

# MAX FISH

## RAW BAR

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

## APPETIZERS

<b>Artisanal Cheese Plate</b> 11 <i>Seasonal compote and almond honey</i>	
<b>Connecticut Oyster Tempura</b> 3 each <i>Roasted garlic-black pepper aioli, crispy bacon, chili slaw</i>	
<b>Char Grilled Octopus</b> 13 <i>Roasted tomato pesto, marinated bean salad, yogurt</i>	
<b>Fried Calamari</b> 10 <i>Togarashi pepper - nori spiced, crystallized ginger aioli</i>	
<b>Jumbo Lump Crab Cake</b> 14 <i>Red pepper coulis, tarragon remoulade, fennel salad</i>	
<b>Rhode Island Mussels</b> 11 <i>Coconut-green curry, cilantro</i>	
<b>Fried Whole Belly Clams</b> 13 <i>Tartar sauce</i>	
<b>Ahi Tuna Tartare/Rare Sliced Tuna*</b> 14 <i>Miso, kale-ginger salad, root vegetable chips</i>	



## SOUPS & SALADS

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

## MARKET CATCH



Any "Market Catch" is available simply prepared or over any salad

<b>Loch Duart Salmon</b> *Scotland 27	<b>"Featured Fish of the Day"</b> MP	<b>Yellowfin Tuna</b> * South Pacific 28
<b>Jumbo Shrimp</b> Gulf of Mexico 25	<b>Mahi-Mahi</b> Costa Rica 27	<b>Atlantic Cod</b> Chatham, MA 25
<b>Sea Scallops*</b> New Bedford, MA 28	<b>Jumbo Lump Crab Cakes</b> 28	<b>Dover Sole</b> Holland 43

## ENTREES PREPARED BY OUR CHEF

<b>Chatham Cod A la Plancha</b> Chickpea gnocchi, roasted sweet potatoes, Thumbelina carrots, manila clam salsa verde 25
<b>Grilled Mahi-Mahi</b> Shrimp Pad Thai, tamarind glaze, chopped peanuts 27
<b>Pan Roasted 1 1/4 lb Lobster</b> Butternut squash risotto, bourbon, black pepper, vanilla MP
<b>Grilled Loch Duart Salmon</b> * Cajun "dirty risotto", crawfish, pickled mustard seeds, crawfish sauce 27
<b>Grilled Yellowfin Tuna</b> * Scallion -green rice, nori salad, roasted Japanese eggplant, Sracha- miso butter 28
<b>Whole Dover Sole A la Plancha</b> (Boned tableside upon request) Jasmine rice, haricots verts, mustard seed beurre blanc 43
<b>"Bomster Brothers, CT" Scallops A la Plancha*</b> Fregola, cauliflower, capers, brown butter vinaigrette, bottarga, bread crumbs 28
<b>Bouillabaisse</b> Fresh fish, shrimp, clams, mussels, roasted tomatoes, saffron rouille 27
<b>Beer Battered Fish N' Chips</b> Crispy french fries, coleslaw, tartar sauce 20
<b>Lobster Cobb Salad</b> Lobster, pumpernickel croutons, hard cooked egg, avocado, bacon, gorgonzola cheese, tomato 23
<b>12 oz. New York Strip*</b> Bacon-onion-potato pave, roasted cauliflower, balsamic demi-glace 29
<b>10 oz. Filet Mignon*</b> Served with one side and cognac-peppercorn demi-glace 35
<b>Braised Beef Short Ribs</b> Mashed potatoes, roasted carrots, cipollini onions, fresh horseradish 27
<b>Pan Roasted Half Chicken</b> Mashed potatoes, bacon, baby onions, red wine-mushroom jus 22

## LIVE LOBSTERS FROM OUR TANK

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

## SURF & TURF

Any of the following can be added to an entrée

<b>Steamed 1 lb. Lobster</b> half MP whole MP
<b>Herb Grilled 1 lb. Lobster</b> half MP whole MP
<b>Baked Stuffed Lobster</b> half MP whole MP
<b>"Oscar" Jumbo Lump Crab Cake and Béarnaise Sauce</b> 12
<b>Shrimp Scampi</b> 8

## LIGHTER FARE

<b>Fried Whole Belly Clam Roll</b> 14 <i>French fries, coleslaw</i>
<b>New England Lobster Roll</b> 20 <i>Hot, cold or "Best of Both Worlds", french fries, coleslaw</i>
<b>Crab Cake Sandwich</b> 15 <i>Cajun remoulade, old bay french fries</i>
<b>The Max Classic Cheeseburger*</b> 13 <i>Black pepper-roasted garlic aioli, french fries, pickle</i>

## SIDES

Haricot Verts 6	Broccoli Rabe 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 6	Bacon-Onion-Potato Pave 6	Creole Roasted Vegetables 6	Old Bay Fries 5

Max Fish promotes the use of local produce and sustainably harvested seafood.

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Executive Chef Bob Peterson ~ Sous Chef Matt Brooder ~ Sous Chef Nick Stinziani