

Appetizers & Soups

- Shrimp Cocktail* (6) 8.95
Coconut Shrimp (6) 8.95
Crabcakes (2) 9.95
Buffalo Bites 7.95
Fried Maine Clams 11.95
Fried Popcorn Shrimp 10.95
Deep Fried Mushrooms 6.95
Crabmeat Stuffed Mushrooms (6) 7.95
Chicken Wings with carrots & celery 8.95
Escargots in garlic butter 8.95
Steamed Clams (Market)
Mussells steamed in wine & butter 9.95
Fried Cheese Sticks 5.95
Our famous French Onion Soup 6.95
Lobster StewCrock 10.95
Homemade Clam ChowderCup 4.50
Bowl 6.50
Homemade Soup of the DayCup 3.50
Bowl 4.50



Small Plates

~ Includes one side ~

- Maxwell Burger* 10.95
Quiche of the Day 9.95
8 oz. Sirloin Steak 14.95
Broiled or Fried Haddock 10.95
Deep Fried Chicken Tenders 9.95
Charbroiled Chicken Breast 10.95
Fettucini Primavera
Lightly sauteed broccoli, tomato, mushrooms, black olives, peppers, tossed with Fettucini.
- with garlic butter sauce 10.95
- with Alfredo sauce 12.95
Maine Crabmeat Roll 13.95
Maine Lobster Roll 15.95
Captain's Salad Fresh garden salad topped with Lobster, shrimp & crabmeat
Small 10.95 Large 15.95
Chef's Salad Fresh garden salad topped with sliced ham, turkey and Swiss cheese.
Small 8.95 Large 12.95
Sharon Burger
Choice garden burger charbroiled and served on a wheat roll with lettuce and tomato. 8.95

Dressings: Fat-free White Zinfandel and the following which are made right here:
Blue Cheese, Red French, Thousand Island, Creamy Dill, Balsamic Vinegarette, Honey Dijon, Oil & Vinegar, Parmesan Peppercorn.
Dressing to go: \$8.95

Steaks & Veal

- Black Angus NY Sirloin*
Hand cut 10 oz. sirloin charbroiled to perfection. 20.95
Teriyaki Sirloin
A 10 oz. New York Sirloin marinated in a delicious honey sauce. 20.95
Downtown Sirloin
A 10 oz. New York Sirloin topped with Maine Lobster Newburg sauce. 24.95
Steak au Poivre
A 10 oz. New York Sirloin served with cracked peppercorns, mushrooms and brandy cream sauce. 21.95
Steak Burgundy
Charbroiled 10 oz. New York sirloin topped with a delicious Burgundy mushroom sauce. 21.95
Steak Drambuie
Hand cut 10 oz. Black Angus Sirloin topped with a lobster Drambuie cream sauce. 24.95
Filet Mignon
A 8 oz. filet topped with sauteed mushrooms. 26.95
Land & Sea
A 8 oz. New York Sirloin steak with your choice of fried clams, shrimp, haddock or scallops. The best of both worlds. 26.95
Rack of Lamb
New Zealand's finest lamb seasoned with garlic, Rosemary and Dijon mustard then baked to perfection. 24.95
Veal Oscar
Sauteed veal cutlets topped with asparagus spears, Maine crabmeat and Bernaise sauce. 19.95
Veal Picatta
A traditional veal dish. Lightly breaded veal cutlets sauteed and topped with a wine, lemon butter and caper sauce. 18.95
Veal Marsala
Veal cutlets sauteed with mushrooms and Marsala wine. 18.95

Poultry

- Chicken Maxwell*
Fresh chicken tenders deep fried in our beer batter, served with sweet-n-sour sauce. 15.95
Baked Stuffed Chicken
Boneless chicken breast stuffed with the traditional bread stuffing and topped with our Supreme sauce. 15.95
Chicken Cordon Bleu
Boneless chicken breast stuffed with Virginia ham and Swiss cheese, then baked and topped with Supreme sauce. 17.95
Chicken Sarni
Boneless chicken breast, hand breaded, sauteed and topped with broccoli spears and Supreme sauce. 16.95
Chicken Marsala
Boneless Chicken breast sauteed with fresh mushrooms and Marsala wine. 17.95
Chicken Picatta
Lightly breaded boneless breast sauteed and topped with a wine, lemon butter and caper sauce. 16.95

From the Sea

- Haddock*
Fresh Maine Haddock
Broiled in wine and butter. 17.95
Baked Stuffed Haddock
Fresh Maine haddock baked with mushrooms and crabmeat then topped with Newburg sauce. 18.95
Bacon-n-Blue Haddock
Fresh Maine haddock broiled and topped with bacon and melted blue cheese. 19.95
Amaretto Haddock
Fresh Maine haddock broiled and topped with a delicious lobster Amaretto cream sauce. 21.95

