

# MAX FISH

## “THE GREAT EXPERIMENT”

### HOUSE EXCLUSIVES

<b>The Shark</b>	9
<i>Complex and satisfying; Tito's Vodka, Lillet Blond &amp; Peachchello</i>	
<b>Cranberry Lemonade Martini*</b>	8
<i>New England's native berry; house infused cranberry vodka with our fresh sour mix</i>	
<b>Fish Hook</b> “The classic Manhattan cocktail reinvented”	9
<i>CT's Onyx Moonshine, Luxardo maraschino, Lillet blond, orange bitters</i>	
<b>Borrachito</b> “Amigo, you are well on your way.”	10
<i>Gran Centenario Rosangel, Yellow Chartreuse, St Germain, lime juice</i>	
<b>Apples &amp; Oranges</b>	9
<i>“Inspired by the classic sidecar”</i>	
<i>Daron Calvados, Ferrand Dry Curacao, lemon juice and vanilla</i>	
<b>Winter in Martinique</b> “A seasonal rum smash”	9
<i>Clement Rhum Agricole, maple syrup, citrus, crushed ice, garnish mint</i>	

### AWARD WINNERS

<b>Rose Colored Glasses</b> (Mixologist of the Year CRA 2012)	10
<i>“Makes everything look better”</i>	
<i>Belvedere vodka, Aperol, fresh squeezed lime juice, simple syrup</i>	
<b>Silver Lining</b> (1 <sup>st</sup> Place Avion Tequila)	11
<i>Avion Silver tequila, St Germain, cinnamon syrup, grapefruit and lime juices, smoked cinnamon stick</i>	

### DIRECTOR'S PICK

**Rioja Blanco, Muga**, (Viura 90%, Malvasía 10%), Rioja, Spain 10/45  
House Made Seasonal Sangria 8.50

### WINES BY THE GLASS

#### Sparkling White Wines

<b>Prosecco</b> , Valdo, “Brut”, Valdobbiadene, Italy	8.00
<b>Cava</b> “Brut”, Segura Viudas Aria, Sant Sadurni d' Anoià, Spain	9.00

#### White Wines (Listed from lightest in body to more full bodied)

<b>Muscadet</b> , Marquis de Goulaine, Loire France (classic oyster wine)	7.50
<b>Sauvignon Blanc</b> , Starborough, Marlborough, New Zealand	9.00
<b>Sauvignon Blanc</b> , Henri Bourgeois, Sancerre, France	12.00
<b>Pinot Grigio</b> , Ca' Donnini, Delle Venezie, Italy	7.50
<b>Blanco Seleccio</b> , Can Feixes, Huguet, Penedes, Spain	9.00
<b>Petit Chablis</b> , Alain Poutre, Burgundy, France (classic oyster wine)	10.00
<b>Chardonnay</b> Red Tree, California	8.00
<b>Chardonnay</b> , Steele Cuvee, California	12.00
<b>Riesling</b> , S.A. Prüm, “Essence”, Mosel-Saar-Ruwer, Germany	9.00

#### Red Wines (Listed from lightest in body to more full bodied)

<b>Pinot Noir</b> , Matua, Marlborough, New Zealand	9.00
<b>Pinot Noir</b> , Laetitia Vineyards, Arroyo Grande Valley, Ca	14.00
<b>Cotes du Rhone</b> , Pierre Amadieu, France	8.00
<b>Merlot</b> , Château Bellevue, Bordeaux Supérieur	9.00
<b>Cabernet Sauvignon</b> Cypress, Central Coast	6.50
<b>Cabernet Sauvignon</b> Josh Cellars, Napa Valley, California	9.00
<b>Malbec</b> , Killka, Mendoza, Argentina	9.00
<b>(Bordeaux Blend)</b> , Max Cuvee, Private Reserve Napa, CA	12.50

### CLASSICS & SPARKLERS

<b>Jack Rose</b>	8
<i>Fruity but not too sweet, a blend of applejack, pomegranate, fresh lemon juice</i>	
<b>Red Hook</b>	10
<i>“Classic Spicy Manhattan Variation”</i>	
<i>Redemption Rye whiskey, Luxardo Maraschino, Punt e Mes</i>	
<b>Bijou</b>	10
<i>A perfect “gem” of classic spirits: Edinburgh Gin, Green Chartreuse, sweet vermouth</i>	
<b>Sloe Gin Fizz</b>	9
<i>Variation on the classic sour. Sloe gin, Plymouth gin, prosecco, and citrus</i>	
<b>Kir Royal</b> “Our take on the classic sparkler”	9
<i>Massenez Crème de Cassis de Dijon, prosecco</i>	
<b>Belle de Jour</b>	9
<i>“Created by Jackson Cannon of Boston's Eastern Standard”</i>	
<i>Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava</i>	

### SINGLE CASK COCKTAIL

<b>Barrel Aged Negroni</b>	13
<i>Tanqueray Ten gin, Carpano Antica sweet vermouth, Campari.</i>	
<i>Blended in-house and aged over two months in toasted oak.</i>	
<i>One of a kind!</i>	
<b>Somerset Manhattan</b>	13
<i>Hudson white corn whiskey, Dolin dry vermouth aged for six months in new American oak</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

**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

<b>Dogfish Head “My Antonia”</b>	750ml	21.00
<b>Brooklyn Local 1</b>	750ml	18.00
<b>Stone Arrogant Bastard</b>	22 oz.	16.00
<b>Dogfish Head “75 minute IPA”</b>	750ml	21.00

### BOTTLES

<b>BREWUS MAXIMUS</b>	4.75
<b>Franziskaner Hefe Weiss</b> 16.9 oz.	9.00
<b>Newcaste</b> 16 oz.	8.00
<b>Allagash White</b>	6.50
<b>Innis &amp; Gunn Rum Cask</b>	8.00
<b>Dogfish Head 90 Minute IPA</b>	8.00
<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>Michelob Ultra</b>	4.00
<b>Heineken</b>	4.50
<b>Corona</b>	5.00
<b>Sam Adams</b>	4.50
<b>Lagunitas ‘Little Sumpin’</b>	6.75
<b>Blue Moon Belgian White</b>	4.50
<b>Buckler</b> (non-alcohol)	4.50
<b>Omission Laer</b> (aluten free)	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.

