

Three and four course options are available for lunch and dinner in our private dining room. Please call **Brian Costa** or **Kelly Sobol** at 860 652 3474 or email bcosta@maxfishct.com or ksobol@maxfishct.com for pricing and details.

Pharmaceutical and Financial companies please contact us for all inclusive programs within your mandated guidelines.

Dinner Menu

APPETIZER

Choice of two

Maryland Jumbo Lump Crab cake

Crispy capers, sweet gherkin aioli

New England Clam Chowder

Loads of clams, fresh thyme and apple wood smoked bacon

Baltimore Style Shrimp Cocktail

Chilled shrimp steamed in beer and old bay

SALAD

Both options are available

Field Green Salad

Hand gathered field greens, sherry vinaigrette

Traditional Caesar Salad

Hearts of romaine, croutons, shaved parmesan

Items subject to change

DINNER OPTIONS

CHOICE OF FOUR

Roasted Atlantic Salmon

Sweet potato croquette / brown sugar braised bacon / escarole / whiskey reduction

Herb Crusted Trout

Potato gnocchi / shitake mushrooms / butternut squash
brown sage butter

Scallops A la Plancha

Sundried tomato fregola / broccolini / caper and citrus beurre blanc

Prosciutto Wrapped Tuna

Celery and potato gratin / brussel sprouts / onions / truffle vinaigrette

Grilled Atlantic Swordfish

Baby carrots / grilled artichokes / artichoke velouté / olive tapenade

Grilled Angus “Steak and Shrimp”

Roasted asparagus, garlic mashed, shrimp scampi sauce

Grilled Filet Mignon

Creamy mashed potatoes
sautéed spinach and Cabernet jus

Pan Roasted Murray’s Chicken

Butternut risotto / broccolini / pan jus

Fresh Steamed One lb. Lobster

Sautéed haricot verts, whipped potatoes, drawn butter

Items subject to change according to availability

DESSERT OPTIONS

Chocolate Cake

Classic Crème Brûlée

Lunch Menu

APPETIZER OPTIONS

CHOICE OF TWO:

New England Clam Chowder

Loads of clams, fresh thyme and
Applewood smoked bacon

Field Green Salad

Hand gathered field greens, sherry vinaigrette

Traditional Caesar Salad

Hearts of Romaine, Croutons, Shaved Parmesan

ENTREES

CHOICE OF THREE:

Char Grilled Mahi

Sundried tomato fregola / broccolini / caper and citrus beurre blanc

Roasted Trout

Butternut risotto / brussel sprouts and onions / truffle vinaigrette

Salmon a La Plancha

Fingerling potatoes / Andouille sausage / Maine mussels / tomato stew /
saffron shrimp aioli

George's Bank Scallop Pasta

Butternut squash / cremini mushrooms / tarragon cream

Grilled Tavern Steak

Crispy fries / grilled asparagus / red wine jus

Greek Salad With Roasted Chicken

Chopped greens, kalamata, roasted red peppers,
cucumbers, pepperoncini, feta, herb vinaigrette

Items subject to change

DESSERT

Crème Brulee

Chocolate Cake

ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:

Shrimp Cocktail

Chilled large cocktail shrimp, cocktail sauce
Additional Charge \$35/dozen

MAX'S SKYSCRAPER

The freshest assortment of shellfish including
Oysters, clams, mussels, crab, shrimp and more!
Additional Charge \$88

Calamari

A large platter of fried calamari
Tossed in arugula and preserved lemons
Additional Charge \$18/platter

Private Dining Room Cocktail Party Prices

Raw Bar

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|--------------------------|----|
| I dozen oysters | 26 |
| I dozen crab claws | 35 |
| I dozen shrimp cocktail | 35 |
| Skyscraper of Shell Fish | 88 |

Appetizers (By the Dozen)

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|-----------------------|----|
| Tuna Crostini | 36 |
| Tomato Basil Crostini | 25 |
| Chicken Satay | 25 |
| Pork Dumplings | 30 |
| Crab Cakes | 36 |

Platters

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|---------------------|----|
| Cheese and Crackers | 33 |
| Calamari | 18 |

If there are any other items you would like, please ask, we are happy
to make something that fits your needs

Most parties should be based on a formula of 4 pieces per person per hour
(example: a party of 30 people for 3 hour should have 360 total pieces)