"THE GREAT EXPERIMENT"

SPARKLERS	
Belle de Jour	8
"Created by Jackson Cannon of Boston's Eastern Standard"	
Cognac, Benedictine, house made grenadine, fresh lemon juice and C	Cava
French 75	9
Lively and refreshing. The perfect way to start or finish	
Sloe Gin Fizz	9
Variation on the classic sour. Sloe gin, Plymouth gin, cava, and citrus	
HOUSE EXCLUSIVES	
Agave Rojo "Everything a Sangria wants to be"	10
Hotel California Blanco Tequila, red wine honey syrup and a muddle of orange and vanilla. Served over crushed ice	
<u> </u>	10
Green Hornet	10
A bold blend of muddled cucumber and jalapeno, Hendricks gin, Luxar maraschino, and citrus, with a little sting	ao
Cincinnati Takeover	9
Inspired by George Remus' suspect takeover of Cincinatti's distilleries and pharmacies. A takeover that propelled him into one of the biggest and mos profitable bootlegger in history. Redemption Rye, Benedictine, citrus	st .
Cranberry Lemonade Martini	9
Summer meets fall; house infused cranberry vodka with our fresh sour	•
The Shark	9
Complex and satisfying; vodka, Lillet Blond & Peachchello	
Anti	8
Does a body good; Absolut Berri-Acai, house made grenadine and sou	r mix
Swedish Tea	8
A stimulating concoction of Absolut Wild Tea, lemon, honey, and Pimm's #1	

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 Clicqot, MV, Reims, France $(1/2 bottle)$	36.00
Segura Viudas Aria, Cava "Brut" Sant Sadurni d' Anoia, 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
Talbott, Sleepy Hollow, Santa Lucia Highlands, California	14.00
Riesling S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany	9.00
S.A. From, Essence, Moser-Sudi-Rower, Germany	7.00
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
A predecessor to the Martini. A subtly malted gin combined with Carpa Antica sweet vermouth, Luxardo Maraschino and orange bitters	no
Mai Tai "Trader Vic Style" Sailor Jerry's Rum, Triple Sec, orgeat and notes of vanilla served over crushed ice	8
Scofflaw "A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitter	9 's
Last Word Herbal, sweet and sharp. Beefeater gin, Maraschino liqueur, Green Chartreuse and fresh lime. Enough said!	9
Pisco Sour* For the margarita drinker, a raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters	9
Jack Rose Fruity without being sweet, a blend of applejack, pomegranate & fresh lemon	8 juice
1934 Zombie Don the Beachcomber's original recipe. House blend rum, velvet falernum, "Don's Mix", lime juice, grenadine, Pernod and bitters	11
Aviation An evocative blend of gin, sweet cherry and tart lemon	9
Sazerac Cocktail Rye whiskey, Pechauds Bitters, sugar, Absinthe rinse	10
Moscow Mule 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 *Please note that these items contain raw egg as does our classically prepared sour m	9 ix
	A predecessor to the Martini. A subtly malted gin combined with Carpal Antica sweet vermouth, Luxardo Maraschino and orange bitters Mai Tai "Trader Vic Style" Sailor Jerry's Rum, Triple Sec, orgeat and notes of vanilla served over crushed ice Scofflaw "A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitter Last Word Herbal, sweet and sharp. Beefeater gin, Maraschino liqueur, Green Chartreuse and fresh lime. Enough said! Pisco Sour* For the margarita drinker, a raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters Jack Rose Fruity without being sweet, a blend of applejack, pomegranate & fresh lemon 1934 Zombie Don the Beachcomber's original recipe. House blend rum, velvet falernum, "Don's Mix", lime juice, grenadine, Pernod and bitters Aviation An evocative blend of gin, sweet cherry and tart lemon Sazerac Cocktail Rye whiskey, Pechauds Bitters, sugar, Absinthe rinse Moscow Mule Invented in 1941 by John G. Martin of G.F. Heublein Brothers, Inc., in

BREWTUS 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

6.00

5.50

Spaten Oktoberfest		6.50
Blue Point Hoptical Illusion		5.75
Blue Point Toasted Lager		5.75
Narragansett Lager		3.50
Harpoon Black IPA		7.00
TALL BOTTLES (BOMI	BERS)	
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.



