

MAX FISH

“THE GREAT EXPERIMENT”

HOUSE EXCLUSIVES

The Shark	9
<i>Complex and satisfying; Tito's Vodka, Lillet Blond & Peachchello</i>	
Cranberry Lemonade Martini*	8
<i>New England's native berry; house infused cranberry vodka with our fresh sour mix</i>	
In Exile “A complex, herbal expression of spirits served straight up”	11
<i>Green Chartreuse, Yellow Chartreuse, Amaro Montenegro, bitters</i>	
Borrachito “Amigo, you are well on your way.”	10
<i>Gran Centenario Rosangel, Yellow Chartreuse, St Germain, lime juice</i>	
Apples & Oranges	9
<i>“Inspired by the classic sidecar”</i>	
<i>Daron Calvados, Ferrand Dry Curacao, lemon juice and vanilla</i>	
Winter in Martinique “A seasonal rum smash”	9
<i>Clement Rhum Agricole, maple syrup, citrus, crushed ice, garnish mint</i>	

AWARD WINNERS

Rose Colored Glasses (Mixologist of the Year CRA 2012)	10
<i>“Makes everything look better”</i>	
<i>Belvedere vodka, Aperol, fresh squeezed lime juice, simple syrup</i>	
Silver Lining (1st Place Avion Tequila)	11
<i>Avion Silver tequila, St Germain, cinnamon syrup, grapefruit and lime juices, smoked cinnamon stick</i>	

WINES BY THE GLASS

DIRECTORS PICK

Grenache Blanc, Epiphany, Santa Barbara, California 10gl/39btl
Pinot Noir, Fess Parker, 2010 Sta. Rita Hills, California 13gl/48btl

Sparkling White Wines

Prosecco , Valdo, “Brut”, Valdobbiadene, Italy	8.00
Cava “Brut”, Segura Viudas Aria, Sant Sadurni d' Anoi, Spain	9.00

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

Muscadet , Marquis de Goulaine, Loire France (<i>classic oyster wine</i>)	7.50
Sauvignon Blanc , Starborough, Marlborough, New Zealand	9.00
Sauvignon Blanc , Henri Bourgeois, Sancerre, France (<i>oyster wine</i>)	12.00
Pinot Grigio , Ca' Donnini, Delle Venezie, Italy	7.50
Blanco Seleccio , Can Feixes, Huguet, Penedes, Spain (<i>oyster wine</i>)	9.00
Petit Chablis , Alain Poutre, Burgundy, France (<i>classic oyster wine</i>)	12.00
Chardonnay Red Tree , California	8.00
Chardonnay , Benzinger, California	11.00
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, California	9.00
Malbec , Killka, Mendoza, Argentina	9.00
(Bordeaux Blend) , Max Cuvee, Private Reserve Napa, CA	12.50

CLASSICS & SPARKLERS

Jack Rose	8
<i>Fruity but not too sweet, a blend of applejack, pomegranate, fresh lemon juice</i>	
Red Hook	10
<i>“Classic Spicy Manhattan Variation”</i>	
<i>Redemption Rye whiskey, Luxardo Maraschino, Punt e Mes</i>	
Bijou	10
<i>A perfect “gem” of classic spirits: Edinburgh Gin, Green Chartreuse, sweet vermouth</i>	
Sloe Gin Fizz	9
<i>Variation on the classic sour. Sloe gin, Plymouth gin, prosecco, and citrus</i>	
Kir Royal “Our take on the classic sparkler”	9
<i>Massenez Crème de Cassis de Dijon, prosecco</i>	
Belle de Jour	9
<i>“Created by Jackson Cannon of Boston's Eastern Standard”</i>	
<i>Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava</i>	

SINGLE CASK COCKTAIL

Somerset Manhattan 13

Hudson white corn whiskey, Dolin dry vermouth and Regan's orange bitters aged for six months in new American oak

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

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
Newcaste 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
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
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.

MAX FISH

RAW BAR

Please view our daily oyster list.

Littleneck Clams*	2 each
Cherrystone Clams*	2 each
Colossal Shrimp Cocktail	MP
Chilled Mussels on the half shell	7 dozen
Snow Crab Claws	3 each

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
1/2 Lobster Tail / Full Lobster Tail	11/16
Lobster Claw	5

APPETIZERS

Artisanal Cheese Plate	11
<i>Seasonal compote and honey</i>	
Smoked Trout, Leek and Potato Tart	10
<i>Frisée, caper-artichoke relish</i>	
Connecticut Oyster Tempura	3 each
<i>Yuzu aioli, sesame seaweed salad</i>	
Char Grilled Octopus	13
<i>Masa dumplings, avocado puree, vegetable pickles, ceviche vinaigrette</i>	
Fried Calamari	10
<i>Coriander salt, trio of sauces</i>	
Jumbo Lump Crab Cake	14
<i>Citrus-beet vinaigrette, parsnip-celery root remoulade</i>	
Creole Rhode Island Mussels	11
<i>Beer, andouille sausage, sauce piquant, garlic bread</i>	
Fried Whole Belly Clams	13
<i>Tartar sauce</i>	
Ahi Tuna Tartare*	14
<i>Capers, two hour egg, grilled baguette, American sturgeon cavier</i>	

