

## GLUTEN FREE LUNCH 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>Littleneck Clams*</b>	2 each
<b>Cherrystone Clams*</b>	2 each
<b>Colossal Shrimp Cocktail</b>	MP
<b>Jonah Crab Claws</b>	3 each
<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>1/2 Lobster Tail</b>	11
<b>Full Lobster Tail</b>	16

### CATCH & SALAD

Any of our Fresh Fish of the day over any of our salads

### APPETIZERS & SALADS

<b>Furikake Seared Tuna*</b>	14
<i>Arugula, cucumber, pickled ginger vinaigrette, wasabi emulsion</i>	
<b>Caesar</b>	7
<i>Romaine heart, parmesan, with Dee's Gluten Free Croutons</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>Autumn Chopped Salad</b>	10
<i>Apples, cranberries, walnuts, pumpkin seeds, gorgonzola</i>	
<b>Greek</b>	8
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, greek vinaigrette</i>	

### MARKET CATCH

Simply choose from our Fresh Seafood selection paired with our chef's daily preparation

<b>Loch Duart Salmon</b> Scotland	15	<b>Atlantic Cod</b> Chatham, MA	15	<b>Fluke</b> Stonington, CT	16
<b>Shrimp</b> Gulf of Mexico	14	<b>Sea Scallops</b> Stonington, CT	17	<b>1 lb Lobster</b> Stonington, CT	MP
<b>Yellowfin Tuna</b> Georges Bank	17			<b>Swordfish Steak</b> North Carolina	20

### SIGNATURE DISHES

<b>Grilled Loch Duart Salmon</b>	15
<i>Butternut squash, fingerling potatoes, pecan-pumpkin vinaigrette</i>	
<b>Grilled Swordfish</b>	20
<i>Vegetable succotash, Spanish chorizo, Romesco, roasted almonds</i>	
<b>Chatham Cod A la Plancha</b>	15
<i>Sweet chili glaze, rock shrimp, kombu broth</i>	
<b>Grilled Tavern Steak*</b>	18
<i>Gratined gorgonzola, brussels sprouts, leeks</i>	

### TURF

Served With One Side\*

<b>New York Strip*</b>	14 oz. ~ 30
<b>Filet Mignon*</b>	10 oz. ~ 32
<b>Coffee Rubbed, Bone-In "Cowboy Cut" Steak*</b>	20 oz. ~ 37
<b>Rich's "Steak and Shrimp" *</b>	29
<i>Truffle mashed potatoes, roasted cauliflower and brussel sprouts, shrimp scampi sauce</i>	
<b>Pan Seared Duck Breast</b>	27
<i>Creamy polenta, spinach, grilled figs, pecan - pumpkin seed vinaigrette</i>	
<b>Half Roasted Murray's Chicken</b>	24
<i>Achiote marinade, spaghetti squash, Belltown apples, fig port glaze</i>	

### ENTRÉE SALADS

<b>Seared Scallops Chop Salad</b>	17
<i>Apples, cranberries, walnuts, pumpkin seeds, gorgonzola</i>	
<b>Chilled Shrimp Greek</b>	14
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	
<b>Lobster Cobb</b>	19
<i>Gorgonzola cheese, pumpernickel croutons, hard cooked egg, avocado, bacon, tomatoes, sherry vinaigrette</i>	
<b>Seared Tuna Nicoise</b>	17
<i>Nicoise olives, haricot verts, hard cooked egg, confit tomatoes, artichoke, potatoes, white anchovies, caramelized onions</i>	
<b>Grilled Chicken Caesar</b>	11
<i>Romaine hearts, Dees Gluten free croutons, parmesan</i>	

### FEATURED ADDITIONS

<b>Grilled Petite Filet Mignon "Oscar"</b>	24
<i>Jumbo lump crab, béarnaise, mashed potatoes, sautéed spinach</i>	

### LIVE LOBSTERS FROM OUR TANK

Available sizes: 1lb. & 2 lb.

All lobsters served with

**Cauliflower & Brussels Sprouts**

<b>Steamed</b>	MP
<b>Herb Grilled</b>	MP
<b>Baked Stuffed</b>	MP
<i>with crab and shrimp stuffing</i>	

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