

COCKTAILS

Havana	9
<i>This cocktail was first enjoyed as a refreshment on a sultry Havana night. Goslings Black Seal Rum, Cointreau, citrus, sugar and Reegan's Orange Bitters</i>	
Scofflaw	9
<i>"A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitters</i>	
Pimm's Cup*	7
<i>"It's Pimm's O'clock!" Pimm's #1, fresh lemonade & a splash of Sprite</i>	
Aviation	9
<i>An evocative blend of gin, sweet cherry and tart lemon</i>	
Green Hornet	10
<i>A bold blend of muddled cucumber and jalapeno, Hendricks gin and citrus, with a little sting.</i>	
Rum Smash	9
<i>A great choice for the Mojito drinker. BMD "Ragged Mountain" Rum with fresh mint, demerara sugar and citrus served over crushed ice with a mint sprig</i>	

Agave Rojo <i>"Everything a Sangaria wants to be"</i>	10
<i>Hotel California Blanco Tequila, red wine honey syrup and a muddle of orange and vanilla. Served over crushed ice.</i>	
Mai Tai "Trader Vic Style"	8
<i>Sailor Jerry's Rum, Triple Sec, orgeat and notes of vanilla served over crushed ice</i>	
Belle de Jour	8
<i>"A classic sparkler first created by Jackson Cannon of Boston's Eastern Standard" Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava.</i>	
Last Word	9
<i>Herbal, sweet and sharp. Beefeater gin, Maraschino liqueur, Green Chartreuse and fresh lime. Enough said!</i>	
Pisco Sour*	9
<i>A raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters</i>	
Jack Rose	8
<i>Fruity without being sweet, a blend of applejack, pomegranate & fresh lemon juice</i>	

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

VINEYARD DIRECT WINE SERIES

When we find great wines at a great savings we are delighted to pass the savings along to you. We hope you will enjoy these wines as much as we do, at almost half their typical restaurant price.

Pinot Noir, Belle Glos, "Meiomi", California	CA 15.00gl / 59.00btl
Sauvignon Blanc, St. Suprey, Napa	CA 9.00gl / 35.00btl
Cabernet Sauvignon, St. Suprey, "Elu", Napa	CA 15.00gl / 58.00btl

WINES BY THE GLASS

Featured Summer Wine	
Rosé , Domaine de Paris, 2010, Cotes de Provence	7.50
Champagne & Sparkling White Wines	
Montsarra, Cava "Brut" Penedes, Spain	9.00
Taittinger, "Brut Francaise", MV, Reims, France (1/2 bottle)	35.00
Veuve Clicquot, "Brut", MV, Reims, France	12.95
Valdo, Prosecco, Valdobbiadene, Italy	7.00
Sauvignon Blanc	
Mohua, Marlborough, New Zealand	9.00
Henri Bourgeois, "Cuvée Bonnes Bouches", Sancerre, Loire Valley, FR	12.00
Chardonnay	
Estancia, Monterey, California	8.00
Macon Lugny "Les Charmes" (White Burgundy) France	9.00
Flora Springs Vineyard, Napa, California	10.00
Newton Vineyards, Sonoma/Napa, California	14.00
Riesling	
S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany	9.00
Interesting Seafood Whites	
Pinot Grigio, Canaletto, Delle Venezie, Italy	7.50
Can Feixes, Hugueta, Penedes, Spain	9.00
Friulano, Bastianich, Colli Orientali Del Friuli, Italy	9.00
Pinot Noir	
Block 9, Sonoma, California	8.00
Belle Glos by Caymus, "Meiomi", California	15.00
Cabernet Sauvignon	
Juniper Canyon, California	6.50
Pavilion, Napa Valley, California	9.00
Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA	12.50
Merlot	
Grove Street, Sonoma County, California	9.50
Interesting Red Varietals	
Sangiovese, I Perazzi, Morellino di Scansano, Italy	10.00
Malbec, Gouguenheim, Mendoza, Argentina	8.50

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

Guinness	6.00
Blue Point Toasted Lager	5.50
Stella Artois	5.50
Blue Point Optical Illusion	5.75
Narragansett Lager	3.75
Harpoon Summer	5.75

TALL BOTTLES (BOMBERS)

Brooklyn Local 1	750ml	18.00
Franziskaner Hefe Weiss	16.9 oz.	9.00
New Castle	16 oz.	8.00

BEER OF THE WEEK

Saison Dupont "Belgian Farmhouse Ale" 750ml bottle 18.00
A pleasing pale straw-color with a dense, creamy head. The nose is fruit forward with citrus and spice notes. Full bodied and malty, it sparkles on the palate.

BOTTLES

Chimay (Trappist) Premiere Red	9.00
Duvel "Belgian Golden Ale"	7.50
Budweiser	3.75
Bud Light	3.75
Coors Light	3.75
Miller Light	3.75
Michelob Ultra	3.75
Heineken	4.50
Corona	4.50
Sam Adams	4.50
Sam Light	4.50
Blue Moon Belgian White	4.50

NON ALCHOLIC BEER

Buckler (bottle)	4.50
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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.

