

COCKTAILS

Havana This cocktail was first enjoyed as a refreshment on a sultry Havana night. Goslings Black Seal Rum, Cointreau, citrus, sugar and Reegan's Orange Bitters	9	Agave Rojo "Everything a Sangaria wants to be" Hotel California Blanco Tequila, red wine honey syrup and a muddle of orange and vanilla. Served over crushed ice.	10
Scofflaw "A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitters	9	Mai Tai "Trader Vic Style" Sailor Jerry's Rum, Triple Sec, orgeat and notes of vanilla served over crushed ice	8
Pimm's Cup "It's Pimm's O'clock!" Pimm's #1, fresh lemonade & a splash of Sprite	7	Belle de Jour "A classic sparkler first created by Jackson Cannon of Boston's Eastern Standard" Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava.	8
Aviation An evocative blend of gin, sweet cherry and tart lemon	9	Last Word Herbal, sweet and sharp. Beefeater gin, Maraschino liqueur, Green Chartreuse and fresh lime. Enough said!	9
Green Hornet A bold blend of muddled cucumber and jalapeno, Hendricks gin and citrus, with a little sting.	10	Pisco Sour* A raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters	9
Rum Smash A great choice for the Mojito drinker. BMD "Ragged Mountain" Rum with fresh mint, demerara sugar and citrus served over crushed ice with a mint sprig	9	Jack Rose Fruity without being sweet, a blend of applejack, pomegranate & fresh lemon juice	8



VINEYARD DIRECT WINE SERIES

When we find great wines at a great savings we are delighted to pass the savings along to you. We hope you will enjoy these wines as much as we do, at almost half their typical restaurant price.

Pinot Noir, Belle Glos, "Meiomi", California	CA 15.00gl / 59.00btl
Sauvignon Blanc, St. Suprey, Napa	CA 9.00gl / 35.00btl
Cabernet Sauvignon, St. Suprey, "Elu", Napa	CA 15.00gl/ 58.00btl

WINES BY THE GLASS

Champagne & Sparkling White Wines	
Louis Roederer, "Brut Premier" MV, Reims, France (1/2 bottle)	42.00
Taittinger, "Brut Francaise", MV, Reims, France (1/2 bottle)	35.00
Veuve Clicquot, MV, Reims, France (1/2 bottle)	36.00
Segura Viudas Aria, Cava "Brut" Sant Sadurni d' Anoya, Spain	9.00
Veuve Clicquot, "Brut", MV, Reims, France	12.95
Valdo, Prosecco, Valdobbiadene, Italy	7.00
Sauvignon Blanc	
Mohua, Marlborough, New Zealand	9.00
Henri Bourgeois, "Cuvée Bonnes Bouches", Sancerre, Loire Valley, FR	12.00
Chardonnay	
Estancia, Monterey, California	8.00
Macon Lugny "Les Charmes" (White Burgundy) France	9.00
Flora Springs Vineyard, Napa, California	10.00
Newton Vineyards, Sonoma/Napa, California	14.00
Riesling	
S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany	9.00
Interesting Seafood Whites	
Pinot Grigio, Ca' Donnini, Delle Venezie, Italy	7.50
Can Feixes, Hugueta, Penedes, Spain	9.00
Friulano, Bastianich, Colli Orientali Del Friuli, Italy	9.00
Pinot Noir	
Block 9, Sonoma, California	8.00
Belle Glos by Caymus, "Meiomi", California	15.00
Cabernet Sauvignon	
Juniper Canyon, California	6.50
Pavilion, Napa Valley, California	9.00
Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA	12.50
Merlot	
Grove Street, Sonoma County, California	9.50
Interesting Red Varietals	
Sangiovese, I Perazzi, Morellino di Scansano, Italy	10.00
Malbec, Gougenheim, Mendoza, Argentina	8.50

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

Guinness	6.00
Blue Point Toasted Lager	5.50
Stella Artois	5.50
Blue Point Hoptical Illusion	5.75
Amstel Light	5.50
Harpoon Seasonal	7.00
Spaten Oktoberfest	6.50

TALL BOTTLES (BOMBERS)

Brooklyn Local	750ml	18.00
Franziskaner Hefe Weiss	16.9 oz.	9.00
Newcastle	16 oz.	8.00

BEER OF THE WEEK

Saison Dupont "Belgian Farmhouse Ale" 750ml bottle 18.00
A pleasing pale straw-color with a dense, creamy head. The nose is fruit forward with citrus and spice notes. Full bodied and malty, it sparkles on the palate.

BOTTLES

Chimay (Trappist) Premiere Red	9.00
Duvel "Belgian Golden Ale"	8.50
Budweiser	4.00
Bud Light	4.00
Coors Light	4.00
Miller Light	4.00
Michelob Ultra	4.00
Heineken	4.50
Corona	5.00
Sam Adams	4.50
Sam Light	4.50
Blue Moon Belgian White	4.50

NON ALCOHOLIC BEER

Buckler (bottle)	4.50
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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.

RAW BAR

Please view our daily oyster list.

