

MAXFISH

GLUTEN FREE MENU

RAW BAR



LITTLENECK CLAMS* • 2.35 EACH
CHERRYSTONE CLAMS * • 2.35 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS *dozen on the half shell* • 7

Shellfish SAMPLER 2 people • 36
HIGH RISE of SEAFOOD 4-6 people • 69
SKYSCRAPER 6-8 people • 125

BAY SCALLOP CIVECHE • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 15
CHILLED KING CRAB • 5 EACH

APPETIZERS

GRILLED OCTOPUS

Panisse • romesco • fava beans •
preserved lemon • 14

MUSSELS PUTTANESCA

Tomato • olives • capers • chili • white wine • 11

SAUTEED RI CALAMARI

Lemon-garlic butter • 11

SALADS

CAESAR

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

FIELD GREENS

Carrots • shallots • pea tendrils • sherry vinaigrette • 8

SUMMER CORN SALAD

Local tomatoes • roasted corn • onions • peaches • arugula •
romaine • cotija cheese • smoked chili buttermilk dressing • 10

MARKET CATCH

Choose any of the fresh seafood selections paired with jasmine rice & haricot vert or over any salad

SHRIMP • Gulf of Mexico • 14/28

SEA SCALLOPS • North Atlantic • 19/32

DOVER SOLE • Holland • 45

COD • North Atlantic • 16/28

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*

Mexican street corn succotash • red pepper crema •
watermelon & tomato salad • avocado vinaigrette • 19/32

GRILLED SCOTTISH SALMON*

Risotto • zucchini •
heirloom tomatoes • pesto • 17/28

BOUILLABAISSE

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

LOBSTER PAN ROAST (1 1/4 LB)

Summer corn risotto •
black peppercorn-vanilla-bourbon pan sauce • MP

GRILLED HAWAIIAN AHI TUNA *

Batata • baby bok choy • miso • papaya slaw • 19/32

COBB SALAD ROYAL

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

KOREAN PAELLA

Shrimp • mussels • calamari • octopus • peas •
calasparra rice • kimchee • 28

SIDES

Summer Corn Risotto • 6

Sautéed Spinach • 5

Haricot Vert • 5

Jasmine 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 summer vegetables •

brandy peppercorn

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

Chef Nick Stinziani ~ Chef de Cuisine Matt Burrill
Sous Chefs Mike Orozco, Paul Baldasaro, Bobby Guttman

MAXFISH

“HEY BARTENDER”

PINEAPPLE YAHTZEE

*Absolute Elyx • ginger-pineapple syrup •
lemon • Angostura & Peychauds bitters • 14*



PURA VIDA

*Fidencio Mezcal • Mulberry gin • lemon •
rosemary-honey • 12*



THE EXPAT

*Don Q rum • Amaro Montenegro •
Absinthe • pineapple • 10*



DRUNK UNCLE

*Brockmans gin • Yellow Chartreuse •
grapefruit • lemon • Peychaud's bitters • 13*



CANTARITO

*Corralejo tequila • grapefruit •
lime • orange • demerara • 11*



BILLIE HOLIDAY

*Leblon cachaca • Italicus bergamot liquor •
Lillet Blanc • Pamplermousse rose • 12*



SPARKLING WINE & ROSE

Sparkling Rose, Cleto Chiarili, Emilia Romagna, IT 10.00

Rose, AIX, Provence, FR 14.00

Brut Prosecco, Primaterra, Veneto, Italy 8.00

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

Blanco Selecció, Can Feixes, 2016, Penedes, Spain 9.50

Pinot Grigio, Montefresco, Veneto, Italy 8.00

Côtes du Rhône, Dom. de la Becassonne, 2015, Rhone, France 11.50

Riesling, Loosen Bros. Dr. L, 2016, Mosel, Germany 8.00

Vignoles, Crystal Ridge, Glastonbury, CT 9.50

Max Family Cuvée Private Reserve, 2016, Sonoma, California 9.00

Mohua, 2016/17, Marlborough, New Zealand 14.00

Jean-Marc et Romain Pastou, 2016, Sancerre, Loire, France 15.00

Excelsior, Robertson, 2017, South Africa 8.5

Stillman Street, 2016, Sonoma Coast, California 12.00

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, Santa Carolina Reserva, Colchagua, Chile 9.00

Malbec, La Linda, Mendoza, Argentina 10.00

Napa Valley Red Blend, Max Cuvee Private Reserve, Napa, California 12.50

Syrah, Fess Parker “The Big Easy” Santa Barbara County, California 18.00

Rioja, Marques de Riscal, “Proximo” Rueda, Spain 9.00

Super Tuscan, L’oca Ciuca, Tuscany, Italy 10.00

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.