

MAXFISH

BRUNCH MENU

Littleneck Clams* 2 each
Cherrystone Clams* 2 each
Colossal Shrimp Cocktail 3.95
Chilled Mussels on the half shell 7 doz

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
Snow Crab Claws 3 each

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

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

Seasonal Chopped Salad 10 gf
 Roasted butternut squash, walnuts, blue cheese,
 dried cranberries, pumpkin seeds,
 Glastonbury apples, buttermilk-herb dressing

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

Roasted Beet Salad 9 gf
 Arugula, frisee, grain mustard vinaigrette, farmers
 cheese, candied pecans

SIGNATURE BRUNCH ITEMS

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

Brioche French Toast 12
 Apple compote, Vermont maple syrup,
 brown sugar bacon

Egg White Frittata 13 gf
 Leeks, mushrooms, feta cheese,
 frisee salad

Short Rib Hash & Eggs 14 gf
 Sweet potato, caramelized onions, chipotle hollandaise

Biscuits and Gravy 12
 Buttermilk biscuits, sausage gravy, poached eggs,
 winter vegetable-gold potato hash

THE BENEDICTS

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

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

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

LUNCH ITEMS

Open Faced Fried Chicken & Biscuit Sandwich 11
 Cheddar cheese, sausage gravy, housemade potato chips

Grilled Hanger Steak 17
 Creole roasted vegetables, sweet potato frites,
 whole grain mustard demi-glace

Fish & Chips 15
 French fries, coleslaw, tartar sauce

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

New England Lobster Roll 20
 Hot, cold or "Best of Both Worlds", french fries, coleslaw

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
Atlantic Cod Chatham, MA 16	Lobster Stonington, CT MP	Shrimp Gulf of Mexico 14
Mahi-Mahi Costa Rica 16		Tuna* South Pacific 17

SIDES

2 Eggs gf	4
Applewood Smoked Bacon gf	5
English Muffin	1.50

Winter Vegetable-Gold Potato Hash gf	5
Short Rib 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.

Chef Bob Peterson ~Sous Chef Matt Brodeur~ Sous Chef Nick Stinziani

THE BLOODY MARY BAR AT MAX FISH

\$8.95 per bloody mary ~or~

\$11.95 unlimited trips (no sharing, must order entrée)

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.

Clam Juice (Bloody Caesar)
Beef Broth (Bloody Bull)
Beer (Red Draw)

JUICE, BROTH & BEER GARNISH & HEAT

Selection of Spices
Lemon
Lime
Habanero Olives
White Anchovies
Old Bay Rim
Red Sea Salted Rim
Radish
Gorgonzola Olives
Dijon Mustard

Pickled Haricot
Hearts of Celery
Saffron Onions
Baby Carrot
Spanish Queen Olives
Pickled Vegetables
Bell Pepper Strips
Roasted Garlic
Romaine Hearts

Pickled Asparagus
Pepperoncini
Capers
Cucumber Wheels
Cornichon
Cherry Tomatoes
Assorted Hot Sauces
Horseradish
Pepperoni Sticks
Boccancini Mozzarella

WINES BY THE GLASS

Sparkling White Wines

Prosecco, Valdo, "Brut", Valdobbiadene, Italy 8.00
Cava "Brut", Segura Viudas Aria, Sant Sadurni d'Anoia, Spain 9.00

Red Wines (Listed from lightest in body to more full bodied)

Pinot Noir, Matua, Marlborough, New Zealand 9.00
Pinot Noir, Steele, Carneros, California 14.00
Merlot, Château Bellevue, Bordeaux Supérieur, France 9.00
Pinot Noir, Steele, Carneros, California 14.00
Cabernet Sauvignon EOS, Paso Robles, California 8.00
Malbec, Killka, Mendoza, Argentina 9.00
(Bordeaux Blend), Max Cuvee, Napa, CA 12.50

White Wines

(Listed from lightest in body to more full bodied)

Muscadet, Marquis de Goulaine, Loire, France 7.50
Sauvignon Blanc, Starborough, Marlborough, New Zealand 9.00
Sauvignon Blanc, Max Family Cuvee, Sonoma, California 9.00
Sauvignon Blanc, Domaine Massiac, Vin de Pays d'Oc, Fr 11.00
Pinot Grigio, Ca' Donini, Delle Venezie, Italy 7.50
Blanco Seleccion, Can Feixes, Hugueta, Penedes, Spain 9.00
Macon-Villages, Cave de Lugny, Burgundy, France 10.00
Chardonnay Cypress, California 6.50
Chardonnay, Talbott, (Logan Vineyard) CA 14.00
Pinot Blanc Trimbach, Alsace (*oyster wine*) 9.00
Riesling, Dr Loosen, Mosel, Germany 8.00

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

Allagash White 6.50
Lagunitas 'Little Sumpin' 6.75
Dogfish Head 90 Minute IPA 8.00
Chimay (Trappist) Premiere Red 9.00
Duvel "Belgian Golden Ale" 7.50
Woodchuck Dry Cider 6.00
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) 4.50

TALL BOTTLES (BOMBERS)

Brooklyn Local 750ml 18.00
Franziskaner Hefe Weiss 16.9 oz 9.00
Newcastle 16 oz. 8.00