

# MAX FISH

## RAW BAR

<b>Littleneck Clams*</b>	2each	<b>Shellfish Sampler*</b> (for two)	34	<b>Taylor Bay Scallops</b>	3 each
<b>Cherrystone Clams</b>	2each	Clams, jumbo shrimp, bay scallops, oysters, mussels, snow crab claws		<b>"Baltimore Style"</b> Shrimp Cocktail 1/2lb	12
<b>Colossal Shrimp Cocktail</b>	3.95	<b>Hi-Rise of Seafood*</b> (for four)	62	<b>"Asian Style"</b> Calamari Salad	5
<b>Chilled Mussels on the half shell</b>	7 dozen	<b>Skyscraper*</b> (for six - eight)	105	<b>Snow Crab Claws</b>	3 each

## APPETIZERS

<b>Artisanal Cheese Plate</b>	11
<i>Seasonal compote and almond honey</i>	
<b>Connecticut Oyster Tempura</b>	3 each
<i>Roasted garlic-black pepper aioli, crispy bacon, chili slaw</i>	
<b>Char Grilled Octopus</b>	13
<i>Roasted tomato pesto, marinated bean salad, yogurt</i>	
<b>Fried Calamari</b>	10
<i>Togarashi pepper - nori spiced, crystallized ginger aioli</i>	
<b>Jumbo Lump Crab Cake</b>	14
<i>Red pepper coulis, tarragon remoulade, fennel salad</i>	
<b>Rhode Island Mussels</b>	11
<i>Coconut-green curry, cilantro</i>	
<b>Fried Whole Belly Clams</b>	13
<i>Tartar sauce</i>	
<b>Ahi Tuna Tartare/Rare Sliced Tuna*</b>	14
<i>Miso, kale-ginger salad, root vegetable chips</i>	



## SOUPS & SALADS

<b>New England Clam Chowder</b>	5 cup/6 bowl
<i>Loaded with clams and applewood smoked bacon</i>	
<b>Soup of The Day</b>	5 cup/6 bowl
<i>Ask your server for today's soup</i>	
<b>Lobster Bisque</b>	9
<i>Tobikko crème fraiche, fresh lobster</i>	
<b>Caesar</b>	7
<i>Romaine hearts, garlic croutons, parmesan</i>	
<b>Field Greens</b>	6
<i>Hand gathered greens, sherry vinaigrette</i>	
<b>Roasted Beet Salad</b>	9
<i>Arugula, frisee, grain mustard vinaigrette, farmers cheese, candied pecans</i>	
<b>Seasonal Chopped Salad</b>	10
<i>Roasted butternut squash, walnuts, blue cheese, dried cranberries, pumpkin seeds, Glastonbury apples, buttermilk-herb dressing</i>	

## MARKET CATCH

Simply choose any of the fresh seafood selection paired with fall vegetable fried rice, shiso-sesame citronette, soy reduction -or- over any salad above

<b>Loch Duart Salmon</b> *Scotland	27	<b>"Featured Fish of the Day"</b>	MP	<b>Yellowfin Tuna</b> * South Pacific	28
<b>Jumbo Shrimp</b> Gulf of Mexico	25	<b>Mahi-Mahi</b> Costa Rica	30	<b>Atlantic Cod</b> Chatham, Massachusetts	25
<b>Sea Scallops*</b> "Bomster Brothers" Stonington CT	28	<b>Jumbo Lump Crab Cakes</b>	28	<b>Dover Sole</b> Holland	43

