

## "THE GREAT EXPERIMENT"

### SPARKLERS

<b>Mi a Moro</b>	9
<i>Floral and exotic; Plymouth gin, St. Germain elderflower, fresh blood orange, and prosecco</i>	
<b>French 75</b>	9
<i>Lively and refreshing. The perfect way to start or finish</i>	
<b>Sloe Gin Fizz</b>	9
<i>Variation on the classic sour. Sloe gin, Plymouth gin, cava, and citrus</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>	

### HOUSE EXCLUSIVES

<b>Tiki Torch</b>	10
<i>"Not Your Average Daiquiri"</i>	
<i>Blackwell rum, Amaro Montenegro, vanilla, lime, crushed ice, mint</i>	
<b>Cincinnati Takeover</b>	9
<i>Inspired by George Remus' suspect takeover of Cincinnati's distilleries and pharmacies that propelled him into one of the biggest and most profitable bootlegger in history. Redemption Rye, Benedictine, citrus</i>	
<b>Cranberry Lemonade Martini</b>	9
<i>New England's native berry; house infused cranberry vodka with our fresh sour mix</i>	
<b>Swedish Tea</b>	8
<i>A stimulating concoction of Absolut Wild Tea, lemon, honey, and Pimm's #1</i>	
<b>The Shark</b>	9
<i>Complex and satisfying; Smirnoff, Lillet Blond &amp; Peachchello</i>	

### WINES BY THE GLASS

<b>Featured Summer Wines</b>	
<b>Rosé</b> , Coeur Esterelle, Cotes de Provence, France	9.00
<b>Beaujolais-Village</b> , Joseph Drouhin, France	8.00
<b>Chardonnay</b> , Jean Manciat, Macon-Charnay, France	10.00
<b>Champagne &amp; Sparkling White Wines</b>	
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' Anoya, Spain	9.00
Veuve Clicquot, "Brut", MV, Reims, France	12.95
Valdo, Prosecco, "Brut", Valdobbiadene, Italy	8.00
<b>Sauvignon Blanc</b>	
Starborough, Marlborough, New Zealand	9.00
St. Supery, Napa Valley, California	9.00
Henri Bourgeois, "Cuvée Bonnes Bouches", Sancerre, Loire Valley, FR	12.00
<b>Chardonnay</b>	
Red Tree, California	8.00
Clos De La Perriere, Bourgogne, France	12.00
Talbott, Sleepy Hollow, Santa Lucia Highlands, California	14.00
<b>Riesling</b>	
S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany	9.00
<b>Interesting Seafood Whites</b>	
Pinot Grigio, Ca' Donnini, Delle Venezie, Italy	7.50
Can Feixes, Hugueta, Penedes, Spain	9.00
<b>Pinot Noir</b>	
Matua, Marlborough, New Zealand	9.00
Leatitia Vineyards, Arroyo Grande Valley, California	14.00
<b>Cabernet Sauvignon</b>	
Cypress, Central Coast	6.50
Pavilion, Napa Valley, California	9.00
Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA	12.50
<b>Merlot</b>	
Grayson, California	8.00
<b>Interesting Red Varietals</b>	
Cotes du Rhone, Pierre Amadieu, France	8.00
Malbec, Killka, Mendoza, Argentina	9.00

### CLASSICS

<b>Havana</b>	9
<i>This cocktail was first enjoyed as a refreshment on a sultry Havana night. Goslings Black Seal Rum, Cointreau, citrus, sugar and Reagan's Orange Bitters</i>	
<b>Scofflaw</b>	9
<i>"A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon &amp; orange bitters</i>	
<b>Pisco Sour*</b>	9
<i>For the margarita drinker, a raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters</i>	
<b>Jack Rose</b>	8
<i>Fruity without being sweet, a blend of applejack, pomegranate &amp; fresh lemon juice</i>	
<b>Aviation</b>	9
<i>An evocative blend of gin, sweet cherry and tart lemon</i>	
<b>Sazerac Cocktail</b>	10
<i>Rye whiskey, Pechauds Bitters, sugar, Absinthe rinse</i>	
<b>Moscow Mule</b>	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>	
<b>Pimm's Cup</b>	7
<i>Pimm's is Gin based with subtle spice and citrus notes. There are many different versions of this cocktail. Ours features house made lemonade with a splash of sprite.</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

<b>Guinness Stout</b>	6.00
<b>Stella Artois Pilsner</b>	5.50
<b>Goose Island IPA</b>	6.00
<b>Harpoon Rye IPA</b>	5.75
<b>Hoegaarden Belgian White</b>	6.50
<b>Blue Point Toasted Lager</b> Amber Lager	5.50

### TALL BOTTLES (BOMBERS)

<b>Brooklyn Local 2</b>	750ml	18.00
<b>Brooklyn Local 1</b>	750ml	18.00
<b>Franziskaner Hefe Weiss</b>	16.9 oz.	9.00
<b>Newcastle</b>	16 oz.	8.00
<b>Saison Dupont "Belgian Farmhouse Ale"</b>	750ml	16.00

### BOTTLES

<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>Sam Light</b>	4.50
<b>Blue Moon Belgian White</b>	4.50
<b>Buckler (non-alcohol)</b>	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.