Littleneck Clams*	2 each
Cherrystone Clams*	2 each
Colossal Shrimp Cocktail	MP
Jonah Crab Claws	3 each
Chilled Mussels on the half shell	7 dozen

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

Taylor Bay Scallops	3 each
“Baltimore Style” Shrimp Cocktail	1/2 lb. 12
“Asian Style” Calamari Salad	5
1/2 Lobster Tail	11
Full Lobster Tail	16

APPETIZERS

Grilled Octopus	13
<i>Fingerling potato-chorizo ragout, smoked paprika-jersey tomato coulis</i>	
Fried Calamari	10
<i>Coriander salt, trio of sauces</i>	
Jumbo Lump Crab Cake	14
<i>Old Bay remoulade, corn salsa</i>	
RI “Rhody Royal” Mussels	11
<i>Yellow curry-coconut, Thai basil, Kaffir lime broth</i>	
Fried Whole Belly Clams	13
<i>Tartar sauce</i>	
Ahi Tuna Poke*	16
<i>Avocado wasabi puree, sticky rice, sesame chips</i>	
Furikake Seared Tuna*	14
<i>Watermelon-cucumber salsa, arugula, ginger lime vinaigrette</i>	
Buffalo Shrimp	11
<i>Celery, carrots, blue cheese dressing</i>	

ARTISINAL CHEESE PLATE

Featuring Local Cheeses	11
<i>Littel Acres peaches, toasted almond honey</i>	

SOUPS & SALADS

New England Clam Chowder	5 cup/6 bowl
<i>Loaded with clams</i>	
Bermuda Fish Chowder	5 cup/6 bowl
<i>Tomato broth, vegetables, fresh fish, sherry pepper sauce</i>	
Lobster Bisque	9
<i>Tobikko crème fraiche, fresh lobster</i>	
Caesar	7
<i>Romaine hearts, garlic crouton, parmesan</i>	
Iceberg Wedge	8
<i>Tomato, bacon, gorgonzola dressing</i>	
Field Greens	6
<i>Hand gathered greens, sherry vinaigrette</i>	
Bistro	9
<i>Field greens, pears, apples, walnuts, gorgonzola, cider vinaigrette</i>	
Greek	8
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with grilled “Littel Acres” zucchini risotto, charred tomato-corn salsa, basil pesto

Sockeye Salmon Sitka Alaska	28	Swordfish Steak South Carolina	27	Striped Bass Rhode Island	30
Jumbo Shrimp Gulf of Mexico	25	Atlantic Cod Chatham, MA	25	Arctic Char Sitka, Alaska	24
Sea Scallops Bomster Brothers, Stonington, CT	28	Yellowfin Tuna Georges Bank	27	Mahi Mahi North Carolina	25
		Fluke Stonington, CT	27		

FRESH FISH PREPARED BY OUR CHEF

Grilled Yellowfin Tuna	27
<i>Black sticky rice, Thai peanut coconut sauce, Baggott farms sugar snap peas, pickled onion</i>	
Chatham Cod A la Plancha	25
<i>Leek mashed potatoes, zucchini, pear tomatoes, guanciale and saffron</i>	
Guinness Fish N’ Chips	20
<i>Crispy french fries, creamy cabbage slaw, tartar sauce</i>	
“Bomster Brothers, CT” Scallops A la Plancha*	28
<i>Shitake fried rice, miso glaze, soy</i>	
Whole Dover Sole A la Plancha (Boned tableside upon request)	43
<i>Basmati rice, sugar snap peas, mustard seed beurre blanc</i>	
Grilled Mahi Mahi	25
<i>Baggott farms corn polenta, Tasso ham, Swiss chard, sherry</i>	
Artic Char A la Plancha	24
<i>Ricotta gnocchi, corn-bacon broth, shallot crisp</i>	

Bouillabaisse	27
<i>Mahi, shrimp, clams, mussels, roasted tomatoes, saffron rouille</i>	
Max’s Lobster Cobb Salad	23
<i>Lobster, pumpernickel croutons, egg, avocado, bacon, gorgonzola cheese, tomato</i>	

FEATURED ADDITIONS

Miso-Panko Crusted Alaskan Sockeye Salmon	28
<i>Soba noodles, spinach, sugar snap peas, Tahini</i>	
Pan Roasted 1 1/4 lb Lobster	MP
<i>Bourbon, vanilla, black pepper, sweet corn risotto</i>	
Grilled Rhode Island Striped Bass	30
<i>Summer vegetable succotash, Spanish chorizo, Romesco, roasted almonds</i>	

TURF

Served With One Side *

New York Strip *	14 oz. ~ 30
Filet Mignon *	10 oz. ~ 32
Coffee Rubbed, Bone-In “Cowboy Cut” Steak *	18 oz. ~ 37
Rich’s “Steak and Shrimp”*	29
<i>Truffle mashed potatoes, haricot verts, shrimp scampi sauce</i>	
Grilled Hanger Steak	23
<i>Pommes frites, haricot verts, béarnaise</i>	
Half Roasted Murray’s Chicken	24
<i>Chipotle BBQ sauce, Swiss chard, creamy corn mashed potatoes</i>	

with a side of SURF

Any of the following can be added to an entrée

Steamed 1 lb. Lobster	half 11	whole 16
Herb Grilled 1 lb. Lobster	half 11	whole 16
Baked Stuffed Lobster	half 16	whole 22
“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. & 2 lb. All lobsters served with creamy mashed potatoes, grilled lime buttered corn on the cob</i>	

LIGHTER FARE

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

SIDES

Sautéed Spinach	5	French Fries	5	Grilled Corn On the Cob	4	Baggott Farms Corn Polenta	6
Basmati Rice	5	Sweet Potato Fries	5	Sautéed Summer Vegetables	6	Black Truffle	9
Creamy Mashed Potatoes	5	Old Bay Fries	5	Corn & Bacon Gnocchi	6	Macaroni & Cheese	

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, Eric Stagl ~ Sous Chef, Nick Stinziani