

MAX FISH

RAW BAR

Littleneck Clams*	2 each	Shellfish Sampler* (for two)	34	Taylor Bay Scallops	3 each
Cherrystone Clams	2 each	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>Pineapple-hearts of palm salsa, coconut-lemongrass 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>Capers, two hour egg, grilled baguette, American sturgeon cavier</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>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>	
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 vinaigrette</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	Monk Fish Chatham, Massachusetts	25	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	Lobster Cobb Salad	23
<i>Guava-papaya coulis, coconut rice, plantain chips</i>		<i>Lobster, pumpernickel croutons, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato</i>	
Loch Duart Salmon	27	Whole Dover Sole A la Plancha (Boned tableside upon request)	43
<i>Hoisin glaze, soba noodle salad, summer vegetable julienne, tempura avocado</i>		<i>Jasmine rice, haricots verts, mustard seed beurre blanc</i>	
Grilled Yellowfin Tuna *	28	FEATURED ADDITIONS	
<i>Black forbidden rice, sesame carrots, Vietnamese caramel</i>		Serrano Ham Wrapped Monk Fish	27
Beer Battered Fish N' Chips	20	<i>Creamy polenta, fava beans, fresh garbanzo beans, Romesco sauce, toasted almonds</i>	
<i>Crispy french fries, coleslaw, tartar sauce</i>		Pan Roasted 1 1/4 lb Lobster	MP
"Bomster Brothers, CT" Scallops A la Plancha *	28	<i>Summer corn risotto, bourbon, black pepper, vanilla</i>	
<i>Chipotle-corn potato salad, bacon-bean & pickled mushroom vinaigrette</i>		Miso Glazed Chatham Cod A la Plancha	25
Bouillabaisse	27	<i>Kaffir lime risotto, sugar snap peas, lobster-lemongrass broth, pea-scallion-daikon salad</i>	
<i>Fresh fish, shrimp, clams, mussels, roasted tomatoes, saffron rouille</i>			

TURF

New York Strip*	12 oz. ~ 29
<i>Truffle fried "2 hour farm egg" grilled oyster mushroom demi-glaze, sour cream mashed potatoes</i>	
Filet Mignon*	10 oz. ~ 35
<i>Served with one side and whole grain mustard demi-glaze</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 asparagus and mashed potatoes</i>	

LIGHTER FARE

Fried Whole Belly Clam Roll	14	Crab Cake Sandwich	15
<i>French fries, coleslaw</i>		<i>Cajun remoulade, old bay french fries</i>	
New England Lobster Roll	20	The Max Classic Cheeseburger*	13
<i>Hot, cold or "Best of Both Worlds", french fries, coleslaw</i>		<i>Black pepper aioli, french fries, pickle</i>	

SIDES

Haricot Verts	6	Spring Pea-Chorizo Fregola	6	Smoked Salmon, Fingerling &		English Pea Risotto	6
Jasmine Rice	5	Sautéed Spinach	5	Artichoke Ragout	6	French / Sweet Fries	5
Creamy Mashed Potatoes	6	Grilled Asparagus	6	Truffle Mac & Cheese	9	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, David Sellers ~ Sous Chef Bob Peterson ~ Sous Chef Matt Brodeur

MAX FISH

“THE GREAT EXPERIMENT”

HOUSE EXCLUSIVES

- The Shark** “Complex and refreshing”
Tito’s Vodka, Lillet Blond, peachcello and orange bitters 9
- Cranberry Lemonade Martini*** “New England’s native berry”
House infused cranberry vodka with our fresh sour mix 8
- Red Line Ransom** “Sophisticated & satisfying”
Ransom Old Tom gin, Pierre Ferrand Dry Curacao, Amaro Montanegro 10
- Bulleit Proof** “Rye’s perfect medium”
Spicy, savory, sweet, citrus and bitter in beautiful balance.
Bulleit Rye, Carpano Antica, maple syrup, lemon juice, Angostura bitters 11
- Coup d’Etat** “A seasonal rum smash.”
Diplomatico rum, Amaro Ramazotti, mole bitters, citrus, mint and notes of vanilla, with crushed ice 10
- Cin Cin** “Light and slightly fruity with floral finesse and exciting effervescence”
Citadelle gin, St. Germain, Aperol, lemon juice and prosecco 9

AWARD WINNERS

- Rose Colored Glasses (Mixologist of the Year CRA 2012)** 10
“Makes everything look better”
Belvedere vodka, Aperol, fresh squeezed lime juice, simple syrup
- Silver Lining (1st Place Avion Tequila)** 11
Avion Silver tequila, St Germain, cinnamon syrup, grapefruit and lime juices, smoked cinnamon stick

WINES BY THE GLASS

DIRECTORS PICK

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

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, Thierry Chardon, Touraine, France (*oyster wine*) 11.00
Pinot Grigio, Ca’ Donini, Delle Venezie, Italy 7.50
Blanco Seleccio, Can Feixes, Hugueta, 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.

CLASSICS & SPARKLERS

- Aviation #1** “Lively aromatics, seductive appeal, piercing acidity and perfectly palette cleansing”
Citadelle gin, Luxardo Maraschino, lemon juice, violet liqueur 9
- Red Hook** “An interestingly spicy Manhattan variation”
Redemption Rye whiskey, Luxardo Maraschino, Punt e Mes 10
- Old Style Pimm’s Cup** “The classic reinvented”
Pimm’s #1, orange juice, ginger beer, Angostura bitters 8
- Cascade Lemonade*** “House variation on the whiskey sour”
George Dickel rye, Pierre Ferrand dry curacao, sour mix, bubbles 9
- Belle de Jour** “By Jackson Cannon of Boston’s Eastern Standard”
Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava 9
- Kir Royal** “Our take on the classic sparkler”
Massenez Crème de Cassis de Dijon, prosecco 9

SINGLE CASK COCKTAIL

- Barrel Aged Negroni** 13
Tanqueray 10 gin, Carpano Antica sweet vermouth & Campari. Blended in-house and aged over two months in toasted oak. “One of a kind!”
- Ask about our other small batch, barrel-aged cocktails available

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

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, David Sellers ~ Sous Chef Bob Peterson ~ Sous Chef Matt Brodeur