SOUPS & SALADS

New England Clam Chowder	5 cup/6 bowl
<i>Loaded with clams and applewood smoked bacon</i>	
Soup of The Day	5 cup/6 bowl
<i>Ask your server for today's soup</i>	
Lobster Bisque	9
<i>Tobikko crème fraiche, fresh lobster</i>	
Caesar	7
<i>Romaine hearts, garlic croutons, parmesan</i>	
Field Greens	6
<i>Hand gathered greens, sherry vinaigrette</i>	
Winter Citrus and Goat Cheese Salad	10
<i>Cara cara orange, fennel, watercress, blood orange, hazelnut vinaigrette</i>	
Chopped Salad	10
<i>CT apples, gorgonzola, walnuts, dried cranberries, Brussels sprouts, roasted squash, pumpkin seeds, cider vinaigrette</i>	

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with farro & butternut squash risotto, cider reduction, apple-bacon-kale salad

Mahi Mahi <i>Gulf of Mexico</i>	26	“Featured Fish of the Day”	MP	Yellowfin Tuna <i>South Pacific *</i>	28
Jumbo Shrimp <i>Gulf of Mexico</i>	25	Monk Fish <i>Chatham, MA</i>	27	Atlantic Cod <i>Chatham, MA</i>	25
Sea Scallops <i>Bomster Brothers, Stonington, CT*</i>	28	Loch Duart Salmon <i>Scotland</i>	28	Dover Sole <i>Holland</i>	43

FRESH FISH PREPARED BY OUR CHEF

Blackened Mahi Mahi	26
<i>Guava-papaya coulis, coconut rice, plantain chips</i>	
Loch Duart Salmon	28
<i>Mustard spätzle, pork belly, beans, Brussels sprouts, gribiche butter</i>	
Grilled Yellowfin Tuna *	28
<i>Black forbidden rice, sesame carrots, Vietnamese caramel</i>	
Beer Battered Fish N' Chips	20
<i>Crispy french fries, creamy cabbage slaw, tartar sauce</i>	
“Bomster Brothers, CT” Scallops A la Plancha *	28
<i>Roasted acorn squash, house made gnocchi, broccoli raab, caramelized apples, crimini mushrooms, lobster-porcini mornay</i>	
Bouillabaisse	27
<i>Fresh fish (seasonal), shrimp, clams, mussels, roasted tomatoes, saffron rouille</i>	

Max's Lobster Cobb Salad	23
<i>Lobster, pumpernickel croutons, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato</i>	
Whole Dover Sole A la Plancha (Boned tableside upon request)	43
<i>Jasmine rice, haricots verts, mustard seed beurre blanc</i>	

FEATURED ADDITIONS

Serrano Ham Wrapped Monk Fish	27
<i>Sweet potato hash, crispy onions, pumpkin seed-sage pesto</i>	
Pan Roasted 1 1/4 lb Lobster	MP
<i>Butternut squash risotto, bourbon, black pepper, vanilla</i>	
Miso Glazed Chatham Cod A la Plancha	25
<i>Shiitake mushrooms, grilled fennel, kombu, udon noodles</i>	

TURF

New York Strip*	12 oz. ~ 29
<i>Truffle fried “2 hour farm egg” grilled oyster mushroom demi-glace, sour cream mashed potatoes</i>	
Filet Mignon*	10 oz. ~ 35
<i>Served with one side and whole grain mustard demi-glace</i>	
Surf and Turf	35
<i>Grilled Prime NY Strip, lobster-root vegetable hash, truffled cream spinach, red wine syrup</i>	
Goat Cheese Stuffed Murray's Chicken	24
<i>Creamy mashed potatoes, vermouth, mushroom-shallot fricassee</i>	

with a side of SURF

<i>Any of the following can be added to an entrée</i>		
Steamed 1 lb. Lobster	half 11	whole 16
Herb Grilled 1 lb. Lobster	half 11	whole 16
Baked Stuffed Lobster	half 16	whole 22
“Oscar” Jumbo Lump Crab Cake and Béarnaise Sauce		12
Shrimp Scampi		8

LIVE LOBSTERS FROM OUR TANK

Steamed or Herb Grilled	MP
Baked Stuffed <i>with crab meat and shrimp stuffing</i>	MP
<i>Available sizes: 1lb. & 2 lb. All lobsters served with Roasted acorn squash, fall vegetables, sage</i>	

LIGHTER FARE

Fried Whole Belly Clam Roll	14
<i>French fries, cole slaw</i>	
Fresh New England Lobster Roll	19
<i>Warm buttered, cold lobster salad or “best of both worlds”, french fries, cole slaw</i>	

Crab Cake Sandwich	15
<i>Cajun remoulade, old bay french fries</i>	
The Max Classic Cheeseburger*	13
<i>Black pepper aioli, french fries, pickle</i>	

SIDES

Haricots Verts	5	Sweet Potato Hash	6	Roasted Fall Vegetables	6	Broccoli Raab, Roasted Garlic	6
Jasmine Rice	5	Sautéed Spinach	5	Black Truffle Mac & Cheese	9	French Fries	5
Creamy Mashed Potatoes	5	Mustard Spätzle	6	Farro-Butternut Squash Risotto	6	Sweet Potato Fries	5
						Old Bay Fries	5

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