

MAX FISH

“THE GREAT EXPERIMENT”

HOUSE EXCLUSIVES

The Shark 9

Complex and satisfying; Tito's Vodka, Lillet Blond & Peachchello

Cranberry Lemonade Martini* 8

New England's native berry; house infused cranberry vodka with our fresh sour mix

In Exile “A complex, herbal expression of spirits served straight up” 11

Green Chartreuse, Yellow Chartreuse, Amaro Montenegro, bitters

Borrachito “Amigo, you are well on your way.” 10

Gran Centenario Rosangel tequila, Yellow Chartreuse, St Germain, lime juice

Apples & Oranges 9

“Inspired by the classic sidecar”

Daron Calvados, Ferrand Dry Curacao, lemon juice and vanilla

Winter in Martinique “A seasonal rum smash” 9

Clement Rhum Agricole, maple syrup, citrus, crushed ice, garnish mint

AWARD WINNERS

Rose Colored Glasses (Mixologist of the Year CRA 2012) 10

“Makes everything look better”

Belvedere vodka, Aperol, fresh squeezed lime juice, simple syrup

Silver Lining (1st Place Avion Tequila) 11

Avion Silver tequila, St Germain, cinnamon syrup, grapefruit and lime juices, smoked cinnamon stick

WINES BY THE GLASS

DIRECTORS PICK

Grenache Blanc, Epiphany, Santa Barbara, California 10gl/36btl

Pinot Noir, Steele, Carneros, California 14gl/48btl

Sparkling White Wines

Prosecco, Valdo, “Brut”, Valdobbiadene, Italy 8.00

Cava “Brut”, Segura Viudas Aria, Sant Sadurni d' Anoya, Spain 9.00

White Wines (Listed from lightest in body to more full bodied)

Muscadet, Marquis de Goulaine, Loire, France (*oyster wine*) 7.50

Sauvignon Blanc, Starborough, Marlborough, New Zealand 9.00

Sauvignon Blanc, Henri Bourgeois, Sancerre, France (*oyster wine*) 12.00

Pinot Grigio, Ca' Donini, Delle Venezie, Italy 7.50

Blanco Seleccio, Can Feixes, Hugueta, Penedes, Spain (*oyster wine*) 9.00

Petit Chablis, Alain Pautre, Burgundy, France (*oyster wine*) 12.00

Chardonnay Cypress, California 6.50

Chardonnay, Talbott, (Logan Vineyard) Santa Lucia Highlands CA 14.00

Riesling, Dr Loosen, Mosel, Germany 8.00

Red Wines (Listed from lightest in body to more full bodied)

Pinot Noir, Matua, Marlborough, New Zealand 9.00

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, California 9.00

Malbec, Killka, Mendoza, Argentina 9.00

(Bordeaux Blend), Max Cuvee, Private Reserve Napa, CA 12.50

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.

CLASSICS & SPARKLERS

Jack Rose 8

Fruity but not too sweet, a blend of applejack, pomegranate, fresh lemon juice

Red Hook 10

“Classic Spicy Manhattan Variation”

Redemption Rye whiskey, Luxardo Maraschino, Punt e Mes

Bijou 10

A perfect “gem” of classic spirits: Edinburgh Gin, Green Chartreuse, sweet vermouth

Sloe Gin Fizz 9

Variation on the classic sour. Sloe gin, Plymouth gin, prosecco, and citrus

Kir Royal “Our take on the classic sparkler” 9

Massenez Crème de Cassis de Dijon, prosecco

Belle de Jour 9

“Created by Jackson Cannon of Boston's Eastern Standard”

Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava

SINGLE CASK COCKTAIL

“Gin and Treuse” 13

Edinburgh gin, green Chartreuse, amaro Montenegro, aged for 3 months in oak. “A laid back sippin’ drink”

Barrel Aged Negroni 13

Tanqueray 10 gin, Carpano Antica sweet vermouth & Campari. Blended in-house and aged over two months in toasted oak. One of a kind!

BREWUS 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

Dogfish Head “My Antonia” 750ml 21.00

Brooklyn Local 1 750ml 18.00

Stone Arrogant Bastard 22 oz. 16.00

Dogfish Head “75 minute IPA” 750ml 21.00

BOTTLES

BREWUS MAXIMUS 4.75

Franziskaner Hefe Weiss 16.9 oz. 9.00

Newcastle 16 oz. 8.00

Allagash White 6.50

Lagunitas ‘Little Sumpin’ 6.75

Innis & Gunn Rum Cask 8.00

Dogfish Head 90 Minute IPA 8.00

Chimay (Trappist) Premiere Red 9.00

Duvel “Belgian Golden Ale” 7.50

Woodchuck Dry Cider 6.00

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) 4.50

Max Fish promotes the use of local produce and sustainably harvested seafood.

*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