

LUNCH

APPETIZERS

French Onion Soup	6
Chilled Raw Oysters *	15
Tuna Tartar *	15
ginger champagne vinegar	
Sirloin Steak Tartar *	18
crostini, mustard	
Clams Casino	13
herb garlic, butter, pancetta	
Maine Crabcake	15
mango salsa, remoulade sauce	
Fried Calamari	13
spicy max chili sauce	
Buffalo Wings	12
jerk spice, barbecue, hot & spicy	
Jumbo Shrimp Cocktail U8	16
cocktail sauce	
Slab of Bacon	8
Edamame *	5.50
maldon sea salt	

BURGERS

Artisanal *	11
lettuce, tomato, and cheese	
California *	14
avocado, grilled pineapple, roasted red pepper, lemon mayo	
Northern Exposure *	15
elk, bacon, roasted red pepper, mushroom, manchego, sriracha aioli	
Tuna Burger *	17
wasabi, arugula, mayo, avocado	
Dry Aged Burger *	17
caramelized onions, cheddar cheese	

SALADS

Roast Beet	12
arugula, goat cheese, candied walnuts	
Caesar	10
housemade dressing, croutons, parmigian	
Max Chef Salad	12
walnuts, pears, bacon, goat cheese, baby greens, citrus dressing	
Traditional Wedge Salad	10
blue cheese dressing, bacon, tomato	
Burrata	14
beefsteak tomato, balsamic glaze	
Beefsteak Tomato	11
tomato, onions, blue cheese dressing	
Seaweed Salad	6

Add: chicken 5 salmon 9
shrimp 5 each steak * 10

SANDWICHES

Lobster Roll, Hot or Cold	MP
Steak Sandwich *	18
sliced, caramelized onions, open faced	
Main Crabcake Sandwich	16
lettuce, tarragon tartar, tomato	
Veggie Supreme	14
portobello mushroom, goat cheese zucchini, eggplant, red onion, roasted red pepper, basil mayo	
Chicken Wrap Buffalo Style	14
lettuce, tomato, blue cheese	
Grilled Chicken Wrap	15
caramelized onions, roasted red peppers bacon, arugula, tomato	

PRIX FIXE 24.99

Choice of Soup or Caesar Salad and Dessert

Slow Roasted Prime Rib *

Baked Scrod
served with vegetables

Braised Ravioli
peas, carrots, ragu sauce

Rigatoni Con
crumbled sausage, marinara cream,
pecorino cheese, peas

20% gratuity added to party of 8 or more

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of food borne illness. Items marked with an asterik (*) may be served raw or may be requested to be undercooked.

MAX PRIME

STEAKHOUSE & FISH
SUSHI BAR

LUNCH & DINNER

203-586-1788

757 MAIN ST SOUTH
WOODBURY, CT 06798
MAXPRIMECT.COM

LET US HOST
YOUR
SPECIAL EVENT

BANQUETS
&
PRIVATE PARTIES

BIRTHDAYS
BAR/BAT MITZVAHS
COCKTAIL PARTIES
CORPORATE FUNCTIONS
SHOWERS
WEDDINGS
FUNDRAISERS

MAX PRIME GROUP DINING

We are pleased to offer multiple group dining options ideally suited
for your private party or corporate

WOODBURY

DINNER

ENTRÉES

Organic Chicken under the Brick 21 boneless half chicken, au jus, vegetable	Braised Beef Ravioli 20 peas, carrots, ragu sauce
Seafood Saffron Risotto 28 mussels, shrimp, clams, scallops, tomato chipotle clam broth	Rigatoni Con 19 crumbled sausage, marinara cream pecorino cheese, peas

APPETIZERS

French Onion Soup	6
Chilled Raw Oysters *	15
Tuna Tartar * ginger champagne vinegar	15
Sirloin Steak Tartar * crostini, mustard	18
Clams Casino herb garlic, butter, pancetta	13
Maine Crabcake mango salsa, remoulade sauce	15
Fried Calamari spicy max chili sauce	13
Buffalo Wings jerk spice, barbecue, hot & spicy	12
Jumbo Shrimp Cocktail U8 cocktail sauce	16
Slab of Bacon	8
Edamame * maldon sea salt	5.50

BURGERS

Artisanal * lettuce, tomato, and cheese	11
California * avocado, grilled pineapple, roasted red pepper, lemon mayo	14
Northern Exposure * elk, bacon, roasted red pepper, mushroom, manchego, sriracha aioli	15
Dry Aged Burger * caramelized onions, cheddar cheese	17

SALADS

Roast Beet arugula, goat cheese, candied walnuts	12
Caesar housemade dressing, croutons, parmigian	10
Max Chef Salad walnuts, pears, bacon, goat cheese, baby greens, citrus dressing	12
Traditional Wedge Salad blue cheese dressing, bacon, tomato	10
Burrata beefsteak tomato, balsamic glaze	14
Beefsteak Tomato tomato, onions, blue cheese dressing	11
Seaweed Salad	6

Add: chicken	5	salmon	9
shrimp 5 each		steak *	10

SANDWICHES

Lobster Roll, Hot or Cold	MP
Steak Sandwich * sliced, caramelized onions, open faced	18
Tuna Burger * wasabi, arugula, mayo, avocado	17

