

Appetizers & Soups

- Shrimp Cocktail (6) 9.95
- Coconut Shrimp (6) 8.95
- Crabcakes (2) 10.95
- Buffalo Bites 7.95
- Fried Maine Clams (Market)
- Fried Popcorn Shrimp 10.95
- Deep Fried Mushrooms 6.95
- Crabmeat Stuffed Mushrooms (6) 8.95
- Chicken Wings with carrots & celery 9.95
- Escargots in garlic butter 9.95
- Steamed Clams (Market)
- Mussels steamed in wine & butter 10.95
- Fried Cheese Sticks 5.95
- Our famous French Onion Soup 6.95
- Lobster StewCrock 11.95
- 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 15.95
- Maine Lobster Roll 18.95
- Captain's Salad Fresh garden salad topped with Lobster, shrimp & crabmeat
Small 11.95 Large 16.95
- Chef's Salad Fresh garden salad topped with sliced ham, turkey and Swiss cheese.
Small 9.95 Large 13.95
- Sharon Burger
Choice garden burger charbroiled and served on a wheat roll with lettuce and tomato. 9.95

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. 22.95
- Teriyaki Sirloin**
A 10 oz. New York Sirloin marinated in a delicious honey sauce. 22.95
- Downeast Sirloin**
A 10 oz. New York Sirloin topped with Maine Lobster Newburg sauce. 25.95
- Steak au Poivre**
A 10 oz. New York Sirloin served with cracked peppercorns, mushrooms and brandy cream sauce. 23.95
- Steak Burgundy**
Charbroiled 10 oz. New York sirloin topped with a delicious Burgundy mushroom sauce. 23.95
- Steak Drambuie**
Hand cut 10 oz. Black Angus Sirloin topped with a lobster Drambuie cream sauce. 25.95
- Filet Mignon**
A 8 oz. filet topped with sauteed mushrooms. 28.95
- Land & Sea**
A 8 oz. New York Sirloin steak with your choice of fried clams, shrimp, haddock or scallops. The best of both worlds. 28.95
- Rack of Lamb**
New Zealand's finest lamb seasoned with garlic, Rosemary and Dijon mustard then baked to perfection. 28.95
- Veal Oscar**
Sauteed veal cutlets topped with asparagus spears, Maine crabmeat and Bernaise sauce. 21.95
- Veal Picatta**
A traditional veal dish. Lightly breaded veal cutlets sauteed and topped with a wine, lemon butter and caper sauce. 19.95
- Veal Marsala**
Veal cutlets sauteed with mushrooms and Marsala wine. 19.95

Poultry

- Chicken Maxwell**
Fresh chicken tenders deep fried in our beer batter, served with sweet-n-sour sauce. 16.95
- Baked Stuffed Chicken**
Boneless chicken breast stuffed with the traditional bread stuffing and topped with our Supreme sauce. 16.95
- 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. 17.95
- 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. 17.95

From the Sea

All entrées served with homebaked bread and your choice of two of the following: salad, soup, baked potato, mashed potato, rice pilaf, French fries, steak fries, baked beans, potato salad, vegetable, coleslaw.

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. 19.95
- 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. (Market)
- 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 22.95
- Seafood Platter**
Generous portions of clams, popcorn shrimp, scallops and haddock— deep fried and piled high. 27.95

Salmon

- Pan Blackened Salmon**
Fresh Atlantic Salmon filet seasoned with cajun spices and pan blackened. 19.95
- Fresh Atlantic Salmon**
Herb encrusted Atlantic Salmon, baked and topped with a dill creme fraiche sauce. 19.95
- Salmon and Shrimp**
Pan blackened salmon topped with sauteed Cajun Popcorn shrimp. 20.95
- 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. 22.95
- 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. 22.95
- Maine Scallop & Haddock Combo**
Deep fried in Maxwell's beer batter 22.95
Broiled in wine & butter 22.95

Scallops

- Fresh Maine Scallops**
Broiled in wine & butter 22.95
- 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

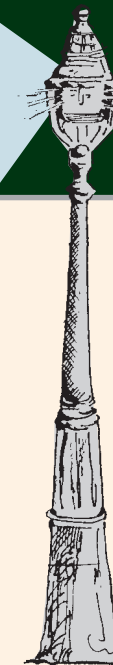
Monday and Tuesday
Dinner served 4:30 to 9:00
Chef's Specials

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

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

Beverages

- Coffee, Decaf Coffee
- Tea, Herbal Teas
- Iced Tea, Iced Coffee
- Soda, Juices, Milk
- We also have:
 - Wine
 - Bottled Beer
 - 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.