## FRESH FISH PREPARED BY OUR CHEF

<b>Chatham Cod A la Plancha</b>	<i>Chickpea gnocchi, roasted sweet potatoes, Thumbelina carrots, manila clam salsa verde</i>	25
<b>Grilled Mahi-Mahi</b>	<i>Shrimp Pad Thai, tamarind glaze, chopped peanuts</i>	27
<b>Pan Roasted 1 1/4 lb Lobster</b>	<i>Butternut squash risotto, bourbon, black pepper, vanilla</i>	MP
<b>Grilled Loch Duart Salmon</b> *	<i>Cajun "dirty risotto", crawfish, pickled mustard seeds, crawfish sauce</i>	27
<b>Grilled Yellowfin Tuna</b> *	<i>Scallion -green rice, nori salad, roasted Japanese eggplant, Sracha- miso butter</i>	28
<b>Whole Dover Sole A la Plancha</b>	<i>(Boned tableside upon request) Jasmine rice, haricots verts, mustard seed beurre blanc</i>	43
<b>"Bomster Brothers, CT" Scallops A la Plancha*</b>	<i>Fregola, cauliflower, capers, brown butter vinaigrette, bottarga, bread crumbs</i>	28
<b>Bouillabaisse</b>	<i>Fresh fish, shrimp, clams, mussels, roasted tomatoes, saffron rouille</i>	27
<b>Beer Battered Fish N' Chips</b>	<i>Crispy french fries, coleslaw, tartar sauce</i>	20
<b>Lobster Cobb Salad</b>	<i>Lobster, pumpernickel croutons, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato</i>	23

## TURF

<b>New York Strip*</b>	12 oz. ~ 29
<i>Bacon-onion-potato pave, roasted cauliflower, balsamic demi-glace</i>	
<b>Filet Mignon*</b>	10 oz. ~ 35
<i>Served with one side and cognac-peppercorn demi-glace</i>	
<b>Braised Beef Short Ribs</b>	25
<i>Mashed potatoes, roasted carrots, cipollini onions, fresh horseradish</i>	
<b>Pan Roasted Half Chicken</b>	24
<i>Mashed potatoes, bacon, baby onions, red wine-mushroom jus</i>	

## with a side of SURF

<i>Any of the following can be added to an entrée</i>		
<b>Steamed 1 lb. Lobster</b>	half MP	whole MP
<b>Herb Grilled 1 lb. Lobster</b>	half MP	whole MP
<b>Baked Stuffed Lobster</b>	half MP	whole MP
<b>"Oscar" Jumbo Lump Crab Cake and Béarnaise Sauce</b>		12
<b>Shrimp Scampi</b>		8
<b>LIVE LOBSTERS FROM OUR TANK</b>		
<b>Steamed or Herb Grilled</b>		MP
<b>Baked Stuffed</b> <i>with crab meat and shrimp stuffing</i>		MP
<i>Available sizes: 1lb. All lobsters served with Creole Brussels sprouts, cauliflower, fingerling potatoes, cipollini onions</i>		

## LIGHTER FARE

<b>Fried Whole Belly Clam Roll</b>	14	<b>Crab Cake Sandwich</b>	15
<i>French fries, coleslaw</i>		<i>Cajun remoulade, old bay french fries</i>	
<b>New England Lobster Roll</b>	20	<b>The Max Classic Cheeseburger*</b>	13
<i>Hot, cold or "Best of Both Worlds", french fries, coleslaw</i>		<i>Black pepper-roasted garlic aioli, french fries, pickle</i>	

## SIDES

Haricot Verts	6	Fall Vegetable Fried Rice	6	Roasted Cauliflower Fregola	6	Butternut Squash Risotto	6
Jasmine Rice	5	Sautéed Spinach	5	Truffle Mac & Cheese	9	French / Sweet Fries	5
Creamy Mashed Potatoes	6	Bacon-Onion-Potato Pave	6	Creole Fall Vegetables	6	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

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<b>Colossal Shrimp Cocktail</b> 3.95	<b>Hi-Rise of Seafood*</b> (for four) 62	<b>“Asian Style”</b> Calamari Salad 5
<b>Chilled Mussels on the half shell</b> 7 dozen	<b>Skyscraper*</b> (for six – eight) 105	<b>Snow Crab Claws</b> 3 each

