

MAXFISH

BRUNCH MENU

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

Shellfish Sampler* (for two) 32
 Clams, crab claws, jumbo shrimp,
 Taylor Bay scallops, oysters, mussels
Hi-Rise of Seafood* (for four) 58
Skyscraper* (for six – eight) 99

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

ENTRÉE SALADS

Warm Smoked Trout Salad 14
 Fingerling potatoes, soft boiled eggs, capers,
 arugula, mustard
Chopped Salad 10
 Roasted beets, sunflower seeds, radish,
 asparagus, Vermont cheddar, cranberries,
 buttermilk-herb dressing
Lobster Cobb Salad 23
 Lobster, egg, avocado, bacon, gorgonzola,
 croutons, tomato
Seared Tuna Nicoise 17
 Nicoise olives, haricot verts, hard cooked egg, confit
 tomatoes, artichoke, potatoes, white anchovies,
 caramelized onions

SIGNATURE BRUNCH ITEMS

Mascarpone Stuffed French Toast 12
 Brioche, apricot jam, Vermont maple syrup, bacon
Shrimp and Grits 12
 Poached eggs, grits, jalapeno, mushroom, Tasso ham
Egg White Frittata 12
 Asparagus, cherry tomato, caramelized onion, feta
 cheese, spring vegetable salad
Grilled Steak & Eggs 16
 Balsamic grilled steak, mushroom-potato ragout,
 bacon-bourbon demi-glaze

THE BENEDICTS

Crab Cake 15
 Jumbo lump crabcake,
 potato-asparagus hash, hollandaise
Homemade Black Angus Corned Beef Hash 14
 Green onion, English muffin, jalapeno hollandaise

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

DINNER SPECIALS

LIVE LOBSTERS FROM OUR TANK

Available sizes: 1lb. & 2 lb.
 All lobsters served with Asparagus and Haricot Vert
Steamed MP
Baked Stuffed MP
 with crab and shrimp stuffing

GRILLED FILET MIGNON 32

Mashed potatoes, spring peas, whole grain demi-glaze

MARKET CATCH

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

Lock Duart Salmon Scotland 15	Cod Chatham, MA 15	1 lb Lobster Stonington, CT MP
Shrimp Gulf of Mexico 14	“Featured Fish of The Day” MP	Tautog Chatham, MA 17
Tuna Gulf of Mexico 17		Sea Scallops Stonington, CT 17

SIDES

2 Eggs 4
 North Country Farms New Hampshire Bacon 5
 Grits 5

Asparagus 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	Asparagus
Lemon	Pepperoncini
Lime	Capers
Habanero Olives	Daikon
White Anchovies	Cucumber Wheels
Old Bay Rim	Cornichon
Pink Sea Salted Rim	Green Tabasco
Pickled Haricot	Red Tabasco
Hearts of Celery	Cholula
Saffron Onions	Max's Oyster Elixir
Baby Carrot	Horseradish
Spanish Queen Olives	Pepperoni Sticks
Endive	Boccancini Mozzarella
Bell Pepper Strips	Worcestershire
Radish	Chipotle Adobo
Gorgonzola Olives	Roasted Garlic
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

Soyer au Champagne 9

cognac, grand marnier, pineapple, vanilla ice cream, prosecco

MID-DAY COCKTAILS

Mojito 9

Screwdriver 9

Tequila Sunrise 9

DRAUGHT BEER

Guinness 6.00

Stella Artois 5.50

Brewtus Maximus 5.50

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

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

Sam Light 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