Guinness

Stella Artois

RAW BAR

		Please view our	daily oyster lis	01.	N_	•
Littleneck Clams*	2 each	Shellfish Sampler* (for		32	Taylor Bay Scallops	3 e 1 / 2 lb
Cherrystone Clams*	2 each	Clams, crab claws, jumb Taylor Bay scallops, oy:			"Baltimore Style" Shrimp Cock "Asian Style" Calamari Salad	iuii 1/2 lb.
Colossal Shrimp Cocktail	MP	Hi-Rise of Seafood* (fo	*	58	1/2 Lobster Tail	
Chilled Mussels on the half shell	7 dozen	Skyscraper* (for six - e	eight)	99	Full Lobster Tail	
		al	ls-			
APPE	TIZERS	44	30	AR	TISINAL CHEESE PLATE	
Beets "Two Ways"		11		Local Chee		11
Cato Corners blue cheese, arugula,	hazelnut vinaigre		fig compo	te, toasted c	Ilmond honey	
Grilled Octopus		13			SOUPS & SALADS	_
Kumquats, shaved celery, arugula, c	orange-harissa vi	-	New Engle Loaded wit	and Clam C h clams	howder	5 cup/6 boy
Fried Calamari Coriander salt, trio of sauces		10	Soup of Th		lay's soup	5 cup/6 bov
Jumbo Lump Crab Cake		14	Lobster Bis	sque	•	9
Old Bay remoulade, celeriac slaw				ème fraiche,	fresh lobster	_
RI "Rhody Royal" Mussels/ Mani	ila Clams	11	Caesar Romaine he	earts, garlic	crouton, parmesan	7
Spanish chorizo, piquillo peppers, sl	herry		Iceberg W	edge	•	8
Fried Whole Belly Clams		13			nzola dressing	
Tartar sauce			Field Gree Hand gath		sherry vinaigrette	(
Yellowfin Tuna Tartar*		14	Chopped S	Salad		1
Avocado, satsuma tangerine, potato	o chips		Apples, cro	anberries, wo	alnuts, pumpkin seeds, gorgonzola	
Buffalo Shrimp		11	Grape tom		, feta, kalamata olives, cucumbers,	
Celery, carrots, blue cheese dressing	g		Greek vina			
	4 0	MARKET	r CATCH	A	>	
Simply choose from	n our Fresh Seafd			h-wild rice r	isotto, ginger syrup, parsnip chips	
Loch Duart Salmon Scotland	26	Mahi Mahi Gulf of M	evico	26	Yellowfin Tuna Georges Bank	28
		mani mani oon on m	EXICO	_	Tono William Coorges Bank	
Jumbo Shrimp Gulf of Mexico	25	Cobia Belize	iexico	27	Atlantic Cod Chatham, MA	
Sea Scallops Bomster Brothers, Stoningto	25 on, CT 28 FI	Cobia Belize "Featured Fish of the RESH FISH PREPA"	he Day" RED BY OU Bouillabai	27 MP JR CHEF	Atlantic Cod Chatham, MA Dover Sole Holland	25 43
Sea Scallops Bomster Brothers, Stoningto Grilled Yellowfin Tuna Saffron cous cous, golden raisins, he	25 on, CT 28 FI	Cobia Belize "Featured Fish of the RESH FISH PREPA"	ne Day" RED BY OL Bouillabai Cod, shrim	27 MP JR CHEF	Atlantic Cod Chatham, MA Dover Sole Holland ussels, roasted tomatoes, saffron ro	25 43 uille
Sea Scallops Bomster Brothers, Stoningto Grilled Yellowfin Tuna Saffron cous cous, golden raisins, ho	25 on, CT 28 FI arissa, tzatziki sa	Cobia Belize "Featured Fish of the RESH FISH PREPA 28 succe 25	RED BY OL Bouillabai Cod, shrim Max's Lob Lobster, pu	27 MP JR CHEF sse p, clams, mu oster Cobb S	Atlantic Cod Chatham, MA Dover Sole Holland ussels, roasted tomatoes, saffron ro	25 43 uille
Sea Scallops Bomster Brothers, Stoningto Grilled Yellowfin Tuna Saffron cous cous, golden raisins, ho Chatham Cod A la Plancha Sweet chili glaze, rock shrimp, rice v	25 on, CT 28 FI arissa, tzatziki sa	Cobia Belize "Featured Fish of the RESH FISH PREPA 28 succe 25	RED BY OL Bouillabai Cod, shrim Max's Lob Lobster, pu cheese, ton	27 MP JR CHEF isse p, clams, mu ester Cobb S impernickel compare	Atlantic Cod Chatham, MA Dover Sole Holland ussels, roasted tomatoes, saffron ro ialad croutons, egg, avocado, bacon, go	25 43 uille rgonzola
Sea Scallops Bomster Brothers, Stoningto Grilled Yellowfin Tuna Saffron cous cous, golden raisins, ho Chatham Cod A la Plancha Sweet chili glaze, rock shrimp, rice v Guinness Fish N' Chips	25 on, CT 28 FI arissa, tzatziki sa vermicelli, kombu	Cobia Belize "Featured Fish of the RESH FISH PREPA 28 succe 25 broth 20	RED BY OU Bouillabai Cod, shrim Max's Lob Lobster, pu cheese, ton	27 MP JR CHEF isse p, clams, mu oster Cobb S umpernickel of	Atlantic Cod Chatham, MA Dover Sole Holland ussels, roasted tomatoes, saffron ro ialad croutons, egg, avocado, bacon, go a Plancha (Boned tableside upon a	25 43 uille rgonzola
Sea Scallops Bomster Brothers, Stonington Grilled Yellowfin Tuna Saffron cous cous, golden raisins, has Chatham Cod A la Plancha Sweet chili glaze, rock shrimp, rice was Guinness Fish N' Chips Crispy french fries, creamy cabbage	25 on, CT 28 Fl arissa, tzatziki sa vermicelli, kombu e slaw, tartar sau	Cobia Belize "Featured Fish of the RESH FISH PREPA 28 succe 25 broth 20	RED BY OU Bouillabai Cod, shrim Max's Lob Lobster, pu cheese, ton	27 MP JR CHEF isse p, clams, mu oster Cobb S umpernickel of	Atlantic Cod Chatham, MA Dover Sole Holland ussels, roasted tomatoes, saffron ro ialad croutons, egg, avocado, bacon, go	25 43 uille rgonzola
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SIDES

5

5

5

Spaghetti Squash & Apples 5

Creamy Mashed Potatoes

Jasmine Rice

French Fries

Old Bay Fries

Sweet Potato Fries

Sautéed Fregola, Cauliflower &

Black Truffle Mac & Cheese

Brussels Sprouts

Root Vegetable Fingerling

6

5

Potato Hash

Sautéed Spinach