Littleneck Clams*	2 each	Shellfish Sampler* (for two)	32	Taylor Bay Scallops	3 each
Cherrystone Clams*	2 each	Clams, crab claws, jumbo shrimp,		"Baltimore Style" Shrimp Cocktail 1/2 lb.	12
Colossal Shrimp Cocktail	MP	Taylor Bay scallops, oysters, mussels		"Asian Style" Calamari Salad	5
Jonah Crab Claws	3 each	Hi-Rise of Seafood* (for four)	58	1/2 Lobster Tail	11
Chilled Mussels on the half shell	7 dozen	Skyscraper* (for six – eight)	99	Full Lobster Tail	16

APPETIZERS

Stuffed Piquillo Pepper "Relleno" Lobster, Spanish chorizo, Yukon gold potatoes, chives	14
Grilled Black Mission Figs Cato Corners blue cheese, crispy guanciale, hazelnut vinaigrette	13
Grilled Octopus Fingerling potato-chorizo ragout, smoked paprika-jersey tomato coulis	13
Fried Calamari Coriander salt, trio of sauces	10
Jumbo Lump Crab Cake Old Bay remoulade, corn salsa	14
RI "Rhody Royal" Mussels Yellow curry-coconut, Thai basil, Kaffir lime broth	11
Fried Whole Belly Clams Tartar sauce	13
Trio of Tartar* Wild king salmon with watermelon and dill, tuna with sundried tomatoes and quail egg, fluke with yuzu and basil	16
Furikake Seared Tuna* Watermelon-cucumber salsa, arugula, ginger lime vinaigrette	14
Buffalo Shrimp Celery, carrots, blue cheese dressing	11

ARTISINAL CHEESE PLATE

Featuring Local Cheeses Littel Acres peaches, toasted almond honey	11
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SOUPS & SALADS

New England Clam Chowder Loaded with clams	5 cup/6 bowl
Bermuda Fish Chowder Tomato broth, vegetables, fresh fish, sherry pepper sauce	5 cup/6 bowl
Lobster Bisque Tobikko crème fraiche, fresh lobster	9
Caesar Romaine hearts, garlic crouton, parmesan	7
Iceberg Wedge Tomato, bacon, gorgonzola dressing	8
Field Greens Hand gathered greens, sherry vinaigrette	6
Bistro Field greens, pears, apples, walnuts, gorgonzola, cider vinaigrette	9
Greek Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette	8

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with butternut squash-wild rice risotto, ginger syrup, parsnip chips

Coho Salmon Sitka Alaska	28	Swordfish Steak Block Island	28	Yellowfin Tuna Georges Bank	27
Jumbo Shrimp Gulf of Mexico	25	Fluke Stonington, CT	27	Atlantic Cod Chatham, MA	25
Sea Scallops Bomster Brothers, Stonington, CT	28	Wahoo, Virginia	28	Dover Sole Holland	43

FRESH FISH PREPARED BY OUR CHEF

Porcini Dusted Yellowfin Tuna Littel acres caponata, fingerling potatoes, nicoise olive puree	27
Chatham Cod A la Plancha Sweet chili glaze, rock shrimp, rice vermicelli, kombu broth	25
Guinness Fish N' Chips Crispy french fries, creamy cabbage slaw, tartar sauce	20
"Bomster Brothers, CT" Scallops A la Plancha* Shitake fried rice, miso glaze, sweet soy	28
Whole Dover Sole A la Plancha (Boned tableside upon request)	43
Jasmine rice, sugar snap peas, mustard seed beurre blanc	
Stonington Fluke Fregola, Littel Acres heirloom tomatoes-cucumber and bean salad mustard-lemon vinaigrette	27

Bouillabaisse Cod, shrimp, clams, mussels, roasted tomatoes, saffron rouille	27
Max's Lobster Cobb Salad Lobster, pumpernickel croutons, egg, avocado, bacon, gorgonzola cheese, tomato	23

FEATURED ADDITIONS

Miso-Panko Crusted Alaskan Coho Salmon Soba noodles, spinach, sugar snap peas, Tahini	28
Pan Roasted 1 1/4 lb Lobster Homemade saffron fettuccini, roasted cauliflower, butternut squash, tomato sauce	MP
Grilled Block Island Swordfish Vegetable succotash, Spanish chorizo, Romesco, roasted almonds	28

TURF

Served With One Side *

New York Strip *	14 oz. ~ 30
Filet Mignon *	10 oz. ~ 32
Coffee Rubbed, Bone-In "Cowboy Cut" Steak *	18 oz. ~ 37
Rich's "Steak and Shrimp" *	29
Truffle mashed potatoes, haricot vert, shrimp scampi sauce	
Grilled Hanger Steak	23
Pommes frites, Rosedale Farms beans, béarnaise	
Half Roasted Murray's Chicken	24
Achiote marinade, spaghetti squash, Belltown apples, fig port glaze	

with a side of SURF

Any of the following can be added to an entrée

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 with crab meat and shrimp stuffing	MP

Available sizes: 1lb. & 2 lb. All lobsters served with Sautéed Fregola, Cauliflower & Brussels Sprouts

LIGHTER FARE

Fried Whole Belly Clam Roll	14	Crab Cake Sandwich	15
French fries, cole slaw		Gherkin aioli, old bay french fries	
Fresh New England Lobster Roll	19	The Max Classic Cheesburger*	13
Warm buttered, cold lobster salad or "best of both worlds", french fries, cole slaw		French fries, pickle	

SIDES

Spaghetti Squash & Apples	5	French Fries	5	Sautéed Fregola, Cauliflower & Brussels Sprouts	6	Succotash with Spanish Chorizo	6
Jasmine Rice	5	Sweet Potato Fries	5	Black Truffle Mac & Cheese	9	Sautéed Spinach	5
Creamy Mashed Potatoes	5	Old Bay Fries	5				

Max Fish promotes the use of local produce and sustainably harvested seafood. ~ We support the safe fishing practices of the Monterey Bay Aquarium Seafood Watch. Max Fish only uses pressed soybean oil that contains no trans fatty acids and retains its Omega-3's and natural vitamin E for all fried foods.

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Executive Chef, David Sellers – Sous Chef, Nick Stinziani