

"THE GREAT EXPERIMENT"

SPARKLERS

| Dancing Scotsman | 9 |
|---|----|
| Pig's Nose blended Scotch whisky, honey syrup and lemon juice | |
| topped with Prosecco | |
| Kir Royal | 9 |
| Our take on the classic sparkler. Massenez de Dijon cassis, prosecco | |
| Belle de Jour 9 | |
| "Created by Jackson Cannon of Boston's Eastern Standard" | |
| Cognac, Benedictine, house made grenadine, fresh lemon juice and Cav | a |
| CLASSICS | |
| Scofflaw | 9 |
| "A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing | |
| blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitter | S |
| Moscow Mule | 9 |
| Invented in 1941 by John G. Martin of G.F. Heublein Brothers, Inc., in | |
| Hartford CT. Vodka, lime juice and ginger beer make this a CT classic | |
| Green Point | 10 |
| A herbal and spicy Manhattan variation. Redemption Rye whiskey, | |
| Yellow Chartreuse, Punt e Mes | |
| Bijou | 10 |

DIRECTOR'S PICK

A perfect "gem" of classic spirits: Edinburgh Gin, Green Chartreuse,

Rioja Blanco, Muga, (Viura 90%, Malvasía 10%), Rioja, Spain 10/45 House Made Seasonal Sangria 8.50 Pinot Noir, Domaine Eden, 2010 Santa Cruz, California 69 btl

WINES BY THE GLASS

Sparkling White Wines

sweet vermouth

| Prosecco, Valdo, "Brut", Valdobbiadene, Italy | 8.00 |
|---|-------|
| Cava "Brut", Segura Viudas Aria, Sant Sadurni d' Anoia, Spain | 9.00 |
| White Wines (Listed from lightest in body to more full bodied) | |
| Muscadet, Marquis de Goulaine, Loire France (classic oyster wine) | 7.50 |
| Sauvignon Blanc, Starborough, Marlborough, New Zealand | 9.00 |
| Sauvignon Blanc, Henri Bourgeois, Sancerre, France | 12.00 |
| Pinot Grigio, Ca' Donnini, Delle Venezie, Italy | 7.50 |
| Blanco Seleccio, Can Feixes, Huguet, Penedes, Spain | 9.00 |
| Petit Chablis, Alain Poutre, Burgundy, France (classic oyster wine) | 10.00 |
| Chardonnay Red Tree, California | 8.00 |
| Chardonnay, Steele Cuvee, California | 12.00 |
| Riesling, S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany | 9.00 |
| Red Wines (Listed from lightest in body to more full bodied) | |
| Pinot Noir, Matua, Marlborough, New Zealand | 9.00 |
| Pinot Noir, Laetitia Vineyards, Arroyo Grande Valley, Ca | 14.00 |
| Cotes du Rhone, Pierre Amadieu, France | 8.00 |
| Merlot, Château Bellevue, Bordeaux Supérieur | 9.00 |
| Cabernet Sauvignon Cypress, Central Coast | 6.50 |
| Cabernet Sauvignon Josh Cellars, Napa Valley, California | 9.00 |
| Malbec, Killka, Mendoza, Argentina | 9.00 |
| (Bordeaux Blend), Max Cuvee, Private Reserve Napa, CA | 12.50 |
| | |

HOUSE EXCLUSIVES

| Cranberry Lemonade Martini* | 8 |
|---|----|
| New England's native berry; house infused cranberry vodka with our fresh sour mix | |
| Fish Hook "The classic Manhattan cocktail reinvented" CT's own Onyx Moonshine, Luxardo maraschino, Lillet blond, orange bitters | 9 |
| Prosecutor Inspired by Boston's Drink ; Rye whiskey, Yellow Chartreuse, St Gemain, Lemon juice | 10 |
| Silver Lining Award Winning; Avion Silver tequila, St Germain, cinnamon syrup, grapefruit and lime juices, smoked cinnamon stick | 11 |
| Apples & Oranges Inspired by the classic sidecar Daron Calvados, Ferrand Dry Curacao, Iemon juice and vanilla | 9 |

SINGLE CASK COCKTAIL

Barrel Aged Negroni 13

Hendricks gin, Carpano Antica sweet vermouth, Campari. Blended in-house and aged over two months in toasted oak. One of a kind!

Somerset Manhattan 13

Hudson white corn whiskey, Dolin dry vermouth aged for six months in new American oak

BREWTUS MAXIMUS

THE MAX RESTAURANT GROUP AND CONNECTICUT'S THOMAS HOOKER BREWING COMPANY

HAVE COLLABORATED TO CREATE AND PROMOTE THIS NEW NOBLE BEER 5.50

DRAUGHT BEER

Brewtus Maximus, Guinness, Stella Artois, Blue Point (seasonal)

In an effort to bring you the most unique, hand-crafted beers available to us, Max Fish changes draft beers frequently.

PLEASE ASK YOUR SERVER FOR ADDITIONAL SELECTIONS

BEERS FOR TWO

750ml

21.00

Dogfish Head "My Antonia"

| Brooklyn Local 1 | 750ml | 18.00 | |
|---------------------------------------|--------|-------|--|
| Stone Arrogant Bastard | 22 oz. | 16.00 | |
| Harpoon 100 Barrel Series | 22 oz. | 12.00 | |
| BOTTLES | | | |
| Franziskaner Hefe Weiss 16.9 oz. | | 9.00 | |
| Newcaste 16 oz. | | 8.00 | |
| Allagash White | | 6.50 | |
| Innis & Gunn Rum Cask | | 8.00 | |
| Saison Dupont "Belgian Farmhouse Ale" | | 10.00 | |
| Dogfish Head 90 Minute IPA | | 8.00 | |
| 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 Light | | 5.00 | |
| Corona | | 5.00 | |
| Sam Adams | | 4.50 | |
| Lagunitas 'Little Sumpin' | | 6.75 | |
| Blue Moon Belgian White | | 4.50 | |
| Buckler (non-alcohol) | | 4.50 | |
| Omission Lager (gluten free) | | 6.00 | |
| | | | |

Aquahealth Triple Filtered Still and Sparkling Water ~ 4.95 per bottle

We were environmentally conscious when we built Max Fish. Every measure was taken to reduce waste and energy consumption to minimize the strain that Max Fish places on our environment. Packaging and shipping bottled water consumes energy and contributes to global warming. Empty bottles add to litter and solid waste. We are using a triple filtered water purification system that enables us to bottle both still and sparkling water in reusable bottles right in house.

^{*}Please note that these items contain raw egg as does our classically prepared sour mix