Deep Fried

Maine Clams

A generous portion of Maine clams deep fried in our famous beer batter. 20.95

Fried Popcorn Shrimp

Popcorn shrimp deep fried in J.R.'s own beer batter. Some say the area's finest. 18.95

Fresh Maine Haddock

Deep fried in Maxwell's beer batter. 17.95

Fresh Maine Scallops

Deep fried in Maxwell's beer batter 21.95

Seafood Platter

Generous portions of clams, popcorn shrimp, scallops and haddock – deep fried and piled high. 25.95

Salmon

Pan Blackened Salmon

Fresh Atlantic Salmon filet seasoned with cajun spices and pan blackened. 18.95

Fresh Atlantic Salmon

Herb encrusted Atlantic Salmon, baked and topped with a dill creme fraiche sauce. 18.95

Salmon and Shrimp

Pan blackened salmon topped with sauteed Cajun Popcorn shrimp. 19.95

Walnut Salmon

Fresh salmon filet baked with a walnut and honey butter topping. 19.95

Seafood Combos

Seafood Medley

Popcorn shrimp, Maine scallops and crabmeat sauteed in butter and wine, covered with Alfredo sauce and tossed with Fettucini. 21.95

Seafood Crepes

Popcorn shrimp, Maine scallops and crabmeat wrapped in two delicate crepes, topped with Newburg sauce. 18.95

Seafood Broil

Fresh Maine scallops, haddock and lobster baked with honey butter and our own stuffing. 21.95

Maine Scallop & Haddock Combo

Deep fried in Maxwell's beer batter 20.95
Broiled in wine & butter 20.95

Scallops

Fresh Maine Scallops

Broiled in wine & butter 21.95

Baked Scallops Au Gratin

Baked in our own stuffing and topped with Swiss cheese 22.95

Scallops Carbonara

Pan seared scallops with bacon, mushrooms and cracked black pepper in a parmesan cheese sauce served over fettucini. 24.95

Scallops Bernaise

Herb crusted scallops served on a bed of spicy Bernaise. 22.95



Lobsters

From the cold waters of Maine... Market Priced

Single Lobster With all the fixin's.

Twin Lobsters

Two one pound boiled lobsters with all the fixin's.

Maxwell's Shore Dinner

A cup of clam chowder, a plate of steamers, a one pound boiled lobster with all the fixin's... and strawberry shortcake.

Surf and Turf

A Maine lobster served with an 8 oz. New York sirloin -- an Epicurean Delight!

Baked Stuffed Lobster

A native lobster, split and stuffed with fresh scallops, crabmeat and our own stuffing, then baked to perfection.

Nightly Specials

Monday and Tuesday

Dinner served 4:30 to 9:00

Chef's Specials

Wednesday, 4:30 to 9:00

The Original Two-Fer

Two Dinners from our

Two-Fer Menu for one price

Thursday, 4:30 to 9:00

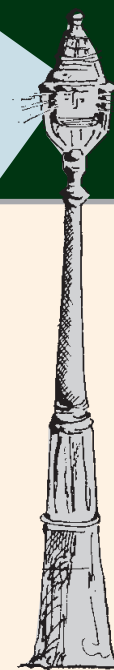
Lobster Night

Friday & Saturday, 4:30 to 10:00

The area's best Roast Prime Rib of Beef

Sunday

Dinner served 12-9:00



On the Side

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| <i>Side of Starch</i> 2.95 | <i>Sweet Potato Fries</i> 3.95 |
| <i>Fresh Vegetable</i> 2.95 | <i>Homebaked Bread</i> 1.95 |
| <i>Baked Beans</i> 2.95 | <i>Sauteed Mushrooms</i> 3.95 |
| <i>Potato Salad</i> 2.95 | <i>Tossed Garden Salad</i> 3.95 |
| <i>Homemade Buttermilk Onion Rings</i> 4.95 | |

Beverages

- Coffee, Decaf Coffee* We also have:
Tea, Herbal Teas • Wine
Iced Tea, Iced Coffee • Bottled Beer
Soda, Juices, Milk • Your Favorite Liquor
• After-Dinner Cordials
• Coffee & Blender Drinks

- All soups & chowders are made here at Maxwell's.
- We fry our fish in homemade beer batter.
- Special orders are welcome... we can cook most items without butter. Ask your server.

This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your doctor if you have any questions.
Sorry, we are not responsible for well-done steaks.