<b>Littleneck Clams*</b>	2 each
<b>Cherrystone Clams*</b>	2 each
<b>Colossal Shrimp Cocktail</b>	MP
<b>Chilled Mussels on the half shell</b>	7 dozen
<b>Snow Crab Claws</b>	3 each

<b>Shellfish Sampler*</b> (for two)	34
Clams, jumbo shrimp, bay scallops, oysters, mussels, snow crab claws	
<b>Hi-Rise of Seafood*</b> (for four)	62
<b>Skyscraper*</b> (for six – eight)	105

<b>Taylor Bay Scallops</b>	3 each
<b>“Baltimore Style” Shrimp Cocktail</b>	1/2 lb. 12
<b>“Asian Style” Calamari Salad</b>	5
<b>1/2 Lobster Tail</b>	11
<b>Full Lobster Tail</b>	16

## ARTISANAL CHEESE PLATE

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

### APPETIZERS

<b>Connecticut Oyster Tempura</b>	3 each
<i>Yuzu aioli, sesame seaweed salad</i>	
<b>Char Grilled Octopus</b>	13
<i>Masa dumplings, avocado puree, vegetable pickles, ceviche vinaigrette</i>	
<b>Fried Calamari</b>	10
<i>Coriander salt, trio of sauces</i>	
<b>Jumbo Lump Crab Cake</b>	14
<i>CT apple-yuzu slaw, black pepper-tarragon aioli</i>	
<b>Creole Rhode Island Mussels</b>	11
<i>Beer, andouille sausage, sauce piquant, garlic bread</i>	
<b>Fried Whole Belly Clams</b>	13
<i>Tartar sauce</i>	
<b>Ahi Tuna Tartare*</b>	14
<i>Capers, two hour egg, grilled baguette, American sturgeon cavier</i>	

## SOUPS & SALADS

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

## MARKET CATCH

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

<b>Mahi Mahi</b> <i>Gulf of Mexico</i>	26	<b>“Featured Fish of the Day”</b>	MP	<b>Yellowfin Tuna</b> <i>South Pacific *</i>	28
<b>Jumbo Shrimp</b> <i>Gulf of Mexico</i>	25	<b>Monk Fish</b> <i>Chatham, MA</i>	27	<b>Atlantic Cod</b> <i>Chatham, MA</i>	25
<b>Sea Scallops</b> <i>Bomster Brothers, Stonington, CT*</i>	28	<b>Loch Duart Salmon</b> <i>Scotland</i>	28	<b>Dover Sole</b> <i>Holland</i>	43

## FRESH FISH PREPARED BY OUR CHEF

<b>Grilled Mahi Mahi</b>	26
<i>Pineapple-crystallized ginger chutney, jasmine rice, Beckett farms bok choy, hoisin BBQ sauce</i>	
<b>Grilled Yellowfin Tuna *</b>	28
<i>Black forbidden rice, sesame carrots, Vietnamese caramel</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>Roasted acorn squash, house made gnocchi, broccoli raab, caramelized apples, crimini mushrooms, lobster-porcini mornay</i>	
<b>Bouillabaisse</b>	27
<i>Fresh fish (seasonal), shrimp, clams, mussels, roasted tomatoes, saffron rouille</i>	
<b>Herb Crusted Chatham Cod A la Plancha</b>	25
<i>Fingerling potatoes, roasted Brussels sprouts, butternut squash coulis</i>	

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

## FEATURED ADDITIONS

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

## TURF

<b>New York Strip*</b>	12 oz. ~ 29
<i>Truffle fried “2 hour farm egg” grilled oyster mushroom demi-glace, sour cream mashed potatoes</i>	
<b>Filet Mignon*</b>	10 oz. ~ 35
<i>Served with one side and whole grain mustard demi-glace</i>	
<b>Goat Cheese Stuffed Murray's Chicken</b>	24
<i>Creamy mashed potatoes, vermouth, mushroom-shallot fricassee</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> <i>with crab meat and shrimp stuffing</i>	MP
<i>Available sizes: 1lb. &amp; 2 lb. All lobsters served with Roasted acorn squash, fall vegetables, sage</i>	

## LIGHTER FARE

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

## SIDES

<b>Haricots Verts</b>	5	<b>Sweet Potato Hash</b>	6	<b>Roasted Fall Vegetables</b>	6	<b>Broccoli Raab, Roasted Garlic</b>	6
<b>Jasmine Rice</b>	5	<b>Sautéed Spinach</b>	5	<b>Black Truffle Mac &amp; Cheese</b>	9	<b>French Fries</b>	5
<b>Creamy Mashed Potatoes</b>	5	<b>Shiitake Fried Rice</b>	6	<b>Butternut Squash Risotto</b>	6	<b>Sweet Potato Fries</b>	5
						<b>Old Bay Fries</b>	5

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

\*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