

GLUTEN FREE MENU

RAW BAR

Please view our daily oyster list.

Shellfish Sampler* (for two) 32 Clams, crab claws, jumbo shrimp, Taylor Bay scallops, oysters, mussels Hi-Rise of Seafood* (for four) 58 **Skyscraper**^{*} (for six – eight) 99 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 1/2 Lobster Tail 11 Full Lobster Tail 16

APPETIZERS & SALADS

Caesar 7 Romaine heart, parmesan, with Dee's Gluten Free Croutons

Iceberg Wedge 8 Tomato, bacon, gorgonzola dressing

Field Greens 6 Hand gathered greens, sherry vinaigrette

Chopped Salad 10 Sunflower seeds, radish, sugar snap peas, corn, Vermont cheddar, cherry tomatoes, cucumber, buttermilk-herb dressing

Grilled Octopus 13

Fingerling potatoes, romesco, almonds

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with grilled market vegetable -jasmine rice, marinated cherry tomatoes, basil chimichurri (all prices are the same as lunch or dinner menu)

Wild Sockeye Salmon Sitka, AK

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. \sim 29 Grilled oyster mushroom demi-glace, sour cream mashed

"Brandt" Kansas City Strip 16 oz. \sim 34

Served with one side and whole grain mustard demi-glace

Filet Mignon * 10 oz. ~ 35 Served with one side and whole grain mustard demi-glace

> Jamaican Jerk Grilled Half Roasted Murray's Chicken 24

Coconut rice, spring peas, sweet and sour Tamarind sauce

with a side of SURF

Any of the following can be added to an entrée Steamed 1 lb. Lobster half 11 whole 16 Shrimp Scampi 8

LIVE LOBSTERS FROM OUR TANK Steamed or Herb Grilled MP

Available sizes: 11b. & 2 lb. All lobsters served with creamy mashed potatoes, seasonal vegetables

SIDES

Creamy Mashed Potatoes	5
Sautéed Spinach	5
Jasmine Rice	5
Haricot Verts	5
Summer Vegetable Rice Pilaf	5
CT Corn–Chorizo Sausage	
Succotash	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