<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>Shellfish Sampler*</b> (for two)	32
Clams, crab claws, jumbo shrimp, Taylor Bay scallops, oysters, mussels	
<b>Hi-Rise of Seafood*</b> (for four)	58
<b>Skyscraper*</b> (for six – eight)	99

<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

## APPETIZERS

<b>Connecticut Oyster Tempura</b>	3 each
<i>Yuzu aioli, sesame seaweed salad</i>	
<b>Grilled Octopus</b>	13
<i>“Patatas bravas”, fava beans, mint, almonds</i>	
<b>Fried Calamari</b>	10
<i>Coriander salt, trio of sauces</i>	
<b>Jumbo Lump Crab Cake</b>	14
<i>Papaya-jicama salsa, blackened chili aioli, ginger reduction</i>	
<b>RI “Rhody Royal” Mussels/ Manila Clams</b>	11
<i>Spanish chorizo, piquillo peppers, sherry</i>	
<b>Fried Whole Belly Clams</b>	13
<i>Tartar sauce</i>	
<b>Yellowfin Tuna Tartar*</b>	14
<i>Avocado, orange vinaigrette, house made potato chips</i>	

## ARTISINAL CHEESE PLATE

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

## SOUPS & SALADS

<b>New England Clam Chowder</b>	5 cup/6 bowl
<i>Loaded with clams</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 crouton, parmesan</i>	
<b>Iceberg Wedge</b>	8
<i>Tomato, bacon, gorgonzola dressing</i>	
<b>Field Greens</b>	6
<i>Hand gathered greens, sherry vinaigrette</i>	
<b>Chopped Salad</b>	10
<i>Roasted beets, sunflower seeds, radish, asparagus, Vermont cheddar, mustard vinaigrette, saba</i>	
<b>Grilled Baby Artichoke Salad</b>	11
<i>Arugula, cous cous, black olives, feta, white anchovy</i>	

## MARKET CATCH

Simply choose from our Fresh Seafood selection paired with spring vegetable risotto, raw asparagus, radish salad, preserved lemon vinaigrette

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

## FRESH FISH PREPARED BY OUR CHEF

<b>Grilled Monk Fish</b>	27
<i>Jambalaya rice, Cajun vegetable jardiniere</i>	
<b>Grilled Loch Duart Salmon *</b>	26
<i>Nori sticky rice, sweet and sour pickled Connecticut fiddleheads, wasabi butter, miso emulsion</i>	
<b>Grilled Yellowfin Tuna *</b>	28
<i>Saffron cous cous, golden raisins, harissa, tzatziki sauce</i>	
<b>Chatham Cod A la Plancha</b>	25
<i>Yukon gold potatoes, smoked trout, baby artichokes, grain mustard-roasted garlic butter</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>Potato gnocchi, braised bacon, cherry tomatoes, peas, spring onion pesto</i>	

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

## FEATURED ADDITIONS

<b>Pan Roasted 1 1/4 lb Lobster</b>	MP
<i>Buttermilk smashed new potatoes, asparagus, tarragon, Dijon, lemon</i>	
<b>Macadamia Nut Crusted Connecticut Fluke</b>	27
<i>Lemongrass, coconut milk, forbidden rice</i>	

## TURF

Served with one side and whole grain mustard demi-glace

<b>New York Strip*</b>	12 oz. ~ 28
<i>Sautéed oyster mushrooms, shallots confit, sour cream mashed</i>	
<b>Filet Mignon*</b>	10 oz. ~ 32
<b>“Brandt” Kansas City Strip</b>	16 oz. ~ 33
<b>Jamaican Jerk Grilled Half Roasted Murray’s Chicken</b>	24
<i>Coconut rice, spring peas, sweet and sour tamarind sauce</i>	

## with a side of SURF

Any of the following can be added to an entrée		
<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> with crab meat and shrimp stuffing	MP
<i>Available sizes: 1lb. &amp; 2 lb. All lobsters served with Mashed Potatoes and Grilled Asparagus</i>	

## LIGHTER FARE

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

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

## SIDES

<b>Harricots Verts</b>	5	<b>Jambalaya Rice</b>	7	<b>Grilled Asparagus</b>	6	<b>French Fries</b>	5
<b>Jasmine Rice</b>	5	<b>Sautéed Spinach</b>	5	<b>Black Truffle Mac &amp; Cheese</b>	9	<b>Sweet Potato Fries</b>	5
<b>Creamy Mashed Potatoes</b>	5					<b>Old Bay Fries</b>	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