

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

Fried Calamari 5

French Fries 2

Sweet Potato Fries 2

SHARK BITES

Steamed Maine Mussels 4

House-made sausage, fennel, white wine, saffron, garlic butter, focaccia

Watermelon Salad 5

Cotija cheese, grilled corn, arugula, corn bread croutons, honey-lime dressing

Lobster Steamed Bun 8

Warm buttered lobster

Pan Seared Scallops 8

Corn & chickpea succotash, tasso ham, cotija, red pepper coulis, fava bean puree, watercress

Grilled Octopus Bravas 10

Crispy potato pave, bravas sauce, saffron aioli, Spanish olives, toasted sunflower seeds

"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

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

Ginger Cookie Sandwich

Biscoff Cream 2

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

L'oca Ciuca-Super Tuscan

Montefresco-Pinot Grigio

Excelsior-Chardonnay

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