

# GLUTEN FREE MENU

## RAW BAR

Please view our daily oyster list.

|  |         |
|--|---------|
| <b>Shellfish Sampler*</b> (for two)                                    | 32      |
| Clams, crab claws, jumbo shrimp, Taylor Bay scallops, oysters, mussels |         |
| <b>Hi-Rise of Seafood*</b> (for four)                                  | 58      |
| <b>Skyscraper*</b> (for six – eight)                                   | 99      |
| <b>Littleneck Clams*</b>   | 2 each  |
| <b>Cherrystone Clams*</b>  | 2 each  |
| <b>Colossal Shrimp Cocktail</b>  | MP      |
| <b>Snow Crab Claws</b>   | 3 each  |
| <b>Chilled Mussels on the half shell</b>                               | 7 dozen |
| <b>Taylor Bay Scallops</b>   | 3 each  |
| <b>“Baltimore Style” Shrimp Cocktail</b> 1/2 lb.                       | 12      |
| <b>“Asian Style” Calamari Salad</b>                                    | 5       |
| <b>1/2 Lobster Tail</b>  | 11      |
| <b>Full Lobster Tail</b>   | 16      |

## APPETIZERS, SOUPS & SALADS

|   |    |
|---|----|
| <b>Furikake Seared Tuna*</b>  | 14 |
| <i>Meyer lemon aioli, miso mustard, cucumber</i>                                  |    |
| <b>Caesar</b>   | 7  |
| <i>Romaine heart, parmesan, with Dee’s Gluten Free Croutons</i>                   |    |
| <b>Iceberg Wedge</b>  | 8  |
| <i>Tomato, bacon, gorgonzola dressing</i>   |    |
| <b>Field Greens</b>   | 6  |
| <i>Hand gathered greens, sherry vinaigrette</i>                                   |    |
| <b>Bistro</b>   | 9  |
| <i>Field greens, pears, apples, walnuts, gorgonzola, cider vinaigrette</i>        |    |
| <b>Greek</b>  | 8  |
| <i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, greek vinaigrette</i> |    |

## MARKET CATCH

Simply choose from our Fresh Seafood selection paired with asparagus, spring onion risotto, red wine-honey glaze

|   |    |  |    |                                       |    |
|---|----|--|----|---------------------------------------|----|
| <b>Atlantic Salmon</b> <i>New Brunswick, Canada</i>         | 23 | <b>Swordfish Steak</b> <i>South Carolina</i> | 27 | <b>Dover Sole</b> <i>Holland</i>      | 43 |
| <b>Jumbo Shrimp</b> <i>Gulf of Mexico</i>                   | 25 | <b>Atlantic Cod</b> <i>Chatham, MA</i>       | 25 | <b>Fluke</b> <i>Stonington, CT</i>    | 23 |
| <b>Sea Scallops</b> <i>Bonster Brothers, Stonington, CT</i> | 25 | <b>Yellowfin Tuna</b> <i>Georges Bank</i>    | 27 | <b>Monkfish</b> <i>Gloucester, MA</i> | 25 |
| <b>Wolf Fish</b>  | 24 | <b>Arctic Char</b> <i>Sitka, Alaska</i>      | 24 | <b>Mahi Mahi</b> <i>Hawaii</i>        | 25 |

## FRESH FISH PREPARED BY OUR CHEF

|  |    |   |    |
|--|----|---|----|
| <b>Grilled Yellowfin Tuna</b>  | 27 | <b>Whole Dover Sole A la Plancha</b> <i>(Boned tableside upon request)</i>            | 43 |
| <i>Black sticky rice, Thai peanut coconut sauce, baby bok choy, pickled onion</i>  |    | <i>Basmati rice, broccoli, mustard seed beurre blanc</i>                              |    |
| <b>Chatham Cod A la Plancha</b>  | 25 | <b>Seared Tuna Nicoise Salad*</b>   | 18 |
| <i>Leek mashed potatoes, spring peas, guanciale and saffron</i>                    |    | <i>Nicoise olives, haricot verts, confit tomatoes, egg, potatoes, white anchovies</i> |    |
| <b>Grilled Mahi Mahi</b>   | 25 | <b>FEATURED ADDITIONS</b>   |    |
| <i>Creamy mashed potatoes, Tasso ham, Swiss chard, sherry</i>                      |    | <b>Pan Roasted 1 1/4 lb Lobster</b>   | MP |
| <b>Atlantic Salmon A la Plancha*</b>   | 23 | <i>Bourbon, vanilla, black pepper, spring pea risotto</i>                             |    |
| <i>Fingerling potato-haricot vert ragout, whole grain mustard, preserved lemon</i> |    | <b>Artic Char A la Plancha</b>  | 24 |
| <b>Wolf Fish</b>   | 24 | <i>Ginger sticky rice, miso black garlic broth, pineapple-papaya salsa</i>            |    |
| <i>Achiote rice, Cuban mojo sauce, hibiscus flower vinaigrette</i>                 |    |   |    |

## TURF

Served With One Side \*

|  |             |  |    |
|--|-------------|--|----|
| <b>New York Strip *</b>  | 14 oz. ~ 30 | <b>Grilled Hanger Steak</b>  | 23 |
| <b>Filet Mignon *</b>  | 10 oz. ~ 32 | <i>Pommes frites, haricot verts, béarnaise</i>   |    |
| <b>Coffee Rubbed, Bone-In “Cowboy Cut” Steak *</b>                     | 20 oz. ~ 37 | <b>Murray’s Chicken Breast</b>   | 20 |
| <b>Rich’s “Steak and Shrimp”**</b>                                     | 29          | <i>Roasted garlic-lemon and goat cheese stuffed chicken, three grain risotto, olive tapenade</i> |    |
| <i>Truffle mashed potatoes, grilled asparagus, shrimp scampi sauce</i> |             |  |    |

## with a side of SURF

Any of the following can be added to an entrée

|   |         |          |
|---|---------|----------|
| <b>Steamed 1 lb. Lobster</b>                            | half 11 | whole 16 |
| <b>Herb Grilled 1 lb. Lobster</b>                       | half 11 | whole 16 |
| <b>“Oscar” Jumbo Lump Crab Cake and Béarnaise Sauce</b> |         | 12       |
| <b>Shrimp Scampi</b>                                    |         | 8        |

## LIVE LOBSTERS FROM OUR TANK

|   |    |
|---|----|
| <b>Steamed or Herb Grilled</b>  | MP |
| <i>Available sizes: 1lb. &amp; 2 lb. All lobsters served with creamy mashed potatoes, grilled asparagus</i> |    |

## SIDES

|                               |   |                        |   |                         |   |                          |   |
|-------------------------------|---|------------------------|---|-------------------------|---|--------------------------|---|
| <b>Creamy Mashed Potatoes</b> | 5 | <b>Sautéed Spinach</b> | 5 | <b>Sautéed Broccoli</b> | 5 | <b>Grilled Asparagus</b> | 6 |
|                               |   | <b>Basmati Rice</b>    | 5 | <b>Parmesan Polenta</b> | 5 |                          |   |

Max Fish promotes the use of local produce and sustainably harvested seafood. ~ We support the safe fishing practices of the Monterey Bay Aquarium Seafood Watch. Max Fish only uses pressed soybean oil that contains no trans fatty acids and retains its Omega-3’s and natural vitamin E for all fried foods.

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Executive Chef, David Sellers ~ Sous Chef, Eric Stagl ~ Sous Chef, Nick Stinziani