

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

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

Shrimp Cobb Salad 18 gf
 Shrimp, 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

Citrus and Goat Cheese Salad 10 gf
 Cara cara orange, fennel, watercress,
 blood orange, hazelnut vinaigrette

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

Buttermilk Biscuits and Gravy 12
 Poached eggs, sausage gravy, Yukon gold hash

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

LUNCH ITEMS

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

Grilled Hanger Steak 18
 Black beans, Achiote rice, pickled vegetables, chimichurri

Fish & Chips 15
 French fries, coleslaw, tartar sauce

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

Warm Grilled Shrimp Roll 14
 Cajun remoulade, 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
Monk Fish Chatham, MA 17
Tuna * South Pacific 17

“Featured Fish of the Day” MP
Atlantic Cod Chatham, MA 16

Sea Scallops * Stonington, CT 17
Shrimp Gulf of Mexico 14
Dover Sole Holland 43

SIDES

2 Eggs gf 4
 Applewood Smoked Bacon gf 5
 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	Pickled Asparagus
Lemon	Pepperoncini
Lime	Capers
Habanero Olives	Cucumber Wheels
White Anchovies	Cornichon
Old Bay Rim	Cherry Tomatoes
Red Sea Salted Rim	Assorted Hot Sauces
Pickled Haricot	Max's Oyster Elixir
Hearts of Celery	Horseradish
Saffron Onions	Pepperoni Sticks
Baby Carrot	Boccancini Mozzarella
Spanish Queen Olives	Worcestershire
Pickled Vegetables	Chipotle Adobo
Bell Pepper Strips	Roasted Garlic
Radish	Romaine Hearts
Gorgonzola Olives	
Dijon Mustard	

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