

# MAXFISH

## GLUTEN FREE MENU

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

### RAW BAR



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

ASIAN CALAMARI SALAD • 7  
TAYLOR BAY SCALLOP • 3 EACH  
BALTIMORE STYLE SHRIMP 1/2 LB • 12  
SNOW CRAB CLAW • 4 EACH

## APPETIZERS

### GRILLED SPANISH OCTOPUS

Carrot-chickpea salad • piquillo peppers •  
lemon-yogurt dressing • 13

### AHI TUNA POKE\*

Kukui nut • taro chips • watercress •  
pineapple gastrique • 14

GLUTEN FREE  
BREAD \$2

## SALADS

### CAESAR

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

### FIELD GREENS

Matchstick jicama & carrots • sherry vinaigrette • 8

### GREEK

Grape tomatoes • onion • feta • kalamata  
olives • cucumbers • Greek vinaigrette • 9

## MARKET CATCH

Choose any of the fresh seafood selection paired with jasmine rice & garlic asparagus or over any salad

JUMBO SHRIMP • Gulf of Mexico • 14/28  
SEA SCALLOPS • North Atlantic • 18/32  
DOVER SOLE • Holland • 45  
ATLANTIC COD • North Atlantic • 15/27

MONKFISH • North Atlantic • 28  
AHI TUNA \* • Hawaii • 19/32  
IDAHO RAINBOW TROUT • 17/24  
FAROE ISLANDS SALMON \* • North Atlantic • 17/28

### ATLANTIC COD A LA PLANCHA

Fingerling potatoes • sweet pea puree •  
caper-bacalao salad • ripe olives • 15/27

### LOBSTER PAN ROAST (1 1/4 LB)

Spring pea risotto •  
black peppercorn-vanilla-bourbon pan sauce • MP

### SERRANO HAM WRAPPED MONKFISH

Quinoa • chickpeas • spinach •  
roasted garlic-artichoke barigoule • 28

### BOUILLABAISSÉ

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

### TUNA NIÇOISE \*

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

### SHRIMP COBB

Chilled shrimp • gorgonzola cheese •  
hard cooked egg • avocado • bacon • tomatoes • 17  
sherry vinaigrette • 17

### GOAT CHEESE STUFFED CHICKEN

Smoked chicken risotto • mushrooms •  
asparagus • vermouth pan sauce • 23

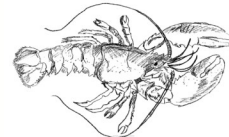
### SHRIMP & CHICKEN CURRY

Baby artichokes • asparagus & peas • grape tomatoes •  
steamed jasmine rice • 25

## SIDES

Spring Peas & Onions with Mint Pesto • 5  
Grilled Asparagus • 6  
Spring Pea Risotto • 6  
Sautéed Spinach • 5  
Haricots Verts • 5  
Jasmine Rice • 5  
Creamy Mashed Potatoes • 4

## LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP

Available sizes: 1lb & 2lb

All lobsters served with choice of one side

## CHOP HOUSE ENTREES



NEW YORK STRIP\* 12oz. • 34  
FILET MIGNON\* 8oz. • 38  
FLAT IRON STEAK\* 8oz. • 27  
SHORT RIB\* 10oz. • 28

All served with:  
Creamy mashed potatoes •  
grilled asparagus • French onion jus

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

Executive Chef, Robert Peterson ~ Sous Chef Nick Stinziani ~ Sous Chef Matt Burril

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## “HEY BARTENDER”

### PROSECUTER

Old Forester bourbon • Yellow Chartreuse •  
St Germain • lemon • 10

### SORRENTO STINGER

Ferrand Dry Curacao • Limoncello •  
White Crème de Menthe • Peychauds • 10

### LUCK DRAGON

Blackwell rum • jasmine tea • cranberry juice • honey • 9

### JALISCO HEAT

El Jimador tequila • agave-guava nectar •  
Ancho Reyes liqueur • lemon • 10

### UNCLE ENZO

Hendricks gin • Cynar • Dimmi • 11

### BLUE IGUANA

Coconut rum • dry vermouth •  
Cedilla liqueur de acai • pineapple • lemon • 9

### HEPBURN

DH Krahn gin • grapefruit juice • Lillet blond • 10

## WINES BY THE GLASS

### SPARKLING WINES

Prosecco, Valdo, “Brut”, Valdobbiadene, Italy 8.00

Cava “Brut”, Segura Viudas Aria, Sant Sadurni d’ Anoya, Spain 9.00

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

Sauvignon Blanc, Starborough, Marlborough, New Zealand 9.00

Sauvignon Blanc, Max Family Cuvee, Sonoma, California 9.00

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

Blanco Seleccio, Can Feixes, Hugueta, Penedes, Spain (oyster wine) 9.00

Macon-Villages, Cave de Lugny, Burgundy, France (oyster wine) 10.00

Chardonnay, Stonecap, Columbia Valley, Washington 8.50

Cotes du Rhone, Domaine de la Becassonne, France (Staff favorite) 10.50

Pinot Blanc, Trimbach, Alsace (oyster wine) 9.00

*Chardonnay, Crystal Ridge, Glastonbury, CT* 9.00

Chardonnay, Cambria, Sonoma Coast, California 13.00

Riesling, Dr Loosen, Mosel, Germany 8.00

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

Pinot Noir, Matua, Marlborough, New Zealand 9.00

Pinot Noir, Artesa, Carneros, California 14.00

Merlot, Seven Falls, Wahluke Slope, Washington 10.00

Cotes du Rhone, Domaine de Fenouillet, Beaugues De Venise, France 11.50

Cabernet Sauvignon, Los Vascos, Peralillo Colchagua, Chile 8.00

Malbec, Massimo, Mendoza, Argentina 10.00

(Bordeaux Blend), Max Cuvee, Private Reserve Napa, CA 12.50

### GLUTEN FREE BEER

OMISSION LAGER (gluten free) 6.00

### 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.