

APPETIZERS

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

Crispy Dragon Rolls- made with shrimp, Thai basil, cucumber, carrot, bean sprouts, cilantro, fresh mint, sweet-chili-ginger dipping sauce, toasted peanuts and dragon hair noodles ...\$6.95

Lemon Fried Calamari- over black bean cake, green & red demon pestos and lime-jalapeno crema ...\$7.95

BBQ-Pork Red Corn Tortilla Nachos~ with yellow corn, black beans, tomatillo salsa, green chili pesto, jack cheddar, fresh cilantro, lime ...\$9.95

Crispy Thai Shrimp & Crab Cakes- with Asian greens, sweet & sour ginger dipping sauce ...\$7.95

Tempura Fried Tuna Sushi Roll- with sushi grade red toro tuna, spicy ginger aioli, wasabi-tamari dipping sauce ...\$9.95

SOUPS

Cup ...\$4.95 Bowl ...\$5.95

Sweet Potato Bisque with applewood smoked bacon
Lobster Chowder with baby shrimp

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

Seared Ahi Tuna Salad- over grilled romaine with Asian Caesar dressing, crispy noodles, sri racha, pickled ginger ...\$10.95

Pear & Gorgonzola Salad~ with mixed field greens, sugar & spice crust walnuts, mesclun greens, walnut-sherry vinaigrette ...\$6.95

Grilled Buffalo Mozzarella- wrapped with sun dried tomato pesto, prosciutto and Romaine, herb-grilled bruschette, tomato-basil vinaigrette ...\$8.95

ENTREES

Caribbean Smoke Pan Grouper— Jerk spice - coconut - curry sauce, ginger, Scotch Bonnet chillies, onions, bok choy, Thai basil, bananas, over pineapple cous-cous \$26.95

Fire Pan Voodoo Tuna - with red and green peppercoms, spicy ginger-cumin-garlic-shellfish sauce, baby shrimp, chillies, Thai basil, wild mushrooms, over mahogany fire noodles \$25.95

Grilled Smoked 18 oz Veal Chop— over house made eggplant ravioli with garlic spinach, portabello mushrooms and marsala wine cream with fresh rosemary and cracked black pepper \$32.95

Surf & Turf— Beef Filet and Lobster Tail, pan seared scallops, over sticky rice with snow peas and red peppers in a tamari ginger - Thai garlic—chili glaze \$39.95

Pancetta Wrapped Pork Tenderloin— stuffed with ricotta, apples, figs, toasted walnuts, raisins served with house made sweet potato gnocchi, garlic spinach, with a Bing cherry - port wine demi glaze \$29.95

Sesame-Ginger Grilled Beef Filet Mignon— with steamed Shumai (shrimp & pork) dumplings, roasted asparagus, shiitake - szechuan glaze \$32.95

Seared Red Snapper Picatta— lemon, garlic, capers, onion, artichoke hearts, mushrooms, baby shrimp, fresh oregano, over angel hair \$26.95

Wild Fire Ribeye— spice crust grilled 18 ounce Angus ribeye, stuffed poblano chili with cilantro, yellow corn, jack cheese and rice, garlic cumin black beans served with chipotle chili cream and salsa fresca \$32.95

Max Paella— grouper, shrimp, clams, scallops, mussels, calamari, fennel sausage, chicken, with garlic - saffron shellfish broth, crushed red pepper, white wine, baby peas, yellow rice with liquorice basil \$32.95

Angel Hair with Jumbo Gulf Shrimp— smoked plum tomato sauce with garlic, spinach, pepper, chipotle chillies, fresh oregano, fresh buffalo mozzarella cheese \$21.95

Sparkling & Bubbly

Bisot Crede Prosecco Brut, Italy NV \$5.95/glass
Argyle Sparkling Brut 1999, Oregon \$35/bottle \$7.95/glass
Veuve Cliquot Brut Champagne, France NV \$67/bottle
Bollinger Brut Cuvee Champagne, France NV \$72/bottle
Bollinger Grande Anne Brut Champagne, France 1996 \$105/bottle

Maximillians' Wine Specialties

J. Lohr Arroyo Vista Chardonnay (unfiltered), Monterey 2000 \$30
J. Bookwalter Cabernet Sauvignon, Columbia Valley 2002 \$55
Vinum PETS Petite Syrah, Clarksburg 2003 \$30

Crispy Peppered Duck - whole half duck with crispy pepper crust, ginger-currant-orange glaze, snow peas, grilled mushrooms, over wild rice with saffron and garlic 22.95

Mixed Grill - savory grilled lamb rack chops, pork tenderloin, peanut crust beef filet and marinated cashew chicken breast skewers, black bean cake, habanero-mango salsa, & crispy plantain chips 26.95

Spiced Crust Beef Tenderloin Filet -

Jumbo Shrimp Saltimbocca - layered with prosciutto parmesan and fresh oregano over house made Mediterranean spaetzil pasta with roasted garlic, rosemary, & red wine sauce 23.95

Baked Stuffed Salmon - stuffed with crab & scallops, with a lobster-fresh ginger-shiitake mushroom sauce over shrimp ravioli 26.95

Shrimp, Calamari & Mussels - sauteed with garlic, saffron, fresh oregano, white wine, crushed red pepper, plum tomato, Asian basil over linguini 20.95

Herb Crust Carolina Coastal Triggerfish - over blue crab risotto with prosciutto wrapped asparagus in a light roasted garlic white wine cream \$22.95

Max's Thai Whole Lobster w/jumbo shrimp, coconut milk-kaffir lime sauce, Thai basil, snow peas, bok choy, chilies, fresh ginger, over orange cous cous with fresh mint. \$29.95

Pancetta Wrapped Green Demon Prawns - on angel hair pasta with Sicilian style pomodori sauce in a crisp parmesan cup \$25.95

Mesquite Grilled Beef Filet Mignon - with roasted garlic smashed potato, brandy-green peppercom sauce and Seattle 7 Mushroom Butter \$29.95

Blue Nose Grouper - NC coastal caught with green curry sauce, lemon grass, ginger, mild chilies, roasted peanuts, Asian basil, over shrimp dumplings \$22.95

New Wave Surf & Turf - Ecuadorian white jumbo shrimp with mesquite grilled spice crust beef tenderloin filet over sweet potato ravioli with fresh shiitake ginger-garlic sauce \$32.95