

# MAX FISH

## RAW BAR

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

## 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>Yellow curry, chick peas, cherry tomatoes, cucumber raita</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*</b>	14
<i>Wakame seaweed, cucumber, wasabi, Togarashi potato chips, yuzu</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>Tobiko crême 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>Hearts of Romaine and Bibb Lettuce Salad</b>	10
<i>Roasted cauliflower, toasted hazelnuts, soft poached egg, béarnaise parmesan cheese, anchovy 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>	

## 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>Swordfish</b> Georges Bank	30	<b>Atlantic Cod</b> Chatham, Massachusetts	25
<b>Sea Scallops*</b> "Bomster Brothers" Stonington CT	28	<b>Jumbo Lump Crab Cakes</b> Chesapeake Bay	28	<b>Dover Sole</b> Holland	43

## FRESH FISH PREPARED BY OUR CHEF

<b>Chatham Cod A la Plancha</b> Chickpea gnocchi, roasted sweet potatoes, Thumbelina carrots, manila clam salsa verde	25
<b>Grilled Swordfish</b> Green lentils, roasted root vegetables, kale, mushrooms, porcini velouté, sage fried onions	30
<b>Pan Roasted 1 1/4 lb Lobster</b> Butternut squash risotto, bourbon, black pepper, vanilla	MP
<b>Grilled Loch Duart Salmon</b> * Cajun "dirty risotto", crawfish, pickled mustard seeds, crawfish sauce	27
<b>Grilled Yellowfin Tuna</b> * Scallion –green rice, nori salad, roasted Japanese eggplant, Sracha- miso butter	28
<b>Whole Dover Sole A la Plancha</b> (Boned tableside upon request) Jasmine rice, haricots verts, mustard seed beurre blanc	43
<b>"Bomster Brothers, CT" Scallops A la Plancha*</b> Fregola, cauliflower, capers, brown butter vinaigrette, bottarga, bread crumbs	28
<b>Bouillabaisse</b> Fresh fish, shrimp, clams, mussels, roasted tomatoes, saffron rouille	27
<b>Beer Battered Fish N' Chips</b> Crispy french fries, coleslaw, tartar sauce	20
<b>Lobster Cobb Salad</b> Lobster, pumpernickel croutons, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato	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 Murray's Chicken</b>	24
<i>Ricotta,-chestnut stuffed chicken, mashed potatoes, roasted Brussels sprouts, pan jus</i>	

## with a side of SURF

Any of the following can be added to an entrée

<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

## LIVE LOBSTERS FROM OUR TANK

<b>Steamed or Herb Grilled</b>	MP
<b>Baked Stuffed with crab meat and shrimp stuffing</b>	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

# MAX FISH

## “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 “Makes Everything Better”

Belvedere vodka, Aperol, fresh lime juice, simple syrup 10

### Whiskey Smash “Modified Mint Julep.”

Four Roses, Yellow Chartreuse, citrus, mint, sugar, crushed ice 10

### Endless Summer “Daiquiri.”

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

### Final Ward “Ode to Equal Proportions”

Buffalo Trace, Luxardo Maraschino, Green Chartreuse, lime juice 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

## SINGLE CASK 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, Pascal Jolivet, Loire Valley, France (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

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

Garnacha, Atteca Old Vines, Calatayud, Spain 10.00

Merlot, Château Bellevue, Bordeaux Supérieur, France 9.00

Cabernet Sauvignon EOS, Paso Robles, California 8.00

Malbec, Killka, Mendoza, Argentina 9.00

(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.

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