

THE BLOODY MARY BAR AT MAX FISH

\$8.95 PER BLOODY MARY ~ OR ~ \$11.95 UNLIMITED TRIPS (NO SHARING, MUST ORDER ENTRÉE)

FEATURING HAMMER & SICKLE VODKA AND TWO HOUSE INFUSED VODKAS (CHILI OR APPLEWOOD SMOKED BACON)

START WITH MAX'S SIGNATURE BLOODY MARY MIX AND HAMMER & SICKLE™ OR ONE OF OUR HOUSE INFUSED VODKA'S AT OUR BLOODY MARY BAR. THEN OUR BAR TENDER WILL ASSIST YOU IN CREATING A COCKTAIL THAT IS EXACTLY HOW YOU WANT IT. THEN ADD AN OYSTER, CLAM OR BALTIMORE STYLE SHRIMP.

GARNISH & HEAT

Clam Juice (Bloody Caesar)	Pickled Haricot	Pickled Asparagus	Radish
Beef Broth (Bloody Bull)	Hearts of Celery	Pepperoncini	Dijon Mustard
Beer (Red Draw)	Saffron Onions	Capers	Romaine Hearts
Selection of Spices	Baby Carrot	Cucumber Wheels	Worcestershire
Habanero Olives	Spanish Queen Olives	Cornichon	Chipotle Adobo
White Anchovies	Pickled Vegetables	Cherry Tomatoes	Pepperoni Sticks
Old Bay Rim	Bell Pepper Strips	Assorted Hot Sauces	Boccancini Mozzarella
Pink Sea Salted Rim	Roasted Garlic	Horseradish	Gorgonzola Olives

RAW BAR

LITTLENECK CLAMS* • 2 EACH
CHERRYSTONE CLAMS* • 2 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS on the half shell • 7 dozen

Shellfish SAMPLER 2 people • 34
HIGH RISE OF SEAFOOD 4-6 people • 62
SKYSCRAPER 6-8 people • 105

ASIAN CALAMARI SALAD • 5
BAY SCALLOPS • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 3 EACH

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER • 5 cup / 7 bowl
Loaded with clams & applewood smoked bacon •
SOUP OF THE DAY • 5 cup / 7 bowl
Ask your server for today's soup •
LOBSTER BISQUE • 9
Tobiko crème fraîche • fresh lobster •
CAESAR SALAD • 7
Romaine hearts • garlic croutons • parmesan •
FIELD GREENS • 6
Hand gathered greens • sherry vinaigrette •
SEASONAL CHOPPED SALAD • 10
Glastonbury apples • butternut squash • dried cranberries •
toasted walnuts • pumpkin seeds • blue cheese crumbles •
cider vinaigrette •

MARKET CATCH

Choose any of the fresh seafood selection paired with our Chef's daily simple preparation or over any salad

IDAHO RAINBOW TROUT • 17
FRESH PICKED LOBSTER MEAT • 23
JUMBO LUMP CRAB CAKE • 16
YELLOWFIN TUNA* • South Pacific • 17
ATLANTIC COD • North Atlantic • 15
FAROE ISLANDS SALMON* • North Atlantic • 17
SHRIMP • Gulf of Mexico • 14
"BOMSTER" SCALLOPS • Stonington • 17
DOVER SOLE • Holland • 43

SIDES

Fall Vegetable Hash • 5 gf
Short Rib Hash • 8 gf
Jumbo Lump Crab Cake • 12
2 Eggs • 4 gf
Applewood Smoked Bacon • 5 gf
English Muffin • 1.50
Truffle Mac & Cheese • 9

BRUNCH ENTREES & SALADS

CRAB CAKE BENEDICT • 15
Jumbo lump crab cake • fall vegetable hash • hollandaise •
CLASSIC EGGS BENEDICT • 14
Buttermilk biscuit • Canadian bacon •
fall vegetable hash • hollandaise
GRILLED PETIT FILET MIGNON BENEDICT* • 16
English muffin • truffle creamed spinach •
fall vegetable hash • hollandaise •
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
Oyster mushrooms • leeks • goat cheese • arugula & frisee •
balsamic dressing •
SHORT RIB HASH & EGGS • 15 gf
Sweet potato • yukon gold potato • caramelized onions •
chipotle hollandaise •
BISCUITS AND GRAVY • 12
Buttermilk biscuits • sausage gravy • poached eggs •
fall vegetable hash •
NEW ENGLAND LOBSTER ROLL • 21
Hot Buttered • Cold Lobster Salad or "Best of Both Worlds"
french fries • coleslaw •
MAX CLASSIC BURGER* • 13
Vermont Cheddar • lettuce • tomato •
roasted garlic-black pepper aioli •
SCALLOP CHOPPED SALAD* • 17 gf
Glastonbury apples • butternut squash • dried cranberries • toasted
walnuts • pumpkin seeds • blue cheese crumbles •
cider vinaigrette •
CHILLED SHRIMP GREEK • 14 gf
Grape tomatoes • onion • feta • kalamata olives •
cucumbers • Greek vinaigrette •
LOBSTER COBB SALAD • 23
Lobster • gorgonzola cheese • pumpernickel croutons •
hard cooked egg • avocado • bacon • tomatoes • sherry vinaigrette •
TUNA NIÇOISE SALAD* • 17 gf
Niçoise olives • haricots verts • hard cooked egg • confit tomatoes •
artichoke • potatoes • white anchovies • caramelized onions •
GRILLED CHICKEN CAESAR SALAD • 12
Romaine hearts • garlic croutons • parmesan •