

MAXFISH

“BUCK A SHUCK CLAMS”

... on the Half Shell \$1

CLASSICS

Local Connecticut Oysters 1.25 each

Max Classic Cheeseburger 4

Cup of Clam Chowder 3

Fish & Chips 4

French Fries 2

Sweet Potato Fries 2

SHARK BITES

Fried Calamari 5

Shiitake mushrooms, kimchee remoulade,
pickled daikon-carrot slaw

Steamed Maine Mussels 4

Serrano ham, roasted tomatoes,
white wine garlic butter, focaccia

Autumn Salad 5

Cato Corners Blackledge blue, apples, pears,
local squash, cranberries, walnuts, arugula,
watercress, hibiscus vinaigrette

Serrano Ham Crostini 4

“Womanchego”, apple, quince gastrique

Pan Seared Scallops 8

Cauliflower puree, delicata squash, quinoa,
roasted beets, walnut vinaigrette

Grilled Octopus 10

Black chickpea hummus, carrot,
sweet potato chips

“Baltimore Style” Shrimp Cocktail 5

Old Bay seasoning, stone ground mustard

Tuna Ceviche 9

Avocado, mango, jalapeno, radish,
plantain, corn tortillas

Buffalo Shrimp 6

Carrots, celery, blue cheese dressing

Stuffed Clam 3

Serrano ham, chilies, peppers,
garlic-lemon-herb breadcrumbs, fennel

EVERY TUESDAY

Fresh baked pretzels \$2

HAPPY HOUR

Everyday 4 pm– 6 pm

Mon-Thurs 9pm-11pm

Fri-Sat 10pm-12am

Sun 8pm-9pm

Excludes some holidays

BEER

Modelo Especial \$5

Otter Creek \$5

Free Flow IPA

COCKTAILS

Eddy Mule 6

Deep Eddy cranberry vodka, lime,
Hosmer Mt. ginger beer

Bramble 6

Starlight blackberry whisky,
Contratto, lemon

Max Manhattan 6

Old Overholt, Cinzano sweet vermouth,
orange bitters, orange twist

POM Margarita 6

El Jimador Blanco, house-made sour,
POM juice, triple sec, orange wedge

WINE \$6

Primaterra-Prosecco

Montefresco-Pinot Grigio

Excelsior-Chardonnay

L’oca Ciuca-Super Tuscan

Cono Sur-Pinot Noir

Santa Carolina-Cabernet Sauvignon

Bar, Raw Bar and High Top Tables Only
\$5.00 minimum beverage purchase per person.

No Substitutions

All happy hour must be consumed on premise

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