

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>Yuzu aioli, sesame seaweed salad</i>
Char Grilled Octopus 13 <i>Polenta, avocado puree, pickled vegetables, ceviche vinaigrette</i>
Fried Calamari 10 <i>Coriander salt, trio of sauces</i>
Jumbo Lump Crab Cake 14 <i>Bacon-corn salsa, sriracha aioli</i>
Creole Rhode Island Mussels 11 <i>Beer, andouille sausage, sauce piquant, garlic bread</i>
Fried Whole Belly Clams 13 <i>Tartar sauce</i>
Ahi Tuna Tartare* 14 <i>Wakame seaweed, cucumber, wasabi, taro chips, yuzu vinaigrette</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>Tobiko crême fraiche, fresh lobster</i>
Caesar 7 <i>Romaine hearts, garlic croutons, parmesan</i>
Field Greens 6 <i>Hand gathered greens, sherry vinaigrette</i>
Beltane Farms Goat Cheese Salad 11 <i>Arugula, fresh garbanzo beans, Bulgar wheat, grape tomatoes, cucumber tabini</i>
Seasonal Chopped Salad 10 <i>Corn, cherry tomatoes, sharp cheddar, cucumber, sunflower seeds, sugar snap peas, buttermilk-herb dressing</i>

MARKET CATCH

Simply choose any of the fresh seafood selection paired with grilled summer vegetables, warm cracked wheat-quinoa salad, tomato cucumber vinaigrette

Mahi Mahi Gulf of Mexico 26	"Featured Fish of the Day" MP	Yellowfin Tuna South Pacific 28
Jumbo Shrimp Gulf of Mexico 25	Swordfish Georges Bank 30	Atlantic Cod Chatham, Massachusetts 25
Sea Scallops "Bomster Brothers" Stonington CT 28	Loch Duart Salmon Scotland 27	Dover Sole Holland 43

FRESH FISH PREPARED BY OUR CHEF

Blackened Mahi Mahi 26 <i>Guava-papaya coulis, coconut rice, plantain chips</i>	Lobster Cobb Salad 23 <i>Lobster, pumpernickel croutons, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato</i>
Loch Duart Salmon 27 <i>Hoisin BBQ glaze, soba noodle salad, summer vegetable julienne, tempura avocado</i>	Whole Dover Sole A la Plancha (Boned tableside upon request) 43 <i>Jasmine rice, haricots verts, mustard seed beurre blanc</i>
Grilled Yellowfin Tuna * 28 <i>Ratatouille, crispy polenta, chick peas, swiss chard</i>	
Beer Battered Fish N' Chips 20 <i>Crispy french fries, coleslaw, tartar sauce</i>	
"Bomster Brothers, CT" Scallops A la Plancha * 28 <i>Warm chipotle-corn potato salad, bacon-bean & pickled mushroom vinaigrette</i>	
Bouillabaisse 27 <i>Fresh fish, shrimp, clams, mussels, roasted tomatoes, saffron rouille</i>	

FEATURED ADDITIONS

Grilled Swordfish 30 <i>Zucchini-potato latke, basil pesto, cherry tomato confit, citrus butter</i>
Pan Roasted 1 1/4 lb Lobster MP <i>Summer corn risotto, bourbon, black pepper, vanilla</i>
Chatham Cod A la Plancha 25 <i>Kaffir lime risotto, sugar snap peas, lobster-lemongrass broth, pea-scallion-daikon salad</i>

TURF

New York Strip* 12 oz. ~ 29 <i>Truffle fried "2 hour farm egg" grilled oyster mushroom demi-glace, sour cream mashed potatoes</i>
Filet Mignon* 10 oz. ~ 35 <i>Served with one side and whole grain mustard demi-glace</i>
Goat Cheese Stuffed Murray's Chicken 24 <i>Creamy mashed potatoes, vermouth, mushroom-shallot fricassee</i>

with a side of SURF

<i>Any of the following can be added to an entrée</i>		
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 Grilled Glastonbury corn and mashed potatoes</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 aioli, french fries, pickle</i>

SIDES

Haricot Verts 6	Ratatouille 6	Warm Chipotle Corn Potato Salad 6	Summer Corn Risotto 6
Jasmine Rice 5	Sautéed Spinach 5	Truffle Mac & Cheese 9	French / Sweet Fries 5
Creamy Mashed Potatoes 6	Grilled Summer Vegetables 6	Grilled Glastonbury Corn 4	Old Bay Fries 5

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MAX FISH

“HEY BARTENDER”

Bermuda Triangle “Dark and Stormy”

Blackwell Rum, Ginger Beer, lime juice, and honey syrup 9

Cranberry Lemonade Martini* “New England’s native berry”

House infused cranberry vodka with our fresh sour mix 8

Negrito “Negroni’s Hermanito”

Avion Anejo, Aperol, Lillet White 11

Rose Colored Glasses “Makes Everything Better”

Belvedere vodka, Aperol, fresh lime juice, simple syrup 10

Whiskey Smash “Modified Mint Julep.”

