MAXFISH

GLUTEN FREE MENU

RAW BAR

LITTLENECK CLAMS* • 2 EACH
CHERRYSTONE CLAMS * • 2 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS *dozen on the half shell* • 7

Shellfish SAMPLER 2 people • 34
HIGH RISE*of*SEAFOOD 4-6 people • 62
SKYSCRAPER 6-8 people • 105

BAY SCALLOP CIVECHE • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 4 EACH

APPETIZERS

TUNA TARTAR
Cucumber • flying fish roe • wasabi-ginger emulsion • 14

STEAMED MUSSELS & CLAMS
Italian sausage • roasted tomatoes • 11

SAUTEED RI CALAMARI
Lemon-garlic butter • 11

SALADS

CAESAR
Romaine hearts • Dee's garlic croutons • parmesan • 9

FIELD GREENS
Pickled red onions • sherry vinaigrette • 8

SPRING QUINOA & CHICKPEA
Romaine • radicchio • peas • grilled asparagus • radish • feta • hummus • lemon-tahini vinaigrette • 10

MARKET CATCH

Choose any of the fresh seafood selections paired with jasmine rice & haricots verts or over any salad

SHRIMP • Gulf of Mexico • 14/28
SEA SCALLOPS • North Atlantic • 18/32
DOVER SOLE • Holland • 45
COD • North Atlantic • 16/27
GRILLED SPANISH OCTOPUS 16/25
AHI TUNA * • Hawaii • 19/32
ARCTIC CHAR • 16/26
SCOTTISH SALMON * • North Atlantic • 17/28

SEA SCALLOPS A LA PLANCHA*
Spring onion pesto mashed • roasted tomato • spinach • saba • 18/32

GRILLED SCOTTISH SALMON*
Spring pea risotto • asparagus • bacon-green pea puree • 17/28

BOUILLABAISSE
Fresh fish • shrimp • clams • mussels • roasted tomatoes • 28

LOBSTER PAN ROAST (1 1/4 LB)
Spring pea risotto • black peppercorn-vanilla-bourbon pan sauce • MP

TUNA NIÇOISE SALAD*
Niçoise olives • green beans • hard cooked egg • confit tomatoes • artichoke • potatoes • white anchovies • caramelized onions • 17

COBB SALAD ROYAL
Gorgonzola cheese • bacon • hard cooked egg • avocado • tomatoes • sherry vinaigrette •
Lobster MP \ Chilled Shrimp 17 \ Grilled Chicken 15

AN ROASTED ALL NATURAL CHICKEN
Smoked chicken & leek risotto • cipollini onions • marsala-mushroom pan sauce • 23

SIDES

Spring Pea Risotto • 6
Sautéed Spinach • 5
Haricots Verts • 5
Jasmine Rice • 5
Black Rice • 5
Creamy Mashed Potatoes • 4

LIVE LOBSTERS FROM OUR TANK

STEAMED OR HERB GRILLED • MP
Available sizes: **1.25lb & 2.25lb**
All lobsters served with choice of one side

CHOP HOUSE ENTREES

NEW YORK STRIP* 12oz. • 36
FILET MIGNON* 8oz. • 39
FLAT IRON STEAK* 8oz • 27
All served with:
Creamy mashed potatoes • grilled asparagus • brandy peppercorn

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

Chef Nick Stinziani ~ Chef Matt Burrill
Chef Mike Orozco

MAX FISH

"HEY BARTENDER"

EDDY MULE
Deep Eddy Cranberry vodka • lime juice • Hosmer Mountain ginger beer • **10**

ARANDAS FLOWER
Tapatio tequila • Green Chartreuse • lemon • lime Hella Smoke Bitters • **12**

BERRY NICE
El Jimador reposado tequila• Lejay cassis • lime • orgeat • **10**

ETHEREAL ARANCIA
Max's Ethereal Gin • Aperol • lemon-lime • House grenadine • **12**

GIN BUMBLE
Brockman's gin • Leblon cachaca • elderflower • citrus • **11**

LAY OVER
Havana Club anejo rum • Averna amaro • Amaro Montenegro • lemon • passion fruit • **11**

SPARKLING WINE

Brut Prosecco, Primaterra, Veneto, Italy 8.00

WHITE WINES (Listed from lightest in body to more full bodied)

Pinot Grigio, Ca' Donini, Delle Venezie, Italy 8.00

Sauvignon Blanc, 1865, Maipo, Chile 12.00

Sauvignon Blanc, Max Family Cuvee, Sonoma, California 9.00

Albariño, Kentia, Rias Baixas, Spain 9.50

Sancerre, Domaine Reverdy Ducroux "Beau Roy", Loire, France 12.00

Chardonnay, Excelsior, Robertson, South Africa 8.50

Chardonnay, Stillman Street, Sonoma Coast, California 12.00

Pinot Blanc, Jean Marc Bernhard, Alsace, FR 11.00

Cotes du Rhone, Domaine de la Becassonne, France 11.00

Pinot Noir Blanc, Siegrist, Pfalz, Germany 12.50

Chardonnay, Crystal Ridge, Glastonbury, CT 9.25

Riesling, Dr Loosen, Mosel, Germany 8.00

RED WINES (Listed from lightest in body to more full bodied)

Pinot Noir, Cono Sur, Central Valley, Chile 8.50

Pinot Noir, Higher Ground, Monterey County, California 12.50

Merlot, Seven Falls, Wahluke Slope, Washington 10.00

Cabernet Sauvignon, Los Vascos, Colchagua, Chile 9.00

Malbec, La Linda, Mendoza, Argentina 10.00

Napa Valley Red Blend, Max Cuvee *Private Reserve*, Napa, CA 12.50

Rioja, Marques de Riscal, "Proximo" Rueda, Spain 9.00

Super Tuscan, L'oca Ciuca, Tuscany, IT 10.00

Shiraz, Stablemate, Ashton, South Africa 9.00

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 climate change. 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.