

MAXFISH

GLUTEN FREE MENU

RAW BAR

Please view our daily oyster list.

Shellfish Sampler* (for two) 34

Clams, crab claws, jumbo shrimp, Taylor Bay scallops, oysters, mussels

Hi-Rise of Seafood* (for four) 62

Skyscraper* (for six – eight) 105

Littleneck Clams 2 each

Cherrystone Clams* 2 each

Colossal Shrimp Cocktail MP

Chilled Mussels on the half shell 7 dozen

Taylor Bay Scallops 3 each

“Baltimore Style” Shrimp Cocktail 1/2 lb. 12

Snow Crab Claws 3 each

SALADS

Caesar 7

Romaine heart, parmesan, with Dee’s Gluten Free Croutons

Hearts of Romaine 9

Crispy Serrano ham, grilled red onion, blue cheese vinaigrette

Field Greens 6

Hand gathered greens, sherry vinaigrette

Fall Chopped Salad 10

CT apples, gorgonzola, walnuts, dried cranberries, Brussels sprouts, roasted squash, pumpkin seeds, cider vinaigrette

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with butternut squash risotto, cider reduction, apple-bacon-kale salad
(all prices are the same as lunch or dinner menu)

Mahi Mahi Gulf of Mexico

Loch Duart Salmon Scotland

Jumbo Shrimp Gulf of Mexico

Monk Fish Chatham, MA

Atlantic Cod Chatham, MA

Dover Sole Holland

Yellowfin Tuna Georges Bank

Sea Scallops

Bomster Brothers, Stonington, CT

“Featured Fish of the Day”

Seared Tuna Nicoise Salad* 18

Nicoise olives, haricot verts, confit tomatoes, egg, potatoes, white anchovies

Bouillabaisse 27

Cod, shrimp, clams, mussels, roasted tomatoes

Max’s Lobster Cobb Salad 23

Lobster, egg, avocado, bacon, gorgonzola cheese, tomato

New York Strip* 12 oz. ~ 29

Grilled oyster mushroom demi-glace, sour cream mashed

Filet Mignon* 10 oz. ~ 35

Served with one side and whole grain mustard demi-glace

Goat Cheese Stuffed Murray’s Chicken ~ 24

Creamy mashed potatoes, vermouth, mushroom-shallot fricassee

with a side of SURF

Any of the following can be added to an entrée

Steamed 1 lb. Lobster half MP whole MP

Shrimp Scampi 8

LIVE LOBSTERS FROM OUR TANK

Steamed or Herb Grilled MP

Available sizes: 1lb. & 2 lb. All lobsters served with Roasted acorn squash, fall vegetables, sage

SIDES

Creamy Mashed Potatoes 5

Sautéed Spinach 5

Jasmine Rice 5

Roasted Acorn Squash,
Fall Vegetables, Sage 6

Butternut Squash 5

Broccoli Raab, Roasted Garlic 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 Bob Peterson ~ Sous Chef Matt Brodeur