Four Roses Yellow, citrus, mint, sugar, crushed ice 10

Belle de Jour “By Jackson Cannon of Boston’s Eastern Standard”

Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava 9

Blueberry Sour “Summer in a Glass”

House Infused Local Blueberry Gin, fresh lemon juice, simple syrup, sugared rim 9

Paper Plane “An ode to equal proportions”

Buffalo Trace Bourbon, Amaro Nonino, Aperol, fresh lemon juice 10

Carroll's Garden “For the Manhattan Drinker”

Redemption Rye whiskey, Averna Amaro, Carpano Antica Vermouth 10

Old Style Pimm’s Cup “Light Hearted and Refreshing”

Pimm’s #1, orange juice, ginger beer, Angostura bitters 8

Cin Cin “Light and slightly fruity with floral finesse

and exciting effervescence”

Citadelle gin, St. Germain, Aperol, lemon juice and prosecco 9

BOTTLED CARBONATED OFFERINGS

Somerset Cooler 10

New Zealand Sauvignon Blanc, St. Germain,
Citadelle Gin, notes of vanilla

Aperol Spritzer 10

Muscadet, Aperol, Demerara Syrup

SINGLE CASK COCKTAIL

Barrel Aged Negroni 13

“One of a kind!”

Citadelle gin, Carpano Antica sweet vermouth & Campari.
Blended in-house and aged over two months in toasted oak.

Ask about our other small batch, barrel-aged
cocktails available

WINES BY THE GLASS

DIRECTORS PICK

Rosé, Domaine de Paris, Cotes de Provence, France 9gl / 32btl
Grenache Blanc, Epiphany, Santa Barbara, California 10gl / 36btl
Pinot Noir, Steele, Carneros, California 14gl / 48btl

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

Brewtus Maximus, Guinness,
Stella Artois, Blue Point (seasonal)

In an effort to bring you the most unique, hand-crafted beers
available to us, Max Fish changes draft beers frequently.

PLEASE ASK YOUR SERVER FOR
ADDITIONAL SELECTIONS

BEERS FOR TWO

Dogfish Head “My Antonia” 750ml 21.00
Brooklyn Local 1 750ml 18.00
Stone Arrogant Bastard 22 oz. 16.00

BOTTLES

BREWUS MAXIMUS 4.75
Franziskaner Hefe Weiss 16.9 oz. 9.00
Newcastle 16 oz. 8.00
Allagash White 6.50
Lagunitas ‘Little Sumpin’ 6.75
Innis & Gunn Rum Cask 8.00
Dogfish Head 90 Minute IPA 8.00
Chimay (Trappist) Premiere Red 9.00
Duvel “Belgian Golden Ale” 7.50
Woodchuck Dry Cider 6.00
Budweiser 4.00
Bud Light 4.00
Coors Light 4.00
Michelob Ultra 4.00
Heineken 4.50
Corona 5.00
Sam Adams 4.50
Blue Moon Belgian White 4.50
Buckler (non-alcohol) 4.50

Sparkling White Wines

Prosecco, Valdo, “Brut”, Valdobbiadene, Italy 8.00

Cava “Brut”, Segura Viudas Aria, Sant Sadurni d’ Anoià, Spain 9.00

White Wines (Listed from lightest in body to more full bodied)

Muscadet, Marquis de Goulaine, Loire, France (oyster wine) 7.50

Sauvignon Blanc, Starborough, Marlborough, New Zealand 9.00

Sauvignon Blanc, Max Family Cuvee, Sonoma, California 9.00

Sauvignon Blanc, Thierry Chardon, Touraine, France (oyster wine) 11.00

Pinot Grigio, Ca’ Donini, Delle Venezie, Italy 7.50

Blanco Seleccio, Can Feixes, Huguet, Penedes, Spain (oyster wine) 9.00

Macon-Villages, Cave de Lugny, Burgundy, France (oyster wine) 10.00

Chardonnay Cypress, California 6.50

Chardonnay, Talbott, (Logan Vineyard) Santa Lucia Highlands CA 14.00

Riesling, Dr Loosen, Mosel, Germany 8.00

Red Wines (Listed from lightest in body to more full bodied)

Pinot Noir, Matua, Marlborough, New Zealand 9.00

Garnacha, Atteca Old Vines, Calatayud, Spain 10.00

Merlot, Château Bellevue, Bordeaux Supérieur, France 9.00

Cabernet Sauvignon EOS, Paso Robles, California 8.00

Cabernet Sauvignon Seven Falls, Washington 10.00

Malbec, Killka, Mendoza, Argentina 9.00

(Bordeaux Blend), Max Cuvee, Private Reserve Napa, CA 12.50

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.

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