

## SPARKLERS

<b>Belle de Jour</b>	8
<i>"Created by Jackson Cannon of Boston's Eastern Standard"</i>	
<i>Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava</i>	
<b>French 75</b>	9
<i>Lively and refreshing. The perfect way to start or finish</i>	
<b>Aperol Spritz</b>	9
<i>Bittersweet blend of Aperol and Prosecco</i>	

## HOUSE EXCLUSIVES

<b>Agave Rojo</b> <i>"Everything a Sangria wants to be"</i>	10
<i>Hotel California Blanco Tequila, red wine honey syrup and a muddle of orange and vanilla. Served over crushed ice</i>	
<b>Green Hornet</b>	10
<i>A bold blend of muddled cucumber and jalapeno, Hendricks gin, Luxardo maraschino, and citrus, with a little sting</i>	
<b>Cincinnati Takeover</b>	9
<i>Inspired by George Remus' suspect takeover of Cincinnati's distilleries and pharmacies. A takeover that propelled him into one of the biggest and most profitable bootlegger in history. Redemption Rye, Benedictine, citrus</i>	
<b>Rum Smash</b>	9
<i>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</i>	
<b>Cranberry Lemonade Martini</b>	9
<i>Summer meets fall; house infused cranberry vodka with our fresh sour mix</i>	
<b>The Shark</b>	9
<i>Complex and satisfying; vodka, Lillet Blond &amp; Peachchello</i>	
<b>Anti</b>	8
<i>Does a body good; Absolut Berri-Acai, house made grenadine and sour mix</i>	
<b>Swedish Tea</b>	8
<i>A stimulating concoction of Absolut Wild Tea, lemon, honey, and Pimm's #1</i>	

## 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

Starborough, Marlborough, New Zealand	9.00
St. Supery, Napa Valley, California	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
Talbot, Sleepy Hollow, Santa Lucia Highlands, California	14.00

### Riesling

S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany	9.00
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### Interesting Seafood Whites

Pinot Grigio, Ca' Donnini, Delle Venezie, Italy	7.50
Can Feixes, Huguet, Penedes, Spain	9.00
Friulano, Bastianich, Colli Orientali Del Friuli, Italy	9.00

### Pinot Noir

Matua, Marlborough, New Zealand	9.00
Belle Glos by Caymus, "Meiomi", California	15.00

### Cabernet Sauvignon

Cypress, Central Coast	6.50
Pavilion, Napa Valley, California	9.00
Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA	12.50
Sauvignon Blanc, St. Supery, Napa, CA	9.00

### Merlot

Grayson, California	8.00
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### Interesting Red Varietals

Sangiovese, I Perazzi, Morellino di Scansano, Italy	10.00
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## CLASSICS

<b>Old Tom Gin Martinez</b>	10
<i>A predecessor to the Martini. A subtly malted gin combined with Carpano Antiqua sweet vermouth, Luxardo Maraschino and orange bitters</i>	
<b>Bees Knees</b>	8
<i>A delicate balance of gin, honey and fresh lemon</i>	
<b>Mai Tai "Trader Vic Style"</b>	8
<i>Sailor Jerry's Rum, Triple Sec, orgeat and notes of vanilla served over crushed ice</i>	
<b>Scofflaw</b>	9
<i>"A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon &amp; orange bitters</i>	
<b>Last Word</b>	9
<i>Herbal, sweet and sharp. Beefeater gin, Maraschino liqueur, Green Chartreuse and fresh lime. Enough said!</i>	
<b>Pisco Sour*</b>	9
<i>For the margarita drinker, a raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters</i>	
<b>Jack Rose</b>	8
<i>Fruity without being sweet, a blend of applejack, pomegranate &amp; fresh lemon juice</i>	
<b>1934 Zombie</b>	13
<i>Don the Beachcomber's original recipe. House made velvet falernum, "Don's Mix", lime juice</i>	
<b>Aviation</b>	9
<i>An evocative blend of gin, sweet cherry and tart lemon</i>	
<b>Sazerac Cocktail</b>	10
<i>Rye whiskey, Pechauds Bitters, sugar, stirred with a hint of Absinthe</i>	
<b>Moscow Mule</b>	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>	

