

# GLUTEN FREE MENU

## RAW BAR

Please view our daily oyster list.

<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>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>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 & SALADS

<b>Caesar</b>	7
Romaine heart, parmesan, with Dee’s Gluten Free Croutons	
<b>Iceberg Wedge</b>	8
Tomato, bacon, gorgonzola dressing	
<b>Field Greens</b>	6
Hand gathered greens, sherry vinaigrette	
<b>Chopped Salad</b>	10
Apples, cranberries, walnuts, pumpkin seeds, gorgonzola	
<b>Greek</b>	8
Grape tomatoes, onion, feta, kalamata olives, cucumbers, greek vinaigrette	

## MARKET CATCH

Simply choose from our Fresh Seafood selection paired with butternut squash-wild rice pilaf

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

## FRESH FISH PREPARED BY OUR CHEF

<b>Chatham Cod A la Plancha</b>	25
Sweet chili glaze, rock shrimp, kombu broth	
<b>Loch Duart Salmon*</b>	26
Butternut squash-wild rice pilaf, spinach	
<b>Whole Dover Sole A la Plancha</b> (Boned tableside upon request)	43
Jasmine rice, brussel sprouts, mustard seed beurre blanc	

<b>Seared Tuna Nicoise Salad*</b>	18
Nicoise olives, haricot verts, confit tomatoes, egg, potatoes, white anchovies	
<b>Mahi Mahi</b>	26
Lemongrass, coconut milk, forbidden rice	

## FEATURED ADDITIONS

<b>Max’s Lobster Cobb Salad</b>	23
Lobster, egg, avocado, bacon, gorgonzola cheese, tomato	

## TURF

Served With One Side \*

<b>New York Strip *</b>	12 oz. ~ 28	<b>Half Roasted Murray’s Chicken</b>	24
Sautéed oyster mushrooms, shallots confit, sour cream mashed		Achiote marinade, mashed potatoes, chorizo-roast garlic jus	
<b>Filet Mignon *</b>	10 oz. ~ 32	<b>“Brandt” Bone-In Kansas City Strip Steak *</b>	16 oz. ~ 35

## 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>Shrimp Scampi</b>	8	

## LIVE LOBSTERS FROM OUR TANK

<b>Steamed or Herb Grilled</b>	MP
Available sizes: 1lb. & 2 lb. All lobsters served with creamy mashed potatoes, brussel sprouts & cauliflower	

## SIDES

<b>Creamy Mashed Potatoes</b> 5	<b>Sautéed Spinach</b> 5	<b>Spaghetti Squash &amp; Apples</b> 5	<b>Vegetable Ragout</b> 6
	<b>Jasmine Rice</b> 5	<b>Cauliflower &amp; Brussels Sprouts</b> 6	

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