

MAX FISH

“THE GREAT EXPERIMENT”

SPARKLERS

Dancing Scotsman	9
<i>Pig's Nose blended Scotch whisky, honey syrup and lemon juice topped with Prosecco</i>	
Kir Royal	9
<i>Our take on the classic sparkler. Massenez de Dijon cassis, prosecco</i>	
Belle de Jour	9
<i>“Created by Jackson Cannon of Boston's Eastern Standard” Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava</i>	

CLASSICS

Scofflaw	9
<i>“A Toast to the Lawless Drinkers of the Prohibition Era” light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitters</i>	
Moscow Mule	9
<i>Invented in 1941 by John G. Martin of G.F. Heublein Brothers, Inc., in Hartford CT. Vodka, lime juice and ginger beer make this a CT classic</i>	
Green Point	10
<i>A herbal and spicy Manhattan variation. Redemption Rye whiskey, Yellow Chartreuse, Punt e Mes</i>	
Bijou	10
<i>A perfect “gem” of classic spirits: Edinburgh Gin, Green Chartreuse, sweet vermouth</i>	

DIRECTOR'S PICK

Rioja Blanco, Muga, (Viura 90%, Malvasía 10%), Rioja, Spain 10/45
House Made Seasonal **Sangria** 8.50
Pinot Noir, Domaine Eden, 2010 Santa Cruz, California 69 btl

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 (<i>classic oyster wine</i>)	7.50
Sauvignon Blanc , Starborough, Marlborough, New Zealand	9.00
Sauvignon Blanc , Henri Bourgeois, Sancerre, France	12.00
Pinot Grigio , Ca' Donnini, Delle Venezie, Italy	7.50
Blanco Seleccio , Can Feixes, Huguet, Penedes, Spain	9.00
Petit Chablis , Alain Poutre, Burgundy, France (<i>classic oyster wine</i>)	10.00
Chardonnay Red Tree, California	8.00
Chardonnay , Steele Cuvee, California	12.00
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, Napa Valley, California	9.00
Malbec , Killka, Mendoza, Argentina	9.00
(Bordeaux Blend) , Max Cuvee, Private Reserve Napa, CA	12.50

HOUSE EXCLUSIVES

Cranberry Lemonade Martini*	8
<i>New England's native berry; house infused cranberry vodka with our fresh sour mix</i>	
Fish Hook “The classic Manhattan cocktail reinvented”	9
<i>CT's own Onyx Moonshine, Luxardo maraschino, Lillet blond, orange bitters</i>	
Prosecutor	10
<i>Inspired by Boston's Drink; Rye whiskey, Yellow Chartreuse, St Germain, Lemon juice</i>	
Silver Lining	11
<i>Award Winning; Avion Silver tequila, St Germain, cinnamon syrup, grapefruit and lime juices, smoked cinnamon stick</i>	
Apples & Oranges	9
<i>Inspired by the classic sidecar Daron Calvados, Ferrand Dry Curacao, lemon juice and vanilla</i>	

SINGLE CASK COCKTAIL

Barrel Aged Negroni 13

Hendricks gin, Carpano Antica sweet vermouth, Campari. Blended in-house and aged over two months in toasted oak. One of a kind!

Somerset Manhattan 13

Hudson white corn whiskey, Dolin dry vermouth 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
Harpoon 100 Barrel Series	22 oz.	12.00

BOTTLES

Franziskaner Hefe Weiss 16.9 oz.	9.00
Newcastle 16 oz.	8.00
Allagash White	6.50
Innis & Gunn Rum Cask	8.00
Saison Dupont “Belgian Farmhouse Ale”	10.00
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 Light	5.00
Corona	5.00
Sam Adams	4.50
Lagunitas ‘Little Sumpin’	6.75
Blue Moon Belgian White	4.50
Buckler (<i>non-alcohol</i>)	4.50
Omission Lager (<i>gluten free</i>)	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	11
Full Lobster Tail	16

