

Please note that our "Featured Additions" change daily and our menu changes seasonally. If you are calling for take-out or have questions about a specific dish please contact us at 860-652-3474 for the most current menu selections

APPETIZERS

FRIED CALAMARI	10
coriander salt, trio of sauces	
JUMBO LUMP CRAB CAKE	14
crispy capers, sweet gherkin aioli	
RI "RHODY ROYAL" MUSSELS	11
Blue Point lager, andouille, tomatoes	
FRIED WHOLE BELLY CLAMS	13
tartar sauce	
NARRAGANSETT BAY CLAM FRITTERS	10
chopped clams, chipotle aioli, bacon-red pepper salsa	
*CRUNCHY SPICY TUNA ROLL	11
avocado, fennel ginger salad	
GOAT CHEESE NAPOLEON	11
pumpkin seed crusted Beltane Farms goat cheese, red and yellow beets, maple gastrique, micro arugula	
*FURIKAKE SEARED TUNA	14
meyer lemon aioli, miso mustard, cucumber	
BUFFALO SHRIMP	11
celery, carrots, blue cheese dressing	

SOUPS / SALADS

NEW ENGLAND CLAM CHOWDER	loaded with clams	cup 5 / bowl 6
MANHATTAN FISH CHOWDER	tomato broth, vegetables, fresh fish	cup 5 / bowl 6
LOBSTER BISQUE	tobikko crème fraiche, fresh lobster	9
CAESAR	romaine hearts, garlic crouton, parmesan	7
ICEBERG WEDGE	tomato, bacon, gorgonzola dressing	8
FIELD GREENS	hand gathered greens, sherry vinaigrette	6
BISTRO	pears, apples, walnuts, gorgonzola, cider vinaigrette	9
GREEK	grape tomatoes, onion, feta, kalamata olives, cucumbers, greek vinaigrette	8

FEATURED APPETIZER

GREAT HILL BLUE CHEESE SALAD
satsuma tangerine, blood orange, baby arugula, pomegranate vinaigrette

FEATURED ENTREES

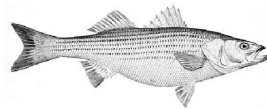
PARMESAN CRUSTED STONINGTON FLUKE
sun dried tomato-almond fregola, blood orange butter, shaved fennel

PAN ROASTED 1 1/4 LB LOBSTER
bourbon, vanilla, black pepper, butternut squash risotto

GRILLED VIRGINIA COBIA
homemade black garlic fettuccine, shiitake mushrooms, sage



ENTREES



CHATHAM COD A LA PLANCHA	25
basmati rice, shiitake mushrooms, miso butter, yuzu-lime aioli	
GRILLED SWORDFISH	27
parmesan polenta, cipolini onion agrodolce, sun dried tomato-almond pesto	
FARM RAISED IDAHO TROUT A LA PLANCHA	19
quahog clams, bacon, roasted tomatoes, fingerling potatoes	
GUINNESS FISH N' CHIPS	20
crispy french fries, creamy cabbage slaw, tartar sauce	
*BLACKENED ATLANTIC SALMON	23
jumbo lump crab, sweet potato hash, BBQ beurre blanc, frisee slaw	
*BACON WRAPPED SCALLOPS A LA PLANCHA	27
"Bomster Brothers, CT" scallops, quinoa, walnuts, butternut squash, cranberries	
GRILLED YELLOWFIN TUNA	27
black sticky rice, Thai peanut coconut sauce, baby bok choy, pickled onion	
FRUTTI DI MARE	26
tagliatelle, clams, Rhody Royal mussels, shrimp, scallops, roasted tomatoes, olives	
WHOLE DOVER SOLE A LA PLANCHA	43
(boned tableside upon request) basmati rice, broccoli, mustard seed beurre blanc	

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Max Fish only uses pressed soybean oil that contains no trans fatty acids and retains it's Omega-3's and natural vitamin E for all fried foods

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

RAW BAR



*See our daily selection of oysters

*LITTLENECK CLAMS each	2
*CHERRYSTONE CLAMS each	2
COLOSSAL SHRIMP COCKTAIL each	3
SNOW CRAB CLAWS each	3
CHILLED MUSSELS on the half shell (dozen)	7
TAYLOR BAY SCALLOPS each	3
"BALTIMORE STYLE" shrimp cocktail 1/2 lb	12
"ASIAN STYLE" calamari salad	5
1/2 LOBSTER TAIL	8
FULL TAIL	11
*SHELLFISH SAMPLER (clams, crab claws jumbo shrimp, Taylor Bay scallops, oysters, mussels)	30
*HI-RISE OF SEAFOOD (enough for four)	53
*SKYSCRAPER (enough for six-eight)	89

LIVE LOBSTERS FROM OUR TANK



available sizes: 1lb, 2 lb

STEAMED OR HERB GRILLED 24 per lb

BAKED STUFFED WITH CRAB AND SHRIMP STUFFING 27 per lb

all lobsters served with new potato-buttermilk puree, roasted cauliflower, brussel sprouts, and carrots



CHOP HOUSE



11	PETITE FILET SURF AND TURF	35
	grilled filet mignon, 1/2 Maine lobster, béarnaise sauce, new potato-mushroom gratin	
23	SHORT RIB "OSSO BUCO"	25
	braised beef, ginger sweet potato puree, Swiss chard, dried cherries	
32	*GRILLED 10oz. FILET MIGNON	30
	black truffle cauliflower macaroni n' cheese, sautéed brussel sprouts and pancetta, whole grain mustard demi-glace	
23	*RICH'S "STEAK AND SHRIMP"	27
	truffle mashed potatoes, shrimp scampi sauce	
	MURRAY'S CHICKEN BREAST	20
	roasted garlic-lemon and goat cheese stuffed, three grain risotto, olive tapenade	

SURF & TURF ADDITIONS

any of the following can be added to an entrée

1/2 steamed chick lobster	11
steamed chick lobster	16
crab cake	11

SIDES

sautéed spinach, basmati rice, creamy mashed potatoes, french fries, sweet potato fries, old bay fries	5
sautéed broccoli with toasted pumpkin seeds, cauliflower-black truffle macaroni and cheese, roasted cauliflower-brussel sprouts-carrots, sweet potato and onion hash	6

