

“THE GREAT EXPERIMENT”

SPARKLERS

Belle de Jour	8
<i>“Created by Jackson Cannon of Boston’s Eastern Standard”</i>	
Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava	
French 75	9
<i>Lively and refreshing. The perfect way to start or finish</i>	
Sloe Gin Fizz	9
<i>Variation on the classic sour. Sloe gin, Plymouth gin, cava, and citrus</i>	

HOUSE EXCLUSIVES

Agave Rojo <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>	
Green Hornet	10
<i>A bold blend of muddled cucumber and jalapeno, Hendricks gin, Luxardo maraschino, and citrus, with a little sting</i>	
Cincinnati Takeover	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>	
Cranberry Lemonade Martini	9
<i>Summer meets fall; house infused cranberry vodka with our fresh sour mix</i>	
The Shark	9
<i>Complex and satisfying; vodka, Lillet Blond & Peachchello</i>	
Anti	8
<i>Does a body good; Absolut Berri-Acai, house made grenadine and sour mix</i>	
Swedish Tea	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’ Anoià, Spain	9.00
Veuve Clicquot, “Brut”, MV, Reims, France	12.95
Mionetto Prosecco, “Brut”, Treviso Italy	8.00
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
Interesting Seafood Whites	
Pinot Grigio, Ca’ Donnini, Delle Venezie, Italy	7.50
Can Feixes, Huguet, Penedes, Spain	9.00
Pinot Noir	
Matua, Marlborough, New Zealand	9.00
Garnet, Sonoma, 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
St. Supery, Elu, Napa, CA	15.00
Merlot	
Grayson, California	8.00
Interesting Red Varietals	
Sangiovese, I Perazzi, Morellino di Scansano, Italy	10.00
Malbec, Killka, Mendoza, Argentina	9.00

CLASSICS

Old Tom Gin Martinez	10
<i>A predecessor to the Martini. A subtly malted gin combined with Carpano Antica sweet vermouth, Luxardo Maraschino and orange bitters</i>	
Mai Tai “Trader Vic Style”	8
<i>Sailor Jerry’s Rum, Triple Sec, orgeat and notes of vanilla served over crushed ice</i>	
Scofflaw	9
<i>“A Toast to the Lawless Drinkers of the Prohibition Era” light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitters</i>	
Last Word	9
<i>Herbal, sweet and sharp. Beefeater gin, Maraschino liqueur, Green Chartreuse and fresh lime. Enough said!</i>	
Pisco Sour*	9
<i>For the margarita drinker, a raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters</i>	
Jack Rose	8
<i>Fruity without being sweet, a blend of applejack, pomegranate & fresh lemon juice</i>	
1934 Zombie	11
<i>Don the Beachcomber’s original recipe. House blend rum, velvet falernum, “Don’s Mix”, lime juice, grenadine, Pernod and bitters</i>	
Aviation	9
<i>An evocative blend of gin, sweet cherry and tart lemon</i>	
Sazerac Cocktail	10
<i>Rye whiskey, Pechauds Bitters, sugar, Absinthe rinse</i>	
Moscow Mule	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>	
<small>*Please note that these items contain raw egg as does our classically prepared sour mix</small>	

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

Guinness	6.00
Stella Artois	5.50
Spaten Oktoberfest	6.50
Blue Point Optical Illusion	5.75
Blue Point Toasted Lager	5.75
Narragansett Lager	3.50
Harpoon Black IPA	7.00

TALL BOTTLES (BOMBERS)

Brooklyn Local 2	750ml	18.00
Brooklyn Local 1	750ml	18.00
Franziskaner Hefe Weiss	16.9 oz.	9.00
Newcastle	16 oz.	8.00
Saison Dupont “Belgian Farmhouse Ale”	750ml	16.00

