

MAX FISH

RAW BAR

Please view our daily oyster list.

Littleneck Clams*	2 each
Cherrystone Clams*	2 each
Colossal Shrimp Cocktail	MP
Chilled Mussels on the half shell	7 dozen
Snow Crab Claws	3 each

Shellfish Sampler* (for two)	34
Clams, jumbo shrimp cocktail, mussels bay scallops, oysters, snow crab claws	
Hi-Rise of Seafood* (for four)	62
Skyscraper* (for six – eight)	105

Taylor Bay Scallops	3 each
“Baltimore Style” Shrimp Cocktail	1/2 lb. 12
“Asian Style” Calamari Salad	5
1/2 Lobster Tail	11
Full Lobster Tail	16

APPETIZERS

Connecticut Oyster Tempura	3 each
<i>Yuzu aioli, sesame seaweed salad</i>	
Fried Calamari	10
<i>Coriander salt, 3 chili sauce</i>	
Jumbo Lump Crab Cake	14
<i>CT apple-yuzu slaw, black pepper-tarragon aioli</i>	
Creole Rhode Island Mussels	11
<i>Beer, andouille sausage, sauce piquant, garlic bread</i>	
Fried Whole Belly Clams	13
<i>Tartar sauce</i>	
Yellowfin Tuna Poke*	14
<i>Lotus root chips, avocado, sriracha sauce</i>	

SOUPS & SALADS

New England Clam Chowder	5 cup/6 bowl
<i>Loaded with clams and applewood 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>	
Hearts of Romaine	9
<i>Crispy Serrano ham, grilled red onion, blue cheese vinaigrette</i>	
Field Greens	6
<i>Hand gathered greens, sherry vinaigrette</i>	
Duck Confit	10
<i>Roasted beets, poached pears, frisée, red wine-pear vinaigrette</i>	
Greek	8
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	
Fall Chopped Salad	10
<i>CT apples, gorgonzola, walnuts, dried cranberries, brussels sprouts, roasted squash, sunflower seeds, cider vinaigrette</i>	

CATCH & SALAD

Any of our Fresh Fish of the day over any of our salads

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with our chef’s daily preparation

Monk Fish Chatham, MA	17	Atlantic Cod Chatham, MA	15	1 lb Lobster Stonington, CT	MP
Shrimp Gulf of Mexico	14	“Featured Fish of the Day”	MP	Loch Duart Salmon Scotland	17
Yellowfin Tuna Georges Bank	17			Sea Scallops Stonington, CT	17

SIGNATURE DISHES

Scallops A la Plancha*	17
<i>Roasted acorn squash, house made gnocchi, caramelized apples, crimini mushrooms, lobster-porcini mornay</i>	
Grilled Loch Duart Salmon	17
<i>Roasted fingerling potatoes, Brussels sprouts, butternut squash coulis</i>	
Hanger Steak Frites	17
<i>Grilled 8 oz hanger steak, sweet potato frites, bourbon-bacon demi glaze</i>	
Belgian Ale Steamed Mussels	12
<i>Rhode Island mussels, french fries, tarragon aioli</i>	
Linguini with Clams	13
<i>Pork belly, roasted garlic, red pepper flakes</i>	
Guinness Fish n’ Chips Platter	15
<i>French fries, cole slaw</i>	

ENTRÉE SALADS

Seared Scallop Fall Chopped Salad	17
<i>CT apples, gorgonzola, walnuts, dried cranberries, brussels sprouts, roasted squash, sunflower seeds, cider vinaigrette</i>	
Chilled Shrimp Greek	14
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	
Lobster Cobb	19
<i>Gorgonzola cheese, pumpernickel croutons, hard cooked egg, avocado, bacon, tomatoes, sherry vinaigrette</i>	
Seared Tuna Nicoise	17
<i>Niçoise olives, haricots verts, hard cooked egg, confit tomatoes, artichoke, potatoes, white anchovies, caramelized onions</i>	
Grilled Chicken Caesar	11
<i>Romaine hearts, garlic croutons, parmesan</i>	

MAX CLASSIC BURGERS

100% Certified Angus Beef served on an artisan roll with fries and a pickle

Max Classic*	12
<i>Vermont Cheddar, lettuce, tomato, black pepper aioli</i>	
The “Texan”	13
<i>Gorgonzola, homemade bacon, caramelized onions chipotle catsup</i>	
California	13
<i>Avocado, tomato, arugula, “Cato Corners” monastery cheese</i>	
Triple Threat	12
<i>Blackened, grilled jalapenos, Vermont cheddar cheese, chili aioli</i>	

SANDWICHES

New England Lobster Roll	19
<i>Hot, cold or “best of both worlds”, french fries, cole slaw</i>	
Crab Cake Sandwich	15
<i>Old Bay french fries</i>	
Grilled Chicken Sandwich	10
<i>Chipotle-honey aioli, piquillo peppers, goat cheese, chips</i>	
Blackened Fish Tacos	14
<i>Achiote rice, red beans, carrot habañero sauce</i>	
Grilled Fish Sandwich “Of The Day”	13
<i>Sweet chili aioli, yuzu marinated cucumbers, arugula, side salad</i>	

LIVE LOBSTERS FROM OUR TANK

Available sizes: 1lb. & 2 lb.

All lobsters served with

Roasted acorn squash, fall vegetables, sage

Steamed	MP
Herb Grilled	MP
Baked Stuffed	MP
<i>with crab and shrimp stuffing</i>	

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