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LUNCH AND DINNER

PRIME 35 DAY DRY AGED BEEF

WE ARE VERY PROUD TO SERVE
USDA PRIME CAB DRY AGED 35
DAYS NEBRASKA ONLY

46 oz. Porterhouse for two * 90

22 oz Bone in N.Y.Strip *	41
24 oz. Bone in Ribeye *	44
12 oz Filet Mignon *	39
8 oz Filet Mignon *	29
Roasted Prime Rib *	
20 oz King Cut *	34
14 oz Queen Cut *	26

Double Cut Veal Chop * 35

Double Cut Lamb Chop* 38

colorado lamb, domestic only

Sauces (choice of one) 2
cabernet, chimmichurri, bearnaise,
au jus

Sides 3.50

Brussels Sprouts, Broccoli
Haricot Vert, Cream of Spinach
Asparagus Sauteéd Mushrooms
French Fries, Baked Potato
Sweet Baked Potato, Mashed Potato
German Fried Potatoes

SEAFOOD

Sesame Crusted Tuna *	28
Seared Shrimp & Scallops	28
Pan Seared or Grilled	
Salmon	25
Swordfish	27
Seared Chilian Sea Bass	39

Baked Lobster Tail \$MP
Sauces (choice of one) 2
lemon butter, mediterranean,
lobster sauce, mango curry sauce
seafood items served with our daily
fresh vegetables

MAX PRIME RAW BAR

East Coast Oysters *	2.50	Classic Shrimp Cocktail U8	5 each
West Coast Oysters *	3.00		
Little Neck Clams *	1.50	1/2 Lobster Cocktail	12 each

Seafood Tower (for one) * 30
2 oysters 2 clams 2 shrimp 1/2 lobster seaweed salad

Tokyo Tower (for one) * 45
2 oysters 2 clams 2 shrimp 1/2 lobster 1 live scallop
2 yellowtail shoot seaweed salad

MAX PRIME

STEAKHOUSE & FISH

SUSHI BAR

DINNER

APPETIZER FROM SUSHI BAR

Tuna Taco * 11.95

crispy taco with cajun tuna, avocado, cherry tomato & light spicy citrus sauce

Tuna Wasabi Dumplings * 11.95

tuna on the outside with wasabi caviar & avocado

*Yellowtail or Oyster Shoot * 11.95

Seafood Ceviches * 12.95

japanese red snapper, baby yellowtail, cooked Scallop

Citrus Carpaccio with Salmon or Tuna * 12.95

seared, wrap with spicy crunch crab, topped with jalapeno

Fresh Scallop Carpaccio * 12.95

served with spicy yuzu sauce

*Rainbow Sunsets * 13.95

assorted japanese fish, baby green and caviar

SUSHI AND SASHIMI ENTRÉE

Maki Combo * 16.95

california, Tuna, yellowtail roll

Spicy Maki Combo * 18.95

spicy tuna, salmon, yellowtail

Sashimi Trio * 25.95

tuna, salmon, yellowtail

Max Sashimi * 34.95

Omakse for 1 * 50

Allow the chef to present you a sampling of his favorite selections.

Love Boat for 2 * 60

Max Sashimi Rice Bowl * 24.95

SELECT

MAX One *

Organic Edamame
Tuna Sashimi
& Yellowtail Shoot
Tuna Sushi (1pc)
Salmon Sushi (1pc)
Baby Yellowtail (1pc)
Japanese Red Snapper (1pc)
Salmon Lover Roll

\$28

MAX Two *

Organic Edamame
Tuna Sashimi
& Yellowtail Shoot
Tuna Sushi (2pc)
Salmon Sushi (2pc)
Baby Yellowtail (2pc)
Japanese Red Snapper (2pc)
Salmon Lover Roll

\$33

MAX Three *

Organic Edamame
Tuna Sashimi
& Yellowtail Shoot
Toro Sushi (2pc)
Wild Salmon Sushi (2pc)
Baby Yellowtail (2pc)
Japanese Red Snapper (2pc)
Tuna Sushi (2pc)
Salmon Lover Roll

\$42

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SUSHI BAR

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SUSHI AND SASHIMI ENTRÉE

Roll Special

Any Two Rolls Below * 10.95

Any Three Rolls Below * 14.95

California Vegetable Alaska *
Tuna Cucumber * Eel Cucumber
Tuna Avocado * Spicy Tuna *
Yellowtail * Crunchy Spicy Salmon *
Salmon Avocado *
Smoked Salmon & Cream Cheese *
Shrimp with Asparagus
Spicy Crunchy Tuna * Spicy Yellowtail *

Sushi Lunch Special * 13.95

5 pieces of sushi & spicy tuna roll

Sashimi Lunch Special * 16.95

12 pieces of sushimi

Sushi & Sashimi Combination * 18.95

Max Sashimi Rice Bowl * 17.95

SELECT

MAX One *

Organic Edamame
Tuna Sashimi
& Yellowtail Shoot
Tuna Sushi (1pc)
Salmon Sushi (1pc)
Baby Yellowtail (1pc)
Japanese Red Snapper (1pc)
Salmon Lover Roll

\$28

MAX Two *

Organic Edamame
Tuna Sashimi
& Yellowtail Shoot
Tuna Sushi (2pc)
Salmon Sushi (2pc)
Baby Yellowtail (2pc)
Japanese Red Snapper (2pc)
Salmon Lover Roll

\$33

MAX Three *

Organic Edamame
Tuna Sashimi
& Yellowtail Shoot
Toro Sushi (2pc)
Wild Salmon Sushi (2pc)
Baby Yellowtail (2pc)
Japanese Red Snapper (2pc)
Tuna Sushi (2pc)
Salmon Lover Roll

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