

MAX FISH

RAW BAR

Littleneck Clams* 2each	Shellfish Sampler* (for two) 34	Chilled 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-fregola 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>Chorizo, saffron, Spanish grilled bread</i>	
Fried Whole Belly Clams 15 <i>Tartar sauce</i>	
Ahi Tuna Sashimi Tempura* 14 <i>Sesame-seaweed vinaigrette, yuzu aioli, wasabi tobiko</i>	



SOUPS & SALADS

New England Clam Chowder 5 cup/7 bowl <i>Loaded with clams and applewood smoked bacon</i>	
Soup of The Day 5 cup/7 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>	
Seasonal Chopped Salad 10 <i>Roasted butternut squash, walnuts, blue cheese, dried cranberries, pumpkin seeds, Glastonbury apples, buttermilk-herb dressing</i>	
Roasted Beet Salad 9 <i>Arugula, frisee, grain mustard vinaigrette, farmers cheese, candied pecans</i>	

MARKET CATCH



Any "Market Catch" is available simply prepared or over any salad

Faroe Island Salmon North Atlantic 27	Idaho Rainbow Trout 24	Yellowfin Tuna * South Pacific 30
Jumbo Shrimp Gulf of Mexico 28	Striped Bass Chesapeake Bay 27	Atlantic Cod North Atlantic 25
Jumbo Sea Scallops* New Bedford 32	Jumbo Lump Crab Cakes 28	Dover Sole Holland 45

ENTREES PREPARED BY OUR CHEF

Chatham Cod A la Plancha Patatas bravas, Spanish chorizo, grilled spring onion, pepper-almond romeso, olive relish 25
Grilled Atlantic Striped Bass Soft polenta, spring vegetable succotash, tarragon-lobster jus 27
Pan Roasted 1 1/4 lb Lobster Spring pea risotto, bourbon, pink peppercorns, vanilla MP
Grilled Faroe Island Salmon* Smoked salmon-fingerling hash, cippollini, celery root slaw, kale pesto, preserved lemon 27
Grilled Yellowfin Tuna * Crispy rice cake, soy bean hummus, sautéed mushrooms & snap peas, mushroom dashi 30
Jumbo Scallops A la Plancha* Mustard-herb spaetzle, roasted mushrooms, fava beans, porcini beurre blanc 32
Bouillabaisse Fresh fish, shrimp, clams, mussels, roasted tomatoes, saffron rouille 27
Beer Battered Fish N' Chips Crispy french fries, coleslaw, tartar sauce 21
Lobster Cobb Salad Lobster, pumpernickel croutons, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato 23
12 oz. New York Strip* Bacon-onion-potato pave, roasted cauliflower, balsamic demi-glace 29
10 oz. Filet Mignon* Served with one side and cognac-peppercorn demi-glace 35
Braised Beef Short Ribs Mashed potatoes, roasted carrots, cipollini onions, fresh horseradish 27
Pan Roasted Half Chicken Mashed potatoes, bacon, baby onions, red wine-mushroom jus 22

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</i>

SURF & TURF

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

LIGHTER FARE

Fried Whole Belly Clam Platter 19 <i>French fries, coleslaw</i>
New England Lobster Roll 21 <i>Hot, cold or "Best of Both Worlds", french fries, coleslaw</i>
Crab Cake Sandwich 16 <i>Cajun remoulade, old bay french fries</i>
The Max Classic Cheeseburger* 13 <i>Black pepper-roasted garlic aioli, french fries, pickle</i>

SIDES

Haricot Verts 6	Broccoli Rabe 6	Patatas Bravas & Chorizo 7	Spring Pea 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 Brodeur ~ Sous Chef Nick Stinziani