## APPETIZERS

<b>Artisanal Cheese Plate</b> 11 <i>Seasonal compote and almond honey</i>
<b>Connecticut Oyster Tempura</b> 3 each <i>Roasted garlic-black pepper aioli, crispy bacon, chili slaw</i>
<b>Char Grilled Octopus</b> 13 <i>Roasted tomato pesto, marinated bean salad, yogurt</i>
<b>Fried Calamari</b> 10 <i>Togarashi pepper - nori spiced, crystallized ginger aioli</i>
<b>Jumbo Lump Crab Cake</b> 14 <i>Curry aioli, fried sweet potatoes, Glastonbury apple</i>
<b>Rhode Island Mussels</b> 11 <i>Coconut-green curry, cilantro</i>
<b>Fried Whole Belly Clams</b> 13 <i>Tartar sauce</i>
<b>Ahi Tuna Tartare/Rare Sliced Tuna*</b> 14 <i>Miso, kale-ginger salad, root vegetable chips</i>



## SOUPS & SALADS

<b>New England Clam Chowder</b> 5 cup/6 bowl <i>Loaded with clams and applenwood smoked bacon</i>
<b>Soup of The Day</b> 5 cup/6 bowl <i>Ask your server for today's soup</i>
<b>Lobster Bisque</b> 9 <i>Tobikko crème fraiche, fresh lobster</i>
<b>Caesar</b> 7 <i>Romaine hearts, garlic croutons, parmesan</i>
<b>Field Greens</b> 6 <i>Hand gathered greens, sherry vinaigrette</i>
<b>Seasonal Chopped Salad</b> 10 <i>Roasted butternut squash, walnuts, blue cheese, dried cranberries, pumpkin seeds, Glastonbury apples, buttermilk-herb dressing</i>

## CATCH & SALAD

Any of our Market Catch (below) over any of our salads

## MARKET CATCH

Simply choose any of the fresh seafood selection paired with the chefs daily preparation

<b>Loch Duart Salmon</b> *Scotland 17	<b>Fresh Picked Lobster Meat</b> 20	<b>Yellowfin Tuna</b> *South Pacific 17
<b>Gulf Shrimp</b> Gulf of Mexico 14	<b>Jumbo Lump Crab Cake</b> 16	<b>Atlantic Cod</b> Chatham, Massachusetts 15
<b>Sea Scallops</b> * “Bomster Brothers” Stonington CT 17	<b>“Featured Fish of the Day”</b> MP	<b>Dover Sole</b> Holland 43

## SIGNATURE DISHES

<b>Beer Battered Fish n’ Chips Platter</b> French fries, coleslaw, tartar sauce 15
<b>Scallops A la Plancha*</b> Fregola, roasted cauliflower, capers, brown butter vinaigrette, bottarga, bread crumbs 17
<b>Grilled Loch Duart Salmon</b> * Cajun “dirty risotto”, crawfish, pickled mustard seeds, crawfish sauce 17
<b>Hanger Steak</b> * Creole fall vegetables, whole grain mustard demi-glace 17
<b>Linguini with Clams</b> Pork belly, roasted garlic, white-wine broth 15

## SANDWICHES & TACOS

<b>New England Lobster Roll</b> Hot, cold or “Best of Both Worlds”, french fries, coleslaw 20
<b>Crab Cake Sandwich</b> Old Bay french fries 15
<b>Grilled Jerk Chicken Sandwich</b> Avocado, arugula, tomato, Togarashi potato chips 10
<b>Beef Short Rib Tacos</b> Tomatillo salsa, pickled vegetables, queso fresco, chile-lime slaw 12
<b>Blackened Fish Tacos</b> Achiotte rice, red beans, carrot habañero sauce 14
<b>Fish Sandwich “Of The Day”</b> Fish and preparation change daily 13

## ENTRÉE SALADS

<b>Scallop Chopped Salad</b> * Roasted butternut squash, walnuts, blue cheese, dried cranberries, pumpkin seeds, apples, buttermilk-herb dressing 17
<b>Chilled Shrimp Greek</b> Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette 14
<b>Lobster Cobb</b> Lobster, gorgonzola cheese, pumpernickel croutons, hard cooked egg, avocado, bacon, tomatoes, sherry vinaigrette 20
<b>Tuna Niçoise</b> * Niçoise olives, haricots verts, hard cooked egg, confit tomatoes, artichoke, potatoes, white anchovies, caramelized onions 17
<b>Grilled Chicken Caesar</b> Romaine hearts, garlic croutons, parmesan 11

## MAX CLASSIC BURGERS

<i>100% Certified Angus Beef served on an artisan roll with fries and a pickle</i>	
<b>Max Classic*</b> 12	<i>Vermont Cheddar, lettuce, tomato, roasted garlic-black pepper aioli</i>
<b>The “Texan”</b> 13	<i>Gorgonzola, homemade bacon, caramelized onions chipotle catsup</i>

## LIVE LOBSTERS FROM OUR TANK

<i>Available sizes: 1lb. &amp; 2 lb. All lobsters served with Creole Brussels sprouts, cauliflower, fingerling potatoes, cipollini onions</i>	
<b>Steamed</b>	MP
<b>Herb Grilled</b>	MP
<b>Baked Stuffed with crab and shrimp stuffing</b>	MP

## SIDES

Haricot Verts 6	Fall Vegetable Fried Rice 6	Roasted Cauliflower Fregola 6	Butternut Squash Risotto 6
Jasmine Rice 5	Sautéed Spinach 5	Truffle Mac & Cheese 9	French / Sweet Fries 5
Creamy Mashed Potatoes 5	Bacon-Onion-Potato Pave 6	Creole Fall Vegetables 6	Old Bay Fries 5

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## “HEY BARTENDER”

### Apples & Oranges “Sidecar”

Clear Creek Apple Brandy, Pierre Ferrand Curacao,  
lemon juice, notes of vanilla 11

### Sazerac “The Classic”

Redemption Rye, Peychaud’s, Pernod Absinthe rinse 9

### Negrito “Negroni’s Hermanito”

Avion Anejo, Aperol, Lillet White 11

### Rose Colored Glasses “Gimlet”

Ketel One, Aperol, fresh lime juice, simple syrup 10

### Aviation “Martini”

Tanqueray Malacca, Luxardo Maraschino, lemon juice, violet liquor 10

### Endless Summer “Daiquiri”

Tanduay white rum, demerara syrup, lime juice, passion fruit cube 10

### Final Ward “Ode to Equal Proportions”

George Dickel Rye, Luxardo Maraschino, Green Chartreuse, lime 10

### Walking Dead “Zombie”

House Rum blend, Don’s Mix, lime juice, house falernum 12

### Root of All Evil “Mule”

Art of the Age Root, orgeat, lime, Hosmer Mtn. Ginger Beer 10

### Harvest Moon “Gold Rush”

House-infused apple Onyx, honey syrup, lemon juice, Angostura 9

### Cin Cin “Sparkler”

Citadelle gin, St. Germain, Aperol, lemon juice, prosecco 9

### Dancing Scotsman “Sparkler”

Pig’s Nose scotch, honey syrup, lemon juice, prosecco 9

## BARRELED COCKTAILS \$13

Blended in-house and aged over two months in toasted oak.

### Barrel Aged Negroni

Citadelle gin, Campari &  
Carpano Antica sweet vermouth

### Ellis Island

Buffalo Trace bourbon, Yellow Chartreuse,  
Amaro Meletti, Aperol

### Big Boss

Pisco Porton, Lairds Applejack,  
Pierre Ferrand Dry Curacao

### The Perfect Foil

St. George Dry Rye Gin, Dolin sweet & dry vermouth,  
Regan’s Orange #6 bitters

## WINES BY THE GLASS

### 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, Max Family Cuvee, Sonoma, California 9.00

Sauvignon Blanc, Domaine Massiac, Vin de Pays d’Oc, Fr (oyster wine) 11.00

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

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

Macon-Villages, Cave de Lugny, Burgundy, France (oyster wine) 10.00

Chardonnay Cypress, California 6.50

Pinot Blanc Trimbach, Alsace (oyster wine) 9.00

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

Pinot Noir, Steele, Carneros, California 14.00

Merlot, Château Bellevue, Bordeaux Supérieur, France 9.00

Cotes du Rhone, Domaine de Fenouillet, Beaugues De Venise, France (Staff favorite) 11.50

Cabernet Sauvignon, EOS, Paso Robles, California 8.00

Malbec, La Posta, “Cocina” Mendoza, Argentina 10.00

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

## 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

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

## 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

## 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.

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