BOTTLES

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

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

APPETIZERS

Beets "Two Ways"	11
<i>Cato Corners blue cheese, arugula, hazelnut vinaigrette</i>	
Grilled Octopus	13
<i>Kumquats, shaved celery, arugula, orange-harissa vinaigrette</i>	
Fried Calamari	10
<i>Coriander salt, trio of sauces</i>	
Jumbo Lump Crab Cake	14
<i>Old Bay remoulade, celeriac slaw</i>	
RI "Rhody Royal" Mussels/ Manila Clams	11
<i>Spanish chorizo, piquillo peppers, sherry</i>	
Fried Whole Belly Clams	13
<i>Tartar sauce</i>	
Yellowfin Tuna Tartar*	14
<i>Avocado, satsuma tangerine, potato chips</i>	
Buffalo Shrimp	11
<i>Celery, carrots, blue cheese dressing</i>	

ARTISINAL CHEESE PLATE

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

SOUPS & SALADS

New England Clam Chowder	5 cup/6 bowl
<i>Loaded with clams</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 crouton, parmesan</i>	
Iceberg Wedge	8
<i>Tomato, bacon, gorgonzola dressing</i>	
Field Greens	6
<i>Hand gathered greens, sherry vinaigrette</i>	
Chopped Salad	10
<i>Apples, cranberries, walnuts, pumpkin seeds, gorgonzola</i>	
Greek	8
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	

MARKET CATCH

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

Loch Duart Salmon <i>Scotland</i>	26	Mahi Mahi <i>Gulf of Mexico</i>	26	Yellowfin Tuna <i>Georges Bank</i>	28
Jumbo Shrimp <i>Gulf of Mexico</i>	25	Cobia <i>Belize</i>	27	Atlantic Cod <i>Chatham, MA</i>	25
Sea Scallops <i>Bomster Brothers, Stonington, CT</i>	28	"Featured Fish of the Day"	MP	Dover Sole <i>Holland</i>	43

FRESH FISH PREPARED BY OUR CHEF

Grilled Yellowfin Tuna	28
<i>Saffron cous cous, golden raisins, harissa, tzatziki sauce</i>	
Chatham Cod A la Plancha	25
<i>Sweet chili glaze, rock shrimp, rice vermicelli, kombu broth</i>	
Guinness Fish N' Chips	20
<i>Crispy french fries, creamy cabbage slaw, tartar sauce</i>	
"Bomster Brothers, CT" Scallops A la Plancha*	28
<i>Potato gnocchi, braised bacon, mushroom bordelaise</i>	
Grilled Gulf Cobia	27
<i>Jambalaya rice, Cajun vegetable salad</i>	
Grilled Loch Duart Salmon	26
<i>Fregola, roast beet-blood orange vinaigrette, horseradish crème fraiche</i>	

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

FEATURED ADDITIONS

Pan Roasted 1 1/4 lb Lobster	MP
<i>Sweet potato-pecan risotto, bourbon, black pepper, vanilla</i>	
Macadamia Nut Crusted Mahi Mahi	26
<i>Lemongrass, coconut milk, forbidden rice</i>	

TURF

Served With One Side*

New York Strip*	12 oz. ~ 28
<i>Sautéed oyster mushrooms, shallots confit, sour cream mashed</i>	
Filet Mignon*	10 oz. ~ 32
"Brandt" Bone-In Kansas City Strip Steak*	16 oz. ~ 35
Grilled Bistro Steak	8 oz. ~ 24
<i>VT cheddar mashed, Brussels sprouts, bacon-bourbon demi glaze</i>	
Half Roasted Murray's Chicken	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>		
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 <i>with crab meat and shrimp stuffing</i>	MP
<i>Available sizes: 1lb. & 2 lb. All lobsters served with Sautéed Fregola, Cauliflower & Brussels Sprouts</i>	

LIGHTER FARE

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

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

SIDES

Spaghetti Squash & Apples	5	French Fries	5	Sautéed Fregola, Cauliflower & Brussels Sprouts	6	Root Vegetable Fingerling	
Jasmine Rice	5	Sweet Potato Fries	5	Black Truffle Mac & Cheese	9	Potato Hash	6
Creamy Mashed Potatoes	5	Old Bay Fries	5			Sautéed Spinach	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 ~ Sous Chef Bob Peterson