

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

ARTISANAL CHEESE PLATE

Featuring Local Cheeses	11
<i>Seasonal compote, toasted almond honey</i>	

APPETIZERS

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>CT apple-yuzu slaw, black pepper-tarragon aioli</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>	
Duck Confit	10
<i>Roasted beets, poached pears, frisée, red wine-pear vinaigrette</i>	
Hearts of Romaine	9
<i>Crispy Serrano ham, grilled red onion, blue cheese 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>	
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	Crab Cake Sandwich	15
<i>French fries, cole slaw</i>		<i>Cajun remoulade, old bay french fries</i>	
Fresh New England Lobster Roll	19	The Max Classic Cheeseburger*	13
<i>Warm buttered, cold lobster salad or “best of both worlds”, french fries, cole slaw</i>		<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