

# MAX FISH

## RAW BAR

Please view our daily oyster list.

<b>Littleneck Clams*</b>	2 each
<b>Cherrystone Clams*</b>	2 each
<b>Colossal Shrimp Cocktail</b>	MP
<b>Chilled Mussels on the half shell</b>	7 dozen

<b>Shellfish Sampler*</b> (for two)	32
Clams, jumbo shrimp cocktail, mussels bay scallops, oysters, Jonah Crab Claws	
<b>Hi-Rise of Seafood*</b> (for four)	58
<b>Skyscraper*</b> (for six – eight)	99

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

## APPETIZERS

<b>Connecticut Oyster Tempura</b>	3 each
<i>Yuzu aioli, sesame seaweed salad</i>	
<b>Fried Calamari</b>	10
<i>Coriander salt, 3 chili sauce</i>	
<b>Jumbo Lump Crab Cake</b>	14
<i>Avocado aioli, roasted pepper-corn salsa, lime gelée</i>	
<b>RI “Rhody Royal” Mussels/ Manila Clams</b>	11
<i>Spanish chorizo, piquillo peppers, