

MAX FISH

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
<i>Loaded with clams</i>	
Soup of the Day	5 cup / 6 bowl
<i>Ask your server for details</i>	
Lobster Bisque	9
<i>Tobikko crème fraiche, fresh lobster</i>	
Greek	8
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers</i>	
Caesar Salad	6
<i>Romaine hearts, garlic crouton, parmesan</i>	
Field Green	6
<i>Hand gathered field greens, sherry vinaigrette</i>	

ENTRÉE SALADS

Fall Chopped Salad	10
<i>CT apples, gorgonzola, walnuts, dried cranberries, Brussels sprouts, roasted squash, pumpkin seeds, cider vinaigrette</i>	
Lobster Cobb Salad	23
<i>Lobster, egg, avocado, bacon, gorgonzola, croutons, tomato</i>	
Seared Tuna Nicoise	17
<i>Nicoise olives, haricot verts, hard cooked egg, potatoes, confit tomatoes, artichoke, white anchovies, caramelized onions</i>	
Duck Confit	10
<i>Roasted beets, poached pears, frisée, red wine-pear vinaigrette</i>	

SIGNATURE BRUNCH ITEMS

Shrimp and Grits	12
<i>Poached eggs, grits, jalapenos, mushrooms, andouille</i>	
Mascarpone Stuffed French Toast	12
<i>Brioche, raspberry jam, Vermont maple syrup, bacon</i>	
Breakfast Burritos	12
<i>Fire roasted tomato-chipotle salsa, avocado, scrambled eggs, bacon, cheddar cheese</i>	
Egg White Frittata	13
<i>Roasted mushrooms, caramelized onions, fingerling potato, goat cheese, beet-arugula salad</i>	
Grilled Steak & Eggs	16
<i>Balsamic grilled steak, mushroom-potato ragout, bacon-bourbon demi-glaze</i>	
Smoked Salmon Quiche	14
<i>Creamy dill sauce, capers, arugula, mustard vinaigrette</i>	

THE BENEDICTS

Crab Cake	15
<i>Jumbo lump crab cake, potato-leek hash, old bay hollandaise</i>	
Homemade Black Angus Corned Beef Hash	14
<i>Green onion, English muffin, jalapeno hollandaise</i>	

LIVE LOBSTERS FROM OUR TANK

Available sizes: 1lb. & 2 lb.

All lobsters served with Mashed Potatoes and Haricot Vert	
Steamed	MP
Baked Stuffed	MP
<i>with crab and shrimp stuffing</i>	

FROM OUR LUNCH MENU

New England Lobster Roll	19
<i>Warm buttered, lobster salad or BEST OF BOTH WORLDS</i>	
Fish & Chips	15
<i>French fries, coleslaw, tartar sauce</i>	
Max Classic Cheeseburger*	12
<i>Vermont Cheddar, black pepper aioli, french fries</i>	

STEAKS FROM OUR DINNER MENU

GRILLED FILET MIGNON	35
GRILLED NY STRIP	29
<i>Served with one side and whole grain mustard demi-glaze (Add crab cake or lobster hash \$6 additional)</i>	

MARKET CATCH

Simply choose any of our fresh fish over any of our salads

Cod Chatham, MA	15	"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	Loch Duart Salmon Scotland	17	Dover Sole Holland	43

SIDES

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

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

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.

Max Fish only uses pressed soybean oil that contains no trans fatty acids and retains its Omega-3's and natural vitamin E 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

Asparagus

Pepperoncini

Capers

Cucumber Wheels

Cornichon

Green Tabasco

Red Tabasco

Cholula

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

Guinness 6.00

Stella Artois 5.50

Brewtus Maximus 5.50

Hoegarten 6.50

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

BOTTLED BEER

Chimay (Trappist) Premiere Red 9.00

Duvel "Belgian Golden Ale" 7.50

Budweiser 4.00

Bud Light 4.00

Coors Light 4.00

Michelob Ultra 4.00

Heineken 4.50

Corona 5.00

Corona Light 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