

# MAX FISH

## “THE GREAT EXPERIMENT”

### SPARKLERS

<b>Dancing Scotsman</b>	9
<i>Pig's Nose blended Scotch whisky, honey syrup and lemon juice topped with Prosecco</i>	
<b>French 75</b> “The perfect sparkling aperitif”	9
<i>Citadelle gin, cointreau, Prosecco, and lemon juice</i>	
<b>Belle de Jour</b>	9
<i>“Created by Jackson Cannon of Boston's Eastern Standard” Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava</i>	

### CLASSICS

<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>Aperol Gimlet</b>	10
<i>A classically balanced gimlet, served on the rocks with a touch of Aperol</i>	
<b>Aviation</b>	9
<i>An evocative blend of gin, sweet cherry and tart lemon</i>	
<b>Carroll Gardens</b>	10
<i>Redemption Rye whiskey, Carpano Antica, Punt e Mes</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>There are many different versions of this cocktail. Ours features house made lemonade with a splash of sprite.</i>	

### WINES BY THE GLASS

#### Featured Summer Wines

<b>Rosé</b> , Coeur Esterelle, Cotes de Provence, France	9.00
<b>Beaujolais-Village</b> , Joseph Drouhin, France	8.00

#### Sparkling White Wines

Valdo, Prosecco, “Brut”, Valdobbiadene, Italy	8.00
Segura Viudas Aria, Cava “Brut” Sant Sadurni d’ Anoià, Spain	9.00

#### Sauvignon Blanc

Starborough, Marlborough, New Zealand	9.00
St. Supery, Napa Valley, California	9.00
La Foret des Dames Sancerre, France	12.00

#### Chardonnay

Red Tree, California	8.00
Clos De La Perriere, Bourgogne, France	12.00
Navarro, Mendocino, California	14.00

#### Riesling

S.A. Prüm, “Essence”, Mosel-Saar-Ruwer, Germany	9.00
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#### 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
Laetitia Vineyards, Arroyo Grande Valley, California	14.00

#### Cabernet Sauvignon

Cypress, Central Coast	6.50
Josh Cellars, Napa Valley, California	9.00
Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA	12.50

#### Merlot

Grayson, California	8.00
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#### Interesting Red Varietals

Cotes du Rhone, Pierre Amadieu, France	8.00
Malbec, Killka, Mendoza, Argentina	9.00

### HOUSE EXCLUSIVES

<b>Tiki Torch</b> “Not Your Average Daiquiri”	10
<i>Blackwell rum, Amaro Montenegro, vanilla, lime, crushed ice, mint</i>	
<b>Tremont</b>	11
<i>Inspired by classic Manhattan variations this features Ron Zacapa Solera rum, Carpano Antica, Amaro Montenegro, and Bitter Truth Mole Bitters</i>	
<b>Cranberry Lemonade Martini*</b>	9
<i>New England's native berry; house infused cranberry vodka with our fresh sour mix</i>	
<b>Honey Bee</b>	8
<i>House infused ginger vodka mixed with lemon juice and local honey syrup, balanced by Amaro Montenegro</i>	
<b>Fish Hook</b> “The classic Manhattan cocktail reinvented”	9
<i>CT's own Onyx Moonshine, Luxardo maraschino, Lillet blond, orange bitters</i>	
<b>Bermuda Triangle</b> “Set sail on the dark and stormy sea!”	9
<i>Gosling Black Seal Rum, ginger beer, lime juice and honey.</i>	

### SINGLE CASK COCKTAIL

#### Barrel Aged Negroni 13

*Hendricks gin, Carpano Antica sweet vermouth, Campari. Blended in-house and aged over two months in toasted oak. One of a kind!*

\*Please note that these items contain raw egg as does our classically prepared sour mix

### 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>Hoegaarden Belgian White</b>	6.50
<b>Blue Point Toasted Lager Amber Lager</b>	5.50

Ask your server about additional draught beer selections!!!

### BEERS FOR TWO

<b>Dogfish Head “My Antonia”</b>	750ml	21.00
<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
<b>Stone Arrogant Bastard</b>	22 oz.	16.00

### BOTTLES

<b>Allagash White</b>	6.50
<b>Innis &amp; Gunn Rum Cask</b>	8.00
<b>Dogfish Head 90 Minute IPA</b>	8.00
<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 Light</b>	5.00
<b>Corona</b>	5.00
<b>Sam Adams</b>	4.50
<b>Lagunitas ‘Little Sumpin’</b>	6.75
<b>Blue Moon Belgian White</b>	4.50
<b>Buckler (non-alcohol)</b>	4.50
<b>Omission Lager (gluten free)</b>	6.00

#### 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.*

# MAX FISH

## RAW BAR

Please view our daily oyster list.

