

MAX FISH

RAW BAR

Littleneck Clams* 2each	Shellfish Sampler* (for two) 34	Taylor Bay Scallops 3 each
Cherrystone Clams 2each	Clams, jumbo shrimp, bay scallops, oysters, mussels, snow crab claws	“Baltimore Style” Shrimp Cocktail 1/2lb 12
Colossal Shrimp Cocktail 3.95	Hi-Rise of Seafood* (for four) 62	“Asian Style” Calamari Salad 5
Chilled Mussels on the half shell 7 dozen	Skyscraper* (for six – eight) 105	Snow Crab Claws 3 each

APPETIZERS

Artisanal Cheese Plate 11 <i>Seasonal compote and almond honey</i>
Connecticut Oyster Tempura 3 each <i>Roasted garlic-black pepper aioli, crispy bacon, chili slaw</i>
Char Grilled Octopus 13 <i>Yellow curry, chick peas, char grilled peppers, cucumber raita</i>
Fried Calamari 10 <i>Togarashi pepper - nori spiced, crystallized ginger aioli</i>
Jumbo Lump Crab Cake 14 <i>Curry aioli, fried sweet potatoes, Glastonbury apple</i>
Rhode Island Mussels 11 <i>Coconut-green curry, cilantro</i>
Fried Whole Belly Clams 13 <i>Tartar sauce</i>
Ahi Tuna Tartare* 14 <i>Wakame seaweed, cucumber, wasabi, Togarashi potato chips, yuzu</i>



SOUPS & SALADS

New England Clam Chowder 5 cup/6 bowl <i>Loaded with clams and applenwood smoked bacon</i>
Soup of The Day 5 cup/6 bowl <i>Ask your server for today's soup</i>
Lobster Bisque 9 <i>Tobikko crème fraiche, fresh lobster</i>
Caesar 7 <i>Romaine hearts, garlic croutons, parmesan</i>
Field Greens 6 <i>Hand gathered greens, sherry vinaigrette</i>
Seasonal Chopped Salad 10 <i>Roasted butternut squash, walnuts, blue cheese, dried cranberries, pumpkin seeds, Glastonbury apples, buttermilk-herb dressing</i>

CATCH & SALAD

Any of our Market Catch (below) over any of our salads

MARKET CATCH

Simply choose any of the fresh seafood selection paired with the chefs daily preparation

Loch Duart Salmon *Scotland 17	Fresh Picked Lobster Meat 20	Yellowfin Tuna *South Pacific 17
Gulf Shrimp Gulf of Mexico 14	Jumbo Lump Crab Cake 16	Atlantic Cod Chatham, Massachusetts 15
Sea Scallops * “Bomster Brothers” Stonington CT 17	“Featured Fish of the Day” MP	Dover Sole Holland 43

SIGNATURE DISHES

Beer Battered Fish n’ Chips Platter French fries, coleslaw, tartar sauce 15
Scallops A la Plancha* Fregola, roasted cauliflower, capers, brown butter vinaigrette, bottarga, bread crumbs 17
Grilled Loch Duart Salmon * Cajun “dirty risotto”, crawfish, pickled mustard seeds, crawfish sauce 17
Hanger Steak * Creole fall vegetables, whole grain mustard demi-glace 17
Linguini with Clams Pork belly, roasted garlic, white-wine broth 15

SANDWICHES & TACOS

New England Lobster Roll Hot, cold or “Best of Both Worlds”, french fries, coleslaw 20
Crab Cake Sandwich Old Bay french fries 15
Grilled Jerk Chicken Sandwich Avocado puree, arugula, tomato, Togarashi potato chips 10
Beef Short Rib Tacos Tomatillo salsa, pickled vegetables, queso fresco, chile-lime slaw 12
Blackened Fish Tacos Achiotte rice, red beans, carrot habañero sauce 14
Fish Sandwich “Of The Day” Fish and preparation change daily 13

ENTRÉE SALADS

Scallop Chopped Salad * Roasted butternut squash, walnuts, blue cheese, dried cranberries, pumpkin seeds, apples, buttermilk-herb dressing 17
Chilled Shrimp Greek Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette 14
Lobster Cobb Lobster, gorgonzola cheese, pumpernickel croutons, hard cooked egg, avocado, bacon, tomatoes, sherry vinaigrette 20
Tuna Niçoise * Niçoise olives, haricots verts, hard cooked egg, confit tomatoes, artichoke, potatoes, white anchovies, caramelized onions 17
Grilled Chicken Caesar Romaine hearts, garlic croutons, parmesan 11

MAX CLASSIC BURGERS

<i>100% Certified Angus Beef served on an artisan roll with fries and a pickle</i>
Max Classic* 12 <i>Vermont Cheddar, lettuce, tomato, black pepper aioli</i>
The “Texan” 13 <i>Gorgonzola, homemade bacon, caramelized onions chipotle catsup</i>

LIVE LOBSTERS FROM OUR TANK

<i>Available sizes: 1lb. & 2 lb. All lobsters served with Creole Brussels sprouts, cauliflower, fingerling potatoes, cipollini onions</i>
Steamed MP
Herb Grilled MP
Baked Stuffed with crab and shrimp stuffing MP