ARTISANAL CHEESE PLATE

Featuring Local Cheeses 11
Seasonal compote, toasted almond honey

APPETIZERS

Connecticut Oyster Tempura	3 each
Yuzu aioli, sesame seaweed salad	
Soy Grilled Octopus	13
Chilled soba noodle salad, soy-citrus glaze	
Fried Calamari	10
Coriander salt, trio of sauces	
Jumbo Lump Crab Cake	14
CT apple-yuzu slaw, black pepper-tarragon aioli	
Creole Rhode Island Mussels	11
Beer, andouille sausage, sauce piquant, garlic bread	
Fried Whole Belly Clams	13
Tartar sauce	
Yellowfin Tuna Poke*	14
Lotus root chips, avocado, sriracha sauce	

SOUPS & SALADS

New England Clam Chowder	5 cup/6 bowl
Loaded with clams and applewood smoked bacon	
Soup of The Day	5 cup/6 bowl
Ask your server for today's soup	
Lobster Bisque	9
Tobikko crème fraiche, fresh lobster	
Caesar	7
Romaine hearts, garlic croutons, parmesan	
Field Greens	6
Hand gathered greens, sherry vinaigrette	
Duck Confit	10
Roasted beets, poached pears, frisée, red wine-pear vinaigrette	
Hearts of Romaine	9
Crispy Serrano ham, grilled red onion, blue cheese vinaigrette	
Fall Chopped Salad	10
CT apples, gorgonzola, walnuts, dried cranberries, Brussels sprouts, roasted squash, pumpkin seeds, cider vinaigrette	

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with shiitake fried rice, miso, herb salad, sake vinaigrette

Swordfish North Atlantic	30	“Featured Fish of the Day”	MP	Yellowfin Tuna Georges Bank *	28
Jumbo Shrimp Gulf of Mexico	25	Monk Fish Chatham, MA	27	Atlantic Cod Chatham, MA	25
Sea Scallops Bomster Brothers, Stonington, CT*	28	Loch Duart Salmon Scotland	28	Dover Sole Holland	43

FRESH FISH PREPARED BY OUR CHEF

Grilled North Atlantic Swordfish	30
Pineapple-crystallized ginger chutney, jasmine rice, Beckett farms bok choy, hoisin BBQ sauce	
Grilled Yellowfin Tuna *	28
Black forbidden rice, sesame carrots, Vietnamese caramel	
Guinness Fish N' Chips	20
Crispy french fries, creamy cabbage slaw, tartar sauce	
“Bomster Brothers, CT” Scallops A la Plancha *	28
Roasted acorn squash, house made gnocchi, broccoli raab, caramelized apples, crimini mushrooms, lobster-porcini mornay	
Bouillabaisse	27
Fresh fish (seasonal), shrimp, clams, mussels, roasted tomatoes, saffron rouille	
Herb Crusted Chatham Cod A la Plancha	25
Fingerling potatoes, roasted Brussels sprouts, butternut squash coulis	

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

FEATURED ADDITIONS

Serrano Ham Wrapped Monk Fish	27
Sweet potato hash, crispy onions, pumpkin seed-sage pesto	
Pan Roasted 1 1/4 lb Lobster	MP
Butternut squash risotto, bourbon, black pepper, vanilla	
Blackened Loch Duart Salmon	28
Andouille sausage-lentil ragu, Cajun shrimp remoulade	

TURF

New York Strip*	12 oz. ~ 29
Truffle fried “2 hour farm egg” grilled oyster mushroom demi-glace, sour cream mashed potatoes	
Filet Mignon*	10 oz. ~ 35
Served with one side and whole grain mustard demi-glace	
Goat Cheese Stuffed Murray's Chicken	24
Creamy mashed potatoes, vermouth, mushroom-shallot fricassee	

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 Roasted acorn squash, fall vegetables, sage	

LIGHTER FARE

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

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	Shiitake Fried Rice	6	Butternut Squash Risotto	6	Sweet Potato Fries	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 Bob Peterson ~ Sous Chef Matt Brodeur