

MAXFISH

BRUNCH MENU

Littleneck Clams*	2 each
Cherrystone Clams*	2 each
Colossal Shrimp Cocktail	MP
Chilled Mussels on the half shell	7 doz
Snow Crab Claws	3 each

Shellfish Sampler* (for two)	34
Clams, jumbo shrimp, bay scallops, oysters, mussels, snow crab claws	
Hi-Rise of Seafood* (for four)	62
Skyscraper* (for six – eight)	105

Taylor Bay Scallops	3 each
Baltimore Style Shrimp Cocktail 1/2 lb	12
Asian Style Calamari Salad	5
1/2 Lobster Tail / Full Tail	11/16

SOUPS & SALADS

New England Clam Chowder 5 cup / 6 bowl
Loaded with clams and applewood smoked bacon

Soup of the Day 5 cup / 6 bowl
Ask your server for details

Lobster Bisque 9
Tobikko crème fraiche, fresh lobster

Greek 8 gf
Grape tomatoes, onion, feta, kalamata olives, cucumbers

Caesar Salad 6 gf
Romaine hearts, garlic crouton, parmesan

Field Green 6 gf
Hand gathered field greens, sherry vinaigrette

ENTRÉE SALADS

Fall Chopped Salad 10 gf
CT apples, gorgonzola, walnuts, dried cranberries, Brussels sprouts, roasted squash, pumpkin seeds, cider vinaigrette

Lobster Cobb Salad 23 gf
Lobster, egg, avocado, bacon, gorgonzola, croutons, tomato

Seared Tuna Nicoise 17 gf
Nicoise olives, haricot verts, hard cooked egg, potatoes, confit tomatoes, artichoke, white anchovies, caramelized onions

Duck Confit 10 gf
Roasted beets, poached pears, frisée, red wine-pear vinaigrette

SIGNATURE BRUNCH ITEMS

Shrimp and Grits 12 gf
Poached eggs, grits, jalapenos, mushrooms, andouille

Mascarpone Stuffed French Toast 12
Brioche, raspberry jam, Vermont maple syrup, bacon

Breakfast Burritos 12
Fire roasted tomato-chipotle salsa, avocado, scrambled eggs, bacon, cheddar cheese

Egg White Frittata 13 gf
Roasted mushrooms, caramelized onions, fingerling potato, goat cheese, beet-arugula salad

Corned Beef Hash & Eggs 14 gf
Jalapeño hollandaise

Lobster Quiche 15
Spinach, fingerling potatoes, arugula salad, mustard vinaigrette

THE BENEDICTS

Crab Cake 15
Jumbo lump crab cake, yam-gold potato hash, hollandaise

Classic Eggs Benedict 14
Buttermilk biscuit, Canadian bacon, yam-gold potato hash, hollandaise

Grilled Petit Filet Mignon Benedict 16
English muffin, truffle creamed spinach, yam-gold potato hash, hollandaise

LIVE LOBSTERS FROM OUR TANK

Available sizes: 1lb. & 2 lb.

All lobsters served with Mashed Potatoes and Haricot Vert
Steamed MP gf
Baked Stuffed MP
 with crab and shrimp stuffing

STEAKS FROM OUR DINNER MENU

GRILLED FILET MIGNON 35 gf

GRILLED NY STRIP 29 gf

Served with one side and whole grain mustard demi-glace
(Add crab cake or lobster hash \$6 additional)

FROM OUR LUNCH MENU

New England Lobster Roll 19
Warm buttered, lobster salad or BEST OF BOTH WORLDS

Fish & Chips 15
French fries, coleslaw, tartar sauce

Max Classic Cheeseburger* 12
Vermont Cheddar, black pepper aioli, french fries

MARKET CATCH

Simply choose any of our fresh fish over any of our salads, all fish can be prepared Gluten Free

Loch Duart Salmon Scotland	17	"Featured Fish of the Day"	MP	Sea Scallops Stonington, CT	17
Monk Fish Chatham, MA	17	Shrimp Gulf of Mexico	14	1 lb Lobster Stonington, CT	MP
Tuna Georges Banks *	17			Dover Sole Holland	43

SIDES

2 Eggs gf	4
Applewood Smoked Bacon gf	5
Lobster Hash gf	11
English Muffin	1.50

Potato-Leek Hash gf	5
Corn Beef Hash gf	6
Jumbo Lump Crab Cake	12

gf denotes gluten free items, some items marked gluten free can be modified to be gluten free with substitutions or removal of one ingredient
Please be sure to let your server know you want Gluten Free to ensure you receive the correct preparation.

Max Fish only uses canola oil that contains no trans fatty acids 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 Bob Peterson ~ Sous Chef Matt Brodeur

THE BLOODY MARY BAR AT MAX FISH 9.95 (per bloody mary)

Featuring Russian Standard Vodka and two house infused vodka's (Chili or Applewood Smoked Bacon)

Start with Max's signature Bloody Mary mix and **Russian Standard**™ or one of our house infused vodka's at our Bloody Mary bar. Our mixologist's will assist you in creating a cocktail that is exactly how you want it. Then add a shucked oyster, clam or Baltimore style shrimp to top it off.

JUICE, BROTH & BEER

Clam Juice (Bloody Caesar)

Beef Broth (Bloody Bull)

Beer (Red Draw)

GARNISH & HEAT

Selection of Spices

Lemon

Lime

Habanero Olives

White Anchovies

Old Bay Rim

Red Sea Salted Rim

Pickled Haricot

Hearts of Celery

Saffron Onions

Baby Carrot

Spanish Queen Olives

Endive

Bell Pepper Strips

Radish

Gorgonzola Olives

Dijon Mustard

Pickled Asparagus

Pepperoncini

Capers

Cucumber Wheels

Cornichon

Jicama

Assorted Hot Sauces

Max's Oyster Elixir

Horseradish

Pepperoni Sticks

Boccancini Mozzarella

Worcestershire

Chipotle Adobo

Roasted Garlic

MID-DAY SPARKLERS

Mimosa Fresh OJ, Prosecco 9

Belle de Jour Brandy, Benedictine, grenadine, lemon, cava 9

Dancing Scotsman Glenlivet, honey, lemon, cava 9

Kir Royal Massenez de Dijon cassis, prosecco 9

MID-DAY COCKTAILS

Bermuda Triangle 9

Screwdriver 9

Tequila Sunrise 9

DRAUGHT BEER

Brewtus Maximus 5.50

Guinness 6.00

Stella Artois 5.50

Blue Point Seasonal 6.50

Other Draught Beer Available. Ask your server
What's On Tap?

BOTTLED BEER

Chimay (Trappist) Premiere Red 9.00

Duvel "Belgian Golden Ale" 7.50

Brewtus Maximus 4.75

Budweiser 4.00

Bud Light 4.00

Coors Light 4.00

Michelob Ultra 4.00

Heineken 4.50

Corona 5.00

Sam Adams 4.50

Blue Moon Belgian White 4.50

Buckler (non-alcohol)

TALL BOTTLES (BOMBERS)

Brooklyn Local 1 & 2 750ml 18.00

Franziskaner Hefe Weiss 16.9 oz 9.00

Newcastle 16 oz. 8.00

Saison Dupont "Belgian Farmhouse Ale" 16.00