

EXECUTIVE CHEF  
BOB PETERSON

# MAX FISH

SOUS CHEFS  
MATT BRODEUR  
NICK STINZIANI  
MATT BURRILL

## RAW BAR

LITTLENECK CLAMS\* • 2 EACH  
CHERRYSTONE CLAMS\* • 2 EACH  
COLOSSAL WHITE SHRIMP • 3.95 EACH  
CHILLED MUSSELS *dozen on the half shell* • 7

Shellfish SAMPLER 2 people • 34  
HIGH RISE of SEAFOOD 4-6 people • 62  
SKYSCRAPER 6-8 people • 105

ASIAN CALAMARI SALAD • 5  
CHILLED BAY SCALLOP • 3 EACH  
BALTIMORE STYLE SHRIMP 1/2 LB • 12  
SNOW CRAB CLAW • 3 EACH

## APPETIZERS

### ARTISANAL CHEESE PLATE

Seasonal compote & almond honey • 11

### BAKED CT OYSTER

Brown butter hollandaise • 2.75 each

### GRILLED SPANISH OCTOPUS

carrot-chickpea salad • piquillo peppers • lemon-yogurt dressing • 13

### FRIED POINT JUDITH CALAMARI

Fried olive aioli • pepper-almond romesco • 10

### JUMBO LUMP CRAB CAKE

Smoked chile aioli • fall harvest vegetable slaw • 14

### RHODE ISLAND MUSSELS

Serrano ham • caramelized onions • vermouth • 11

### SPANISH TAPAS PLATTER

Serrano ham • piquillo pepper hummus • Marcona almonds • olives • pimenton cauliflower • boquerones • grilled bread • 16

### FURIKAKE SEARED TUNA\*

CT radish • micro greens • sweet soy • wasabi • 14



## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

Loaded with clams & applewood smoked bacon • 5 cup / 7 bowl

### SOUP OF THE DAY

Ask your server for today's soup • 5 cup / 7 bowl

### LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 9

### CAESAR SALAD

Romaine hearts • garlic croutons • parmesan • 7

### FIELD GREENS

Hand gathered greens • sherry vinaigrette • 6

### SEASONAL CHOPPED SALAD

Glastonbury apples • butternut squash • dried cranberries • toasted walnuts • pumpkin seeds • blue cheese crumbles • cider vinaigrette • 10

### LOBSTER COBB SALAD

Lobster • pumpernickel croutons • hard cooked egg • avocado • bacon • gorgonzola cheese • tomato • 23

### ROASTED LOCAL BEET SALAD

Frisee • arugula • crumbled goat cheese • spiced pecans • balsamic vinaigrette • 10

## MARKET CATCH

Choose any of the fresh seafood selection paired with our Chef's daily simple preparation or over any salad

FAROE ISLANDS SALMON\* • North Atlantic • 27  
JUMBO SHRIMP • Gulf of Mexico • 28  
"BOMSTER" SCALLOPS • Stonington CT • 29

DOVER SOLE • Holland • 45  
IDAHO RAINBOW TROUT • 24  
ATLANTIC COD • North Atlantic • 25

MAHI-MAHI • Costa Rica • 27  
JUMBO LUMP CRAB CAKES • 30  
YELLOWFIN TUNA\* • South Pacific • 30

## LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP

BAKED STUFFED • MP

with crab meat and shrimp stuffing

Available sizes: 1lb & 2lb

All lobsters served with choice of one side

## "FISH HOUSE CLASSICS"

### BEER BATTERED FISH N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 21

### LINGUINE & CLAMS

Lemon • garlic • parsley • 20

### WHOLE BELLY CLAM PLATTER

French fries • coleslaw • 21

### NEW ENGLAND LOBSTER ROLL

Hot buttered, Cold or "Best of Both Worlds" french fries • coleslaw • 21

### CRAB CAKE SANDWICH

Cajun remoulade • old bay french fries • 16

### THE MAX CLASSIC CHEESEBURGER\*

Black pepper-roasted garlic aioli french fries • pickle • 13

## FROM THE CHEF

### ATLANTIC COD A LA PLANCHA

Curry roasted farm vegetables • smoked RI mussels • French green lentils • lobster broth • 25

### GRILLED FAROE ISLANDS SALMON\*

Plum glaze • fall vegetable fried rice • miso butter • 27

### LOBSTER PAN ROAST (1 1/4 LB)

Butternut squash risotto • black peppercorn-vanilla-bourbon pan sauce • MP

### SHRIMP & CHICKEN GUMBO

Andouille sausage • sauce piquante • okra • steamed rice • 24

### GRILLED MEDALLIONS OF FILET MIGNON\*

Fingerling potato-lobster hash • grilled mushrooms • shaved Brussels sprouts • sauce Rossini • 32

### THAI STYLE MAHI-MAHI

Banana leaf roasted • curry-tamarind marinade • steamed jasmine rice • sweet & sour sauce • 27

### GRILLED YELLOWFIN TUNA\*

Forbidden black rice • coconut-lemongrass broth • papaya-cucumber slaw • 30

### "BOMSTER" SCALLOPS A LA PLANCHA\*

Soft polenta • root vegetables • walnut-sage pesto • saba balsamic • 29

### BOUILLABAISSE

Fresh fish • shrimp • clams • mussels • roasted tomatoes • saffron rouille • 27

## SURF & TURF

ANY OF THE FOLLOWING CAN BE ADDED TO ANY ENTRÉE

Steamed 1 lb. Lobster half or whole • MP  
Herb Grilled 1 lb. Lobster half or whole • MP  
Baked Stuffed Lobster half or whole • MP  
"Oscar" Jumbo Lump Crab Cake & Béarnaise Sauce • 12  
Shrimp Scampi • 8

## STEAKS & POULTRY



NEW YORK STRIP\* 12oz. • 29

FILET MIGNON\* 10oz. • 38

FLAT IRON STEAK\* 8oz • 27

All served with:  
Creamy mashed potatoes • bacon & onion oven roasted brussels sprouts • grain mustard demi-glace •

### GOAT CHEESE STUFFED CHICKEN

smoked chicken-apple risotto • wild rice butternut squash • 23

## SIDES

Bacon & Onion Roasted Brussels Sprouts • 6

Curry Roasted Farm Vegetables • 6

Truffle Mac & Cheese • 9

Butternut Squash Risotto • 6

Sautéed Spinach • 5

French / Sweet Fries • 5

Old Bay Fries • 5

Haricots Verts • 6

Jasmine Rice • 5

Creamy Mashed Potatoes • 6

"Max Fish promotes the use of local produce and sustainably harvested seafood"