

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

<b>FRIED CALAMARI</b>	9.95
coriander salt, trio of sauces	
<b>JUMBO LUMP CRAB CAKE</b>	13.95
crispy capers, sweet gherkin aioli	
<b>RI "RHODY ROYAL" MUSSELS</b>	10.95
Blue Point lager, andouille, tomatoes	
<b>*CRUNCHY SPICY TUNA ROLL</b>	10.95
avocado, fennel ginger salad	
<b>FRIED WHOLE BELLY CLAMS</b>	12.95
tartar sauce	
<b>BUFFALO SHRIMP</b>	10.95
celery, carrots, blue cheese dressing	
<b>*FURIKAKE SEARED TUNA</b>	13.95
marinated calamari salad, wasabi emulsion	

## SOUPS / SALADS

<b>NEW ENGLAND CLAM CHOWDER</b>		
loaded with clams	cup 4.95 / bowl	5.95
<b>MANHATTAN FISH CHOWDER</b>		
tomato broth, vegetables, fresh fish	cup 4.95/ bowl	5.95
<b>LOBSTER BISQUE</b>		8.95
tobiko crème fraiche, fresh lobster		
<b>CAESAR</b>		6.95
romaine hearts, garlic crouton, parmesan		
<b>ICEBERG WEDGE</b>		7.95
tomato, bacon, gorgonzola dressing		
<b>FIELD GREENS</b>		5.95
hand gathered greens, sherry vinaigrette		
<b>BISTRO</b>		8.95
pears, apples, walnuts, gorgonzola, cider vinaigrette		
<b>GREEK</b>		7.95
grape tomatoes, onion, feta, kalamata olives, cucumbers, greek vinaigrette		

## ENTRÉE SALADS

<b>SEARED SCALLOPS BISTRO</b>	14.95
pears, apples, walnuts, gorgonzola, cider vinaigrette	
<b>CHILLED SHRIMP GREEK</b>	11.95
grape tomatoes, onion, feta, kalamata olives, cucumbers, greek vinaigrette	
<b>LOBSTER COBB</b>	18.95
gorgonzola cheese, pumpnickel croutons, hard cooked egg, avocado, bacon, tomatoes, sherry vinaigrette	
<b>SEARED TUNA NICOISE</b>	14.95
nicoise olives, haricot verts, hard cooked egg, confit tomatoes, artichoke, potatoes, white anchovies, caramelized onions	
<b>GRILLED CHICKEN CAESAR</b>	10.95
romaine hearts, garlic crouton, parmesan	

## FRESH FISH

*Salmon, New Brunswick, Canada	14.95
Gulf Shrimp, Panama	13.95
*Day Boat Sea Scallops, Stonington, CT	14.95
Trout, Idaho	13.95
Swordfish, Block Island	16.95
Cod, Chatham, MA	14.95

### CATCH & SALAD

Any of our Fresh Fish of the day over any of our salads

~Or~

### CHEF'S DAILY PREPARATION

Any of our Fresh Fish with chef's daily preparation

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

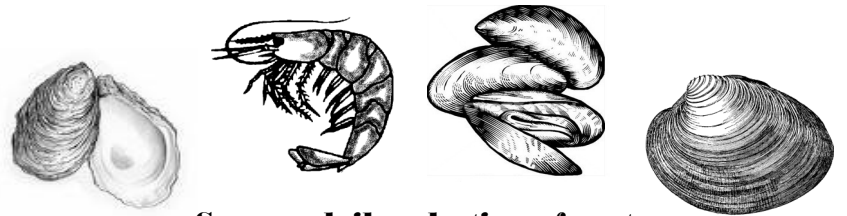


\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Max Fish only uses pressed soybean oil that contains no trans fatty acids and retains it's Omega-3's and natural vitamin E for all fried foods



## LUNCH MENU

## 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

## \$10 DAILY SPECIALS \$10

<b>BELGIAN ALE STEAMED MUSSELS AND FRENCH FRIES</b>
Rhode Island mussels, french fries, tarragon aioli
<b>SHRIMP AND SHIITAKE NOODLE BOWL</b>
sautéed shrimp, shiitake mushrooms, bok choy, rice noodles, Thai peanut sauce
<b>GRILLED HANGER STEAK SANDWICH</b>
caramelized onions, chipotle aioli, french fries
<b>SMOKED TROUT PASTA</b>
tagliatelle, pancetta, capers, light sage cream

## SIGNATURE DISHES

<b>GUINNESS FISH N' CHIPS PLATTER</b>	14.95
french fries, cole slaw	
<b>BLACKENED FISH TACOS</b>	13.95
red rice and black beans	
<b>CRISPY FISH SANDWICH</b>	11.95
sweet potato fries	
* <b>BLACKENED ATLANTIC SALMON</b>	14.95
sweet potato, BBQ beurre blanc, apple frisee slaw	
<b>IDAHO TROUT</b>	14.95
grilled new potatoes, house roasted tomatoes, mussels, white anchovy butter	
* <b>SCALLOPS A LA PLANCHA</b>	14.95
"Bomster Brothers" scallops, crumbled apple smoked bacon, quinoa, walnuts, dried cranberries	
* <b>MAX CLASSIC CHEESEBURGER</b>	10.95
french fries	
<b>NEW ENGLAND LOBSTER ROLL</b>	18.95
( warm buttered or cold lobster salad )	
french fries, cole slaw	
<b>CRAB CAKE SANDWICH</b>	14.95
Old Bay french fries	
* <b>GRILLED TAVERN STEAK</b>	17.95
french fries, arugula, tarragon butter	
<b>FRIED SHRIMP PLATTER</b>	15.95
french fries, cole slaw	