

Please contact Brian Costa with any questions regarding our private dining room. We are able to accommodate parties from 10 people up to 75 people in different areas of the restaurant.  
[bcosta@maxfishct.com](mailto:bcosta@maxfishct.com) 860-652-3474 ext. 305

**MAX FISH**  
**THREE COURSE LUNCH MENU**  
**2010**

**OUR PRIVATE DINING ROOM IS AVAILABLE FOR DINNER MONDAY - SUNDAY.  
MAXIMUM CAPACITY FOR THE ROOM IS 30 PEOPLE**

**\* USE OF AUDIO VISUAL EQUIPMENT INCLUDED**

\_\_\_ **A THREE COURSE MENU (\$30 PER PERSON) 10 PERSON MINIMUM**

- APPETIZER
- ENTRÉE
- DESSERT

\_\_\_ **A TWO COURSE MENU (\$25 PER PERSON) 10 PERSON MINIMUM**

- APPETIZER
- ENTRÉE

**ADDITIONAL CHARGES WILL INCLUDE:**

**\* ANY ADDITIONAL RAW BAR ITEMS (OR ADDITIONAL FOOD NOT INCLUDED IN THE SET MENU)**

**\* ALL BEVERAGES ARE CHARGED UPON CONSUMPTION**

**\* 6% CT SALES TAX & 18% GRATUITY**

\_\_\_\_\_ (AT NO TIME WILL THESE ITEMS BE INCLUDED TOWARDS THE MINIMUM RENTAL FEE FOR THE ROOM)

INITIAL

**MENU CHOICES ARE DUE 72 HOURS PRIOR TO THE EVENT DATE.**

**A \$250.00 NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT IS REQUIRED TO CONFIRM YOUR DATE AND HOLD THE WINE ROOM. IF YOUR EVENT IS A "NO SHOW" OR CANCELS UNDER 24 HOURS PRIOR TO THE EVENT THERE WILL BE A \$250.00 ADDITIONAL CHARGE TO YOUR CREDIT CARD ON FILE. (TOTALING \$500.00)**

**I UNDERSTAND THIS CONTRACT AND AGREE TO PAY FOR ALL CHARGES INCURRED:**

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

CREDIT CARD NUMBER \_\_\_\_\_

PRINT NAME \_\_\_\_\_ DATE OF EVENT \_\_\_\_\_

# **APPETIZER OPTIONS**

CHOICE OF TWO:

## **Field Green Salad**

Hand gathered field greens, sherry vinaigrette

## **Traditional Caesar Salad**

Hearts of Romaine, Croutons, Shaved Parmesan

## **New England Clam Chowder**

Loaded with clams

Items subject to change

**ENTREES**  
CHOICE OF THREE:

**Idaho Trout**

Grilled new potatoes, house roasted tomatoes,  
mussels, white anchovy butter

**“Bomster Brothers” Stonington, CT  
Scallops A la Plancha**

Baggott Farms sweet corn bisque, black garlic risotto,  
house made red jalapeño marmalade

**Blackened *Atlantic Salmon***

Jumbo lump crab, sweet potato and BBQ beurre blanc  
Ginger Gold apple frisee slaw

**Belgian Ale Steamed Moules Frites**

Rhode Island mussels, french fries, tarragon aioli

**Shrimp and Shiitake Noodle Bowl**

Sautéed shrimp, shiitake mushrooms, sugar snap peas, rice noodles,  
Thai peanut sauce

**Grilled Hangar Steak Sandwich**

Caramelized onions, chipotle aioli, french fries

**Smoked Trout Pasta**

Tagliatelle pasta, pancetta, capers, light sage cream

**Max Classic Cheeseburger**

French fries

**Blackened Fish Tacos**

Red rice and black beans

**Grilled Tavern Steak**

French fries, arugula, tarragon butter

### **Pan Roasted Chicken Breast**

Pancetta, capers, preserved lemons, new potatoes, spring peas

Items subject to change

## **DESSERT OPTIONS**

**Chocolate Cake**

**Classic Crème Brûlée**

**Key Lime Tart**