

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,	“Baltimore Style” Shrimp Cocktail 1/2lb 12
Colossal Shrimp Cocktail 3.95	oysters, mussels, snow crab claws	“Asian Style” Calamari Salad 5
Chilled Mussels on the half shell 7 dozen	Hi-Rise of Seafood* (for four) 62	1/2 Lobster Tail / Full Lobster Tail 11/16
Snow Crab Claws 3 each	Skyscraper* (for six – eight) 105	Lobster Claw 5 each

APPETIZERS

Artisanal Cheese Plate 11 <i>Seasonal compote and honey</i>
Connecticut Oyster Tempura 3 each <i>Yuzu aioli, sesame seaweed salad</i>
Char Grilled Octopus 13 <i>Masa dumplings, avocado puree, pickled vegetables, ceviche vinaigrette</i>
Fried Calamari 10 <i>Coriander salt, trio of sauces</i>
Jumbo Lump Crab Cake 14 <i>Citrus-beet vinaigrette, parsnip-celery root remoulade</i>
Creole Rhode Island Mussels 11 <i>Beer, andouille sausage, sauce piquant, garlic bread</i>
Fried Whole Belly Clams 13 <i>Tartar sauce</i>
Ahi Tuna Tartare* 14 <i>Capers, two hour egg, grilled baguette, American sturgeon cavier</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>
Winter Citrus and Goat Cheese Salad 10 <i>Cara cara orange, fennel, watercress, blood orange, hazelnut vinaigrette</i>
Seasonal Chopped Salad 10 <i>CT apples, gorgonzola, walnuts, dried cranberries, Brussel's sprouts, roasted squash, pumpkin seeds, cider vinaigrette</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

Mahi Mahi Gulf of Mexico 16	“Featured Fish of the Day” MP	Yellowfin Tuna South Pacific 17
Jumbo Shrimp Gulf of Mexico 14	Monk Fish Chatham, Massachusetts 17	Atlantic Cod Chatham, Massachusetts 15
Sea Scallops “Bombster Brothers” Stonington CT 17	Loch Duart Salmon Scotland 15	Dover Sole Holland 43

SIGNATURE DISHES

Scallops A la Plancha* 17 <i>Roasted acorn squash, house made gnocchi, caramelized apples, crimini mushrooms, lobster-porcini mornay</i>
Loch Duart Salmon 17 <i>Mustard spätzle, pork belly, beans, Brussel's sprouts, gribiche butter</i>
Hanger Steak Frites 17 <i>Grilled 8 oz hanger steak, sweet potato frites, bourbon-bacon demi glace</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>
Beer Battered Fish n' Chips Platter 15 <i>French fries, cole slaw, tartar sauce</i>

ENTRÉE SALADS

Seared Scallop Chopped Salad 17 <i>CT apples, gorgonzola, walnuts, dried cranberries, Brussel's 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>Nicoise 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

<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>	
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>
Fish Sandwich “Of The Day” 13

LIVE LOBSTERS FROM OUR TANK

<i>Available sizes: 1lb. & 2 lb.</i>	
<i>All lobsters served with</i>	
<i>Roasted acorn squash, fall vegetables, sage</i>	
Steamed	MP
Herb Grilled	MP
Baked Stuffed	MP
<i>with crab and shrimp stuffing</i>	

SIDES

Haricots Verts 6	Sweet Potato Hash 6	Roasted Fall Vegetables 6	Broccoli Rabbe & Garlic 6
Jasmine Rice 5	Sautéed Spinach 5	Truffle Mac & Cheese 9	French / Sweet Fries 5
Creamy Mashed Potatoes 6	Mustard Spätzle 6	Farro-Butternut Risotto 6	Old Bay Fries 5

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*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

MAX FISH

“THE GREAT EXPERIMENT”

HOUSE EXCLUSIVES

The Shark 9

Complex and satisfying; Tito's Vodka, Lillet Blond & Peachchello

Cranberry Lemonade Martini* 8

New England's native berry; house infused cranberry vodka with our fresh sour mix

In Exile “A complex, herbal expression of spirits served straight up” 11

Green Chartreuse, Yellow Chartreuse, Amaro Montenegro, bitters

Borrachito “Amigo, you are well on your way.” 10

Gran Centenario Rosangel tequila, Yellow Chartreuse, St Germain, lime juice

Apples & Oranges 9

“Inspired by the classic sidecar”

Daron Calvados, Ferrand Dry Curacao, lemon juice and vanilla

Winter in Martinique “A seasonal rum smash” 9

Clement Rhum Agricole, maple syrup, citrus, crushed ice, garnish mint

AWARD WINNERS

Rose Colored Glasses (Mixologist of the Year CRA 2012) 10

“Makes everything look better”

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

Silver Lining (1st Place Avion Tequila) 11

Avion Silver tequila, St Germain, cinnamon syrup, grapefruit and lime juices, smoked cinnamon stick

WINES BY THE GLASS

DIRECTORS PICK

Grenache Blanc, Epiphany, Santa Barbara, California 10gl/36btl

Pinot Noir, Fess Parker, Sta. Rita Hills, California 13gl/48btl

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, Henri Bourgeois, Sancerre, France (*oyster wine*) 12.00

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

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

Petit Chablis, Alain Pautre, Burgundy, France (*oyster wine*) 12.00

Chardonnay Red Tree, California 8.00

Chardonnay, Benzinger, California 11.00

Riesling, Frost Cuvee, Finger Lakes, New York 9.00

Red Wines (Listed from lightest in body to more full bodied)

Pinot Noir, Matua, Marlborough, New Zealand 9.00

Cotes du Rhone, Pierre Amadieu, France 8.00

Merlot, Château Bellevue, Bordeaux Supérieur 9.00

Cabernet Sauvignon Cypress, Central Coast 6.50

Cabernet Sauvignon Josh Cellars, California 9.00

Malbec, Killka, Mendoza, Argentina 9.00

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

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.

CLASSICS & SPARKLERS

Jack Rose 8

Fruity but not too sweet, a blend of applejack, pomegranate, fresh lemon juice

Red Hook 10

“Classic Spicy Manhattan Variation”

Redemption Rye whiskey, Luxardo Maraschino, Punt e Mes

Bijou 10

A perfect “gem” of classic spirits: Edinburgh Gin, Green Chartreuse, sweet vermouth

Sloe Gin Fizz 9

Variation on the classic sour. Sloe gin, Plymouth gin, prosecco, and citrus

Kir Royal “Our take on the classic sparkler” 9

Massenez Crème de Cassis de Dijon, prosecco

Belle de Jour 9

“Created by Jackson Cannon of Boston's Eastern Standard”

Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava

SINGLE CASK COCKTAIL

Somerset Manhattan 13

Hudson white corn whiskey, Dolin dry vermouth and Regan's orange bitters aged for six months in new American oak

Barrel Aged Negroni 13

Tanqueray 10 gin, Carpano Antica sweet vermouth & Campari. Blended in-house and aged over two months in toasted oak. One of a kind!

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, Blue Point** (*seasonal*)

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

Dogfish Head “75 minute IPA” 750ml 21.00

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

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