

MAX FISH

RAW BAR

Littleneck Clams*	2 each	Shellfish Sampler* (for two)	34	Taylor Bay Scallops	3 each
Cherrystone Clams	2 each	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>Yuzu aioli, sesame seaweed salad</i>	
Char Grilled Octopus	13
<i>Polenta, avocado puree, pickled vegetables, ceviche vinaigrette</i>	
Fried Calamari	10
<i>Coriander salt, trio of sauces</i>	
Jumbo Lump Crab Cake	14
<i>Pineapple-hearts of palm salsa, coconut-lemongrass 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>	
Ahi Tuna Tartare*	14
<i>Capers, two hour egg, grilled baguette, American sturgeon caviar</i>	



SOUPS & SALADS

New England Clam Chowder	5 cup/6 bowl
<i>Loaded with clams and appplewood 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>	
Beltane Farms Goat Cheese Salad	11
<i>Arugula, fresh garbanzo beans, Bulgar wheat, grape tomatoes, cucumber tabini</i>	
Seasonal Chopped Salad	10
<i>Asparagus, radish, peas, sunflower seeds, cranberries, gorgonzola cheese, creamy artichoke 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 <i>Gulf of Mexico</i>	16	“Featured Fish of the Day”	MP	Yellowfin Tuna <i>South Pacific</i>	17
Gulf Shrimp <i>Gulf of Mexico</i>	14	Monk Fish <i>Chatham, Massachusetts</i>	17	Atlantic Cod <i>Chatham, Massachusetts</i>	15
Sea Scallops “Bomster Brothers” <i>Stonington CT</i>	17	Loch Duart Salmon <i>Scotland</i>	17	Dover Sole <i>Holland</i>	43

SIGNATURE DISHES

Spring Vegetable & Crab Linguini	15
<i>Spring vegetable, basil pesto, jumbo lump crab</i>	
Beer Battered Fish n’ Chips Platter	15
<i>French fries, coleslaw, tartar sauce</i>	
Scallops A la Plancha*	17
<i>Spring pea puree, fregola, Spanish chorizo, manchego, pea sprouts</i>	
Loch Duart Salmon	17
<i>Roasted artichokes, smoked salmon & fingerling potato ragout, caper aioli, sherry reduction</i>	
Hanger Steak	17
<i>Black beans, Achiote rice, pickled vegetables, chimichurri</i>	

ENTRÉE SALADS

Seared Scallop Chopped Salad	17
<i>Asparagus, radish, peas, sunflower seeds, cranberries, gorgonzola cheese, creamy artichoke vinaigrette</i>	
Chilled Shrimp Greek	14
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	
Lobster Cobb	20
<i>Lobster, 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

<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>	

SANDWICHES & TACOS

New England Lobster Roll	20
<i>Hot, cold or “Best of Both Worlds”, french fries, coleslaw</i>	
Crab Cake Sandwich	15
<i>Old Bay french fries</i>	
Grilled Jerk Chicken Sandwich	10
<i>Avocado Puree, arugula, tomato, plantain chips</i>	
Fried Shrimp Tacos	14
<i>Blackened tomatillo salsa, pickled vegetables, queso fresco, black beans, orange –jalapeno slaw</i>	
Blackened Fish Tacos	14
<i>Achiote rice, red beans, carrot habañero sauce</i>	
Fish Sandwich “Of The Day”	13
<i>Fish and preparation change daily</i>	

LIVE LOBSTERS FROM OUR TANK

<i>Available sizes: 1lb. & 2 lb.</i>	
<i>All lobsters served with</i>	
<i>Grilled asparagus and mashed potatoes</i>	
Steamed	MP
Herb Grilled	MP
Baked Stuffed	MP
<i>with crab and shrimp stuffing</i>	

SIDES

Haricot Verts	6	Spring Pea-Chorizo Fregola	6	Smoked Salmon, Fingerling &		English Pea Risotto	6
Jasmine Rice	5	Sautéed Spinach	5	Artichoke Ragout	6	French / Sweet Fries	5
Creamy Mashed Potatoes	6	Grilled Asparagus	6	Truffle Mac & Cheese	9	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, David Sellers ~ Sous Chef Bob Peterson ~ Sous Chef Matt Brodeur