10.95

Lemon Fried Calamari- over black bean cake with green & red demon,  
and spicy roasted red pepper pestos ...\$6.95

## SALADS

Maximillians' House Salad~ chopped red leaf, Romaine, carrots, tomato,  
cucumbers, red onion ...\$3.95

Max's Original Grilled Caesar~ shaved parmesan, croutons, Michael's  
Caesar dressing and yes, we grill the lettuce ...\$6.95

Pear & Gorgonzola Salad~ with mixed field greens, sugar & spice  
crust walnuts, mesclun lettuce, walnut-sherry vinaigrette ...\$5.95

Mesquite Grilled Duck Breast Salad- with baby greens, chevre,  
mandarin oranges, toasted walnuts, with house vinaigrette and sweet  
blackbeny drizzle ...\$8.95

Grilled Buffalo Mozzarella- wrapped with sun dried tomato pesto,  
prosciutto and Romaine, herb grilled bruschette,  
tomato-basil vinaigrette ...\$8.25

## ENTREES

Angel Hair with Jumbo Gulf Shrimp– smoked plum tomato sauce with garlic, spinach, peppers, chipotle chilies, fresh oregano, Fresh buffalo mozzarella cheese ...\$15.95

Pasta from Hell– seared shrimp and pork tenderloin, with incredibly spicy Thai curry chili broth, snow peas, wild mushrooms, bok choy, banana, Thai basil, peanuts, fresh noodles ...\$16.95

Fresh Spinach Linguini with Seared Lemon Chicken– artichoke hearts, sun dried tomatoes, roasted garlic, in a light cream sauce with chevre and fresh rosemary ...\$13.95

Fire Pan Voodoo Tuna~ with red and green peppercoms, spicy ginger~cumin ~ garlic shellfish sauce, baby shrimp, chilies, Thai basil, over mahogany fire noodles ...\$19.95

Cuban Mixed Grill– marinated lamb chop, pork tenderloin, peanut crusted beef skewer & cashew crusted chicken skewer, with black bean cake, habanero-mango salsa & guava-passion fruit glaze ...\$21.95

Banana-Macadamia Nut Crust Mahi– over coconut rice, with pina colada salsa, plantain chips, spicy black bean and Jamaican coconut-curry sauces ...\$19.95

Hawaiian Bouillabaisse– with mahi, shrimp, calamari, mussels, clams, with ginger-saffron-curry sauce with coconut, chilies, over happy noodles ...\$21.95

Sesame Seared Salmon– over crispy Asian crab cake with spicy-ginger black bean sauce and tempura shrimp ...\$19.95

Korean Orange Cashew Beef– sliced hanger steak over sticky rice, toasted cashews, ginger, chilies, fresh herbs, green papaya salsa and sweet-n-sour mop sauce ...\$18.95

Spice Crust Beef Tenderloin Filets– jumbo porcini mushroom tortellini, garlic spinach, with smoky 8 year revelation sauce, shoestring onions ...\$26.95

## PASTA

Pollo Vanzetti~ spanked chicken breast with herb and polenta crust, sun dried tomato butter broth with fresh rosemary, aged provolone, baked eggplant over 3 cheese manicotti ...\$13.95

Criolla Mama Pasta~ tossed with pan seared chicken with criolla mama sauce with apple smoked bacon, jalapenos, onions, peppers, Roma tomatoes, garlic, fresh thyme, mojo, cilantro, cavatappi pasta ...\$14.95

Fettucini DeMarco~ jumbo shrimp, tasso, asiago ~ parmesan~ white wine, light cream, mushrooms, garlic, over fettucini ...\$17.95

Baked Stuffed Salmon w/crab and scallops~ with a lobster-fresh ginger shiitake mushroom sauce, over shrimp ravioli ...\$18.95

Grilled Oak Island Scallops & Shrimp~ sweet cold water scallops & shrimp with herb crust, roma tomato-smoked chili-ginger broth, cumin, cilantro, black bean ravioli ...\$19.95

## WINES BY THE GLASS

Domaine Chandon, <i>California</i> (.187 ml)	7.50
Zonin Pinot Grigio, <i>Italy</i>	4.95
Veramonte Sauvignon Blanc, <i>Chile</i>	4.95
Coteaux du Languedoc, <i>France</i>	3.95
Chateau St. Michelle Riesling, <i>Columbia Valley</i>	4.95
Zaca Mesa "Z" Gris, <i>Santa Barbara</i> (Rose-dry)	4.95
Stonybrook White Zinfandel, <i>California</i>	4.95
Chateau Saint Jean Chardonnay, <i>Sonoma</i>	5.95
Matanzas Creek Chardonnay, <i>Sonoma</i>	8.95
Villa Mt. Eden Pinot Noir, <i>California</i>	5.95
Perry Creek Merlot, <i>California</i>	5.95
Cline Zinfandel, <i>California</i>	5.95
Leaping Lizard Cabemet Sauvignon, <i>Napa</i>	6.95