

MAX FISH

RAW BAR

Littleneck Clams* 2each	Shellfish Sampler* (for two) 34	Taylor Bay Scallops 3 each
Cherrystone Clams 2each	Clams, jumbo shrimp, bay scallops, oysters, mussels, snow crab claws	"Baltimore Style" Shrimp Cocktail 1/2lb 12
Colossal Shrimp Cocktail 3.95	Hi-Rise of Seafood* (for four) 62	"Asian Style" Calamari Salad 5
Chilled Mussels on the half shell 7 dozen	Skyscraper* (for six - eight) 105	Snow Crab Claws 3 each

APPETIZERS

Artisanal Cheese Plate 11 <i>Seasonal compote and almond honey</i>
Connecticut Oyster Tempura 3 each <i>Roasted garlic-black pepper aioli, crispy bacon, chili slaw</i>
Char Grilled Octopus 13 <i>Roasted tomato pesto, marinated bean salad, yogurt</i>
Fried Calamari 10 <i>Togarashi pepper - nori spiced, crystallized ginger aioli</i>
Jumbo Lump Crab Cake 14 <i>Red pepper coulis, tarragon remoulade, fennel salad</i>
Rhode Island Mussels 11 <i>Coconut-green curry, cilantro</i>
Fried Whole Belly Clams 13 <i>Tartar sauce</i>
Ahi Tuna Tartare/Rare Sliced Tuna* 14 <i>Miso, kale-ginger salad, root vegetable chips</i>



SOUPS & SALADS

New England Clam Chowder 5 cup/6 bowl <i>Loaded with clams and applewood smoked bacon</i>
Soup of The Day 5 cup/6 bowl <i>Ask your server for today's soup</i>
Lobster Bisque 9 <i>Tobikko crème fraiche, fresh lobster</i>
Caesar 7 <i>Romaine hearts, garlic croutons, parmesan</i>
Field Greens 6 <i>Hand gathered greens, sherry vinaigrette</i>
Roasted Beet Salad 9 <i>Arugula, frisee, grain mustard vinaigrette, farmers cheese, candied pecans</i>
Seasonal Chopped Salad 10 <i>Roasted butternut squash, walnuts, blue cheese, dried cranberries, pumpkin seeds, Glastonbury apples, buttermilk-herb dressing</i>

MARKET CATCH

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

Loch Duart Salmon *Scotland 27	"Featured Fish of the Day" MP	Yellowfin Tuna * South Pacific 28
Jumbo Shrimp Gulf of Mexico 25	Mahi-Mahi Costa Rica 27	Atlantic Cod Chatham, Massachusetts 25
Sea Scallops* "Bomster Brothers" Stonington CT 28	Jumbo Lump Crab Cakes 28	Dover Sole Holland 43

FRESH FISH PREPARED BY OUR CHEF

Chatham Cod A la Plancha Chickpea gnocchi, roasted sweet potatoes, Thumbelina carrots, manila clam salsa verde 25
Grilled Mahi-Mahi Shrimp Pad Thai, tamarind glaze, chopped peanuts 27
Pan Roasted 1 1/4 lb Lobster Butternut squash risotto, bourbon, black pepper, vanilla MP
Grilled Loch Duart Salmon * Cajun "dirty risotto", crawfish, pickled mustard seeds, crawfish sauce 27
Grilled Yellowfin Tuna * Scallion - green rice, nori salad, roasted Japanese eggplant, Siracha- miso butter 28
Whole Dover Sole A la Plancha (Boned tableside upon request) Jasmine rice, haricots verts, mustard seed beurre blanc 43
"Bomster Brothers, CT" Scallops A la Plancha* Fregola, cauliflower, capers, brown butter vinaigrette, bottarga, bread crumbs 28
Bouillabaisse Fresh fish, shrimp, clams, mussels, roasted tomatoes, saffron rouille 27
Beer Battered Fish N' Chips Crispy french fries, coleslaw, tartar sauce 20
Lobster Cobb Salad Lobster, pumpernickel croutons, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato 23

TURF

New York Strip* 12 oz. ~ 29 <i>Bacon-onion-potato pave, roasted cauliflower, balsamic demi-glace</i>
Filet Mignon* 10 oz. ~ 35 <i>Served with one side and cognac-peppercorn demi-glace</i>
Braised Beef Short Ribs 27 <i>Mashed potatoes, roasted carrots, cipollini onions, fresh horseradish</i>
Pan Roasted Half Chicken 22 <i>Mashed potatoes, bacon, baby onions, red wine-mushroom jus</i>

with a side of SURF

Any of the following can be added to an entrée

Steamed 1 lb. Lobster half MP	whole MP
Herb Grilled 1 lb. Lobster half MP	whole MP
Baked Stuffed Lobster half MP	whole MP
"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
<i>Available sizes: 1lb. All lobsters served with Creole Brussels sprouts, cauliflower, fingerling potatoes, cipollini onions</i>	

LIGHTER FARE

Fried Whole Belly Clam Roll 14 <i>French fries, coleslaw</i>	Crab Cake Sandwich 15 <i>Cajun remoulade, old bay french fries</i>
New England Lobster Roll 20 <i>Hot, cold or "Best of Both Worlds", french fries, coleslaw</i>	The Max Classic Cheeseburger* 13 <i>Black pepper-roasted garlic aioli, french fries, pickle</i>

SIDES

Haricot Verts 6	Broccoli Rabe 6	Roasted Cauliflower Fregola 6	Butternut Squash Risotto 6
Jasmine Rice 5	Sautéed Spinach 5	Truffle Mac & Cheese 9	French / Sweet Fries 5
Creamy Mashed Potatoes 6	Bacon-Onion-Potato Pave 6	Creole Roasted Vegetables 6	Old Bay Fries 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 Bob Peterson ~ Sous Chef Matt Brooder ~ Sous Chef Nick Stinziani