

Winter Dinner Menu



Connecticut's Best Raw Bar



Please view our attached daily oyster list

*Littleneck clams, Poppa C's Shellfish, Branford, CT .	2.00 each	Raw Bar Platters The Freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments *Shellfish Sampler (for Two) 32.95 *Hi-Rise of Seafood (four to six) 58.95 *Max's Skyscraper (up to Eight) 99.95
*Cherrystone clams, Poppa C's Shellfish, Branford, CT .	2.00 each	
Taylor bay scallops	2.50 each	
Colossal white shrimp	2.95 each	
Asian calamari salad	6.95	
Baltimore style shrimp 1/2 lb	11.95	
Snow crab claws	3.50 each	

Max's baked oysters 964	11.95	starters	Fried whole belly clams	12.95
Caramelized onion, tasso ham, brioche, gruyere cheese			Locally harvested, tartar sauce	
Tasting of cato corners cheese	12.95		Pacific oysters	10.95
Colchester, CT with traditional accompaniments			Willapa bay oysters, remoulade sauce	
Vietnamese bánh mì	10.95		Jumbo lump crab cake	13.95
pork "char sui", steamed buns, shaved vegetables			Cucumber yogurt sauce, radish salad, smoked paprika oil	
Hot & salty point judith calamari	9.95		Nantucket sound wild mussels GF	9.95
Coriander batter, nuoc mam cham dipping sauce			Melted leeks, lemongrass broth	
Grilled spanish octopus GF	10.95		*Blackened tuna tacos	10.95
Gigante bean salad, preserved lemon, oregano oil			Yellowfin tuna, sticky rice, mango relish	

soups & salads

New England Clam Chowder	6.50
Quahogs, potatoes, applewood smoked bacon	
Lobster Bisque	8.95
Crispy lobster bagnet, tarragon crème fraiche	
Starlight Gardens Organic Greens GF	6.95
Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette	
Max's Chopped Salad GF	7.95
Gorgonzola cheese, sweet sherry vinaigrette	
Caesar	6.95
Classic caesar dressing, grana padana, roasted garlic croutons	
Rosedale Farms Hydro Bibb Lettuce GF	6.95
Creamy buttermilk dressing, radish	

seasonal farm veggies, grains & starches

Braised Mustard Greens GF	6.95
Garlic, shallots, butter	
Brussels Sprouts Hash GF	7.95
Roasted shallots, bacon	
Roasted "Mountain Top" Oyster Mushrooms GF	6.95
Garlic, butter, fresh herbs	
Beets GF	8.95
Extra virgin olive oil, orange zest, micro greens	
Steakhouse Creamed Spinach	6.95
Roasted garlic béchamel sauce	
Truffle Risotto GF	8.50
Shaved truffles, parmesan, caramelized onions	
Cave Aged Gruyere & Mac	8.95
Bread crumbs, cellantani pasta	
Local Fingerling Potatoes GF	6.95
Fine herbs, garlic, sea salt	

We support the Monterey Bay Aquarium Seafood Watch

THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
REDUCES THE RISK OF FOOD BORNE ILLNESS*

fresh catch

Local Flatfish (Sole, Flounder or Fluke)	24.95
Grana Padana crust, brussels sprout hash, lemon butter	
Fish n' Chips	20.95
Creamy cole slaw, tartar sauce, crispy french fries	
*Grilled Scottish Organic Salmon	25.95
Quinoa, riesling soaked raisins, port wine reduction, romanesco	
*Dayboat Yellowfin Tuna GF	26.95
Forbidden black rice, kimchee, spiced carrot nage, yuzu & rice pearls, shiso	
*Stonington Sea Scallops (Bomster Bros.) GF	27.95
Truffle risotto, preserved local tomato, oyster mushrooms, sherry butter	
Paella GF	29.95
Shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice	
Crispy Skin Steelhead	25.95
Lemongrass Soba Noodles, Blood Orange Gastrique, Baby Bok Choy	
Commeal Crusted Rainbow Trout	23.95
Okra etouffée, rice, crawfish salad, remoulade sauce	
*Grilled Long Line Mahi Mahi GF	24.95
Black garlic broth, fingerling potatoes, broccolini, picholine olives, preserved lemon	

connecticut lobsters

Steamed or Herb Grilled or "Salt & Vinegar" French Fries	23.95 lb.
Pan Roasted	24.95 lb.
Sweet chili cream sauce, roasted fennel, homestyle mashed potatoes	
Baked Stuffed	26.95 lb.
Rock shrimp-blue crab stuffing, "Salt & Vinegar" French Fries	
Lobster and Blue Crab Filled Ravioli	25.95
Drunken crab sauce, san marzano tomatoes, Liuzzi bros. ricotta	

meat and poultry

*Grilled 10 oz. Filet Mignon GF	32.95
Steakhouse creamed spinach, garlic mashers, veal demi-glace	
*Grilled 14 oz. New York Strip Steak GF	28.95
Provolone "frico", sweet pepper and onion ragout, green peppercorn demi	
*20 oz. Bone in Ribeye "Cowboy Steak" GF	38.95
Gruyere mac n cheese, broccolini and mushroom salad, bacon dressing	
Roasted Murrays Chicken GF	22.95
Braising Greens, pickled red onion, mashed potatoes, natural pan jus	