SIDES

Haricot Verts 6	Fall Vegetable Fried Rice 6	Roasted Cauliflower Fregola 6	Butternut Squash Risotto 6
Jasmine Rice 5	Sautéed Spinach 5	Truffle Mac & Cheese 9	French / Sweet Fries 5
Creamy Mashed Potatoes 5	Bacon-Onion-Potato Pave 6	Creole Fall Vegetables 6	Old Bay Fries 5

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MAX FISH

“HEY BARTENDER”

Apples & Oranges “Sidecar”

Clear Creek Apple Brandy, Pierre Ferrand Curacao,
lemon juice, notes of vanilla 11

Sazerac “The Classic”

Redemption Rye, Peychaud’s, Pernod Absinthe rinse 9

Negrito “Negroni’s Hermanito”

Avion Anejo, Aperol, Lillet White 11

Rose Colored Glasses “Makes Everything Better”

Belvedere vodka, Aperol, fresh lime juice, simple syrup 10

Whiskey Smash “Modified Mint Julep.”

Four Roses, Yellow Chartreuse, citrus, mint, sugar, crushed ice 10

Endless Summer “Daiquiri.”

Tanduy white rum, demerara syrup, lime juice, passion fruit cube 10

Final Ward “Ode to Equal Proportions”

Buffalo Trace, Luxardo Maraschino, Green Chartreuse, lime juice 10

Walking Dead “Zombie”

House Rum blend, Don’s Mix, lime juice, house falernum 12

Root of All Evil “Mule”

Art of the Age Root, orgeat, lime, Hosmer Mtn. Ginger Beer 10

Harvest Moon “Gold Rush”

House-infused apple Onyx, honey syrup, lemon juice, Angostura 9

Cin Cin “Sparkler”

Citadelle gin, St. Germain, Aperol, lemon juice, prosecco 9

Dancing Scotsman “Sparkler”

Pig’s Nose scotch, honey syrup, lemon juice, prosecco 9

SINGLE CASK COCKTAILS \$13

Blended in-house and aged over two months in toasted oak.

Barrel Aged Negroni

Citadelle gin, Campari &
Carpano Antica sweet vermouth

Ellis Island

Buffalo Trace bourbon, Yellow Chartreuse,
Amaro Meletti, Aperol

Big Boss

Pisco Porton, Lairds Applejack,
Pierre Ferrand Dry Curacao

The Perfect Foil

St. George Dry Rye Gin, Dolin sweet & dry vermouth,
Regan’s Orange #6 bitters

WINES BY THE GLASS

Sparkling White 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)

Muscadet, Marquis de Goulaine, Loire, France (oyster wine) 7.50

Sauvignon Blanc, Starborough, Marlborough, New Zealand 9.00

Sauvignon Blanc, Max Family Cuvee, Sonoma, California 9.00

Sauvignon Blanc, Pascal Jolivet, Loire Valley, France (oyster wine) 11.00

Pinot Grigio, Ca’ Donini, Delle Venezie, Italy 7.50

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

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

Chardonnay Cypress, California 6.50

Chardonnay, Talbott, (Logan Vineyard) Santa Lucia Highlands CA 14.00

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, Steele, Carneros, California 14.00

Garnacha, Atteca Old Vines, Calatayud, Spain 10.00

Merlot, Château Bellevue, Bordeaux Supérieur, France 9.00

Cabernet Sauvignon EOS, Paso Robles, California 8.00

Malbec, Killka, Mendoza, Argentina 9.00

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

BREWUS MAXIMUS

THE MAX RESTAURANT GROUP AND
CONNECTICUT’S THOMAS HOOKER BREWING COMPANY
HAVE COLLABORATED TO CREATE AND
PROMOTE THIS NEW NOBLE BEER
5.50

DRAUGHT BEER

Brewtus Maximus, Guinness,
Stella Artois

In an effort to bring you the most unique, hand-crafted beers
available to us, Max Fish changes draft beers frequently.

PLEASE ASK YOUR SERVER FOR
ADDITIONAL SELECTIONS

BEERS FOR TWO

Dogfish Head “My Antonia” 750ml 21.00

Brooklyn Local 1 750ml 18.00

Stone Arrogant Bastard 22 oz. 16.00

BOTTLES

BREWUS MAXIMUS 4.75

Franziskaner Hefe Weiss 16.9 oz. 9.00

Newcastle 16 oz. 8.00

Allagash White 6.50

Lagunitas ‘Little Sumpin’ 6.75

Innis & Gunn Rum Cask 8.00

Dogfish Head 90 Minute IPA 8.00

Chimay (Trappist) Premiere Red 9.00

Duvel “Belgian Golden Ale” 7.50

Woodchuck Dry Cider 6.00

Budweiser 4.00

Bud Light 4.00

Coors Light 4.00

Michelob Ultra 4.00

Heineken 4.50

Corona 5.00

Sam Adams 4.50

Blue Moon Belgian White 4.50

Buckler (non-alcohol) 4.50

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.

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