\*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

<b>Guinness</b>	6.00
<b>Blue Point Toasted Lager</b>	5.50
<b>Stella Artois</b>	5.50
<b>Spaten Oktoberfest</b>	6.50
<b>Blue Point Hoptical Illusion</b>	5.75
<b>Narragansett Lager</b>	3.75
<b>Otter Creek Stove Pipe Porter</b>	5.75

## TALL BOTTLES (BOMBERS)

<b>Brooklyn Local</b>	750ml	18.00
<b>Franziskaner Hefe Weiss</b>	16.9 oz.	9.00
<b>Newcastle</b>	16 oz.	8.00
<b>Saison Dupont "Belgian Farmhouse Ale"</b>	750ml bottle	16.00

## BOTTLES

<b>Chimay (Trappist) Premiere Red</b>	9.00
<b>Duvel "Belgian Golden Ale"</b>	7.50
<b>Budweiser</b>	4.00
<b>Bud Light</b>	4.00
<b>Coors Light</b>	4.00
<b>Miller Light</b>	4.00
<b>Michelob Ultra</b>	4.00
<b>Heineken</b>	4.50
<b>Corona</b>	5.00
<b>Sam Adams</b>	4.50
<b>Sam Light</b>	4.50
<b>Blue Moon Belgian White</b>	4.50
<b>Buckler (non-alcohol)</b>	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.

## RAW BAR

Please view our daily oyster list.

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

## APPETIZERS

<b>Grilled Black Mission Figs</b>	13
<i>Cato Corners blue cheese, crispy guanciale, hazelnut vinaigrette</i>	
<b>Grilled Octopus</b>	13
<i>Fingerling potato-chorizo ragout, smoked paprika-jersey tomato coulis</i>	
<b>Fried Calamari</b>	10
<i>Coriander salt, 3 chile sauce</i>	
<b>Jumbo Lump Crab Cake</b>	14
<i>Old Bay remoulade, celeriac slaw</i>	
<b>RI "Rhody Royal" Mussels</b>	11
<i>Yellow curry-coconut, Thai basil, Kaffir lime broth</i>	
<b>Fried Whole Belly Clams</b>	13
<i>Tartar sauce</i>	
<b>Furikake Seared Tuna*</b>	14
<i>Arugula, cucumber, pickled ginger vinaigrette, wasabi emulsion</i>	
<b>Buffalo Shrimp</b>	11
<i>Celery, carrots, blue cheese dressing</i>	

## ARTISINAL CHEESE PLATE

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

## SOUPS & SALADS

<b>New England Clam Chowder</b>	5 cup/6 bowl
<i>Loaded with clams</i>	
<b>Butternut Squash-Apple Bisque</b>	5 cup/6 bowl
<i>Lump crab, apple salsa</i>	
<b>Lobster Bisque</b>	9
<i>Tobikko crème fraiche, fresh lobster</i>	
<b>Caesar</b>	7
<i>Romaine hearts, garlic crouton, parmesan</i>	
<b>Iceberg Wedge</b>	8
<i>Tomato, bacon, gorgonzola dressing</i>	
<b>Field Greens</b>	6
<i>Hand gathered greens, sherry vinaigrette</i>	
<b>Autumn Chopped Salad</b>	10
<i>Apples, cranberries, walnuts, pumpkin seeds, gorgonzola</i>	
<b>Greek</b>	8
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	

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

<b>Coho Salmon</b> Sitka Alaska	26	<b>Swordfish Steak</b> Block Island	28	<b>Yellowfin Tuna</b> Georges Bank	28
<b>Jumbo Shrimp</b> Gulf of Mexico	25	<b>Fluke</b> Stonington, CT	27	<b>Atlantic Cod</b> Chatham, MA	25
<b>Sea Scallops</b> Bomster Brothers, Stonington, CT	28	<b>"Featured Fish of the Day"</b>	MP	<b>Dover Sole</b> Holland	43