<b>Littleneck Clams*</b>	2 each	<b>Shellfish Sampler*</b> (for two) 32 Clams, crab claws, jumbo shrimp, bay scallops, oysters, mussels, Jonah Crab Claws <b>Hi-Rise of Seafood*</b> (for four) 58 <b>Skyscraper*</b> (for six – eight) 99	<b>“Baltimore Style” Shrimp Cocktail</b> 1/2 lb.	12
<b>Cherrystone Clams*</b>	2 each		<b>“Asian Style” Calamari Salad</b>	5
<b>Colossal Shrimp Cocktail</b>	MP		<b>1/2 Lobster Tail</b>	11
<b>Chilled Mussels on the half shell</b>	7 dozen		<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>Fingerling potatoes, romesco, almonds</i>	
<b>Fried Calamari</b>	10
<i>Coriander salt, trio of sauces</i>	
<b>Jumbo Lump Crab Cake</b>	14
<i>Avocado aioli, roasted pepper-corn salsa, lime gelée</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 Poke*</b>	14
<i>Lotus root chips, avocado, sriracha sauce</i>	

## ARTISANAL CHEESE PLATE

**Featuring Local Cheeses** 11  
*Seasonal compote, toasted almond honey*

## SOUPS & SALADS

<b>New England Clam Chowder</b>	5 cup/6 bowl
<i>Loaded with clams and applewood smoked bacon</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 croutons, 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>Sunflower seeds, radish, sugar snap peas, corn, Vermont cheddar, cherry tomatoes, cucumber, buttermilk-herb dressing</i>	

## MARKET CATCH

Simply choose from our Fresh Seafood selection paired with grilled market vegetable-nine grain pilaf, marinated cherry tomatoes, basil chimichurri

<b>Swordfish</b> North Atlantic	30	<b>Monk Fish</b> Chatham, MA	27	<b>Yellowfin Tuna</b> Georges Bank *	28
<b>Jumbo Shrimp</b> Gulf of Mexico	25	<b>Wild Sockeye Salmon</b> Sitka, AK *	28	<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 North Atlantic Swordfish</b>	30
<i>Pineapple-crystallized ginger chutney, jasmine rice, Beckett farms bok choy, hoisin BBQ sauce</i>	
<b>Grilled Yellowfin Tuna *</b>	28
<i>Potato pave, Baggot farm green beans, piquillo pepper tapenade, beurre rouge</i>	
<b>Chatham Cod A la Plancha</b>	25
<i>Local pea spätzle, shaved fennel, niçoise olive, preserved lemon coulis</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>Saffron creamed Connecticut corn, creamy polenta, corn-spanish chorizo succotash</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, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato</i>	
<b>Whole Dover Sole A la Plancha (Boned tableside upon request)</b>	43
<i>Jasmine rice, haricots verts, mustard seed beurre blanc</i>	

## FEATURED ADDITIONS

<b>Grilled Monk Fish</b>	27
<i>Eggplant mash, Beckett Farms caponata, basil oil</i>	
<b>Pan Roasted 1 1/4 lb Lobster</b>	MP
<i>Sweet corn risotto, bourbon, black pepper, vanilla</i>	
<b>Macadamia Nut Crusted Wild Sockeye Salmon</b>	28
<i>Lemongrass, coconut milk, forbidden rice</i>	

## TURF

<b>New York Strip*</b>	12 oz. ~ 29
<i>Truffle fried “2 hour farm egg” grilled oyster mushroom demi-glace, sour cream mashed potatoes</i>	
<b>Filet Mignon*</b>	10 oz. ~ 35
<b>“Brandt” Kansas City Strip*</b>	16 oz. ~ 34
<i>Served with one side and whole grain mustard demi-glace</i>	
<b>Jamaican Jerk Grilled Half Roasted Murray’s Chicken</b>	24
<i>Coconut rice, Beckett Farms peas, sweet and sour tamarind sauce</i>	

## with a side of SURF

<i>Any of the following can be added to an entrée</i>		
<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 CT corn with lime-chipotle butter</i>	

## LIGHTER FARE

<b>Fried Whole Belly Clam Roll</b>	14	<b>Crab Cake Sandwich</b>	15
<i>French fries, cole slaw</i>		<i>Gherkin aioli, old bay french fries</i>	
<b>Fresh New England Lobster Roll</b>	19	<b>The Max Classic Cheeseburger*</b>	13
<i>Warm buttered, cold lobster salad or “best of both worlds”, french fries, cole slaw</i>		<i>Black pepper aioli, french fries, pickle</i>	

## SIDES

<b>Haricots Verts</b>	5	<b>Eggplant Mashed</b>	6	<b>CT Corn-Chorizo Sausage</b>		<b>French Fries</b>	5
<b>Jasmine Rice</b>	5	<b>Sautéed Spinach</b>	5	<b>Succotash</b>	6	<b>Sweet Potato Fries</b>	5
<b>Creamy Mashed Potatoes</b>	5			<b>Black Truffle Mac &amp; Cheese</b>	9	<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 Bob Peterson ~ Sous Chef Matt Brodeur