

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, sunflower 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	Atlantic Cod Chatham, MA	25
Sea Scallops Bomster Brothers, Stonington, CT*	28	Loch Duart Salmon Scotland	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, 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		Gherkin aioli, 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