## FRESH FISH PREPARED BY OUR CHEF

<b>Grilled Yellowfin Tuna</b>	28
<i>Saffron cous cous, golden raisins, harissa, tzatziki sauce</i>	
<b>Chatham Cod A la Plancha</b>	25
<i>Sweet chili glaze, rock shrimp, rice vermicelli, kombu broth</i>	
<b>Guinness Fish N' Chips</b>	20
<i>Crispy french fries, creamy cabbage slaw, tartar sauce</i>	
<b>"Bomster Brothers, CT" Scallops A la Plancha*</b>	28
<i>Shitake fried rice, miso glaze, bok choy, sweet soy</i>	
<b>Stonington Fluke</b>	27
<i>Tarragon spaetzle, Brussels sprouts, fried oyster mushrooms, porcini butter</i>	
<b>Alaskan Coho Salmon A la Plancha</b>	26
<i>Braised pork belly, lentils, hoisin mushroom glaze</i>	

<b>Bouillabaisse</b>	27
<i>Cod, shrimp, clams, mussels, roasted tomatoes, saffron rouille</i>	
<b>Max's Lobster Cobb Salad</b>	23
<i>Lobster, pumpernickel croutons, egg, avocado, bacon, gorgonzola cheese, tomato</i>	
<b>Whole Dover Sole A la Plancha</b> (Boned tableside upon request)	43
<i>Jasmine rice, Brussels sprouts, mustard seed beurre blanc</i>	

## FEATURED ADDITIONS

<b>Pan Seared Duck Breast</b>	27
<i>Creamy polenta, spinach, grilled figs, pecan - pumpkin seed vinaigrette</i>	
<b>Pan Roasted 1 1/4 lb Lobster</b>	MP
<i>Cauliflower risotto, bourbon, black pepper, vanilla</i>	
<b>Grilled Block Island Swordfish</b>	28
<i>Vegetable succotash, Spanish chorizo, Romesco, roasted almonds</i>	

## TURF

Served With One Side \*

<b>New York Strip*</b>	14 oz. ~ 30
<b>Filet Mignon*</b>	10 oz. ~ 32
<b>Coffee Rubbed, Bone-In "Cowboy Cut" Steak*</b>	18 oz. ~ 37
<b>Rich's "Steak and Shrimp" *</b>	29
<i>Truffle mashed potatoes, roasted cauliflower and brussel sprouts, shrimp scampi sauce</i>	
<b>Half Roasted Murray's Chicken</b>	24
<i>Achiote marinade, mashed potatoes, chorizo-roast garlic jus</i>	

## with a side of SURF

<i>Any of the following can be added to an entrée</i>		
<b>Steamed 1 lb. Lobster</b>	half 11	whole 16
<b>Herb Grilled 1 lb. Lobster</b>	half 11	whole 16
<b>Baked Stuffed Lobster</b>	half 16	whole 22
<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</b> with crab meat and shrimp stuffing	MP
<i>Available sizes: 1lb. &amp; 2 lb. All lobsters served with Sautéed Fregola, Cauliflower &amp; Brussels Sprouts</i>	

## LIGHTER FARE

<b>Fried Whole Belly Clam Roll</b>	14
<i>French fries, cole slaw</i>	
<b>Fresh New England Lobster Roll</b>	19
<i>Warm buttered, cold lobster salad or "best of both worlds", french fries, cole slaw</i>	

<b>Crab Cake Sandwich</b>	15
<i>Gherkin aioli, old bay french fries</i>	
<b>The Max Classic Cheesburger*</b>	13
<i>French fries, pickle</i>	

## SIDES

<b>Spaghetti Squash &amp; Apples</b>	5	<b>French Fries</b>	5	<b>Sautéed Fregola, Cauliflower &amp; Brussels Sprouts</b>	6	<b>Tarragon Spaetzle, Brussels Sprouts</b>	6
<b>Jasmine Rice</b>	5	<b>Sweet Potato Fries</b>	5	<b>Black Truffle Mac &amp; Cheese</b>	9	<b>Sautéed Spinach</b>	5
<b>Creamy Mashed Potatoes</b>	5	<b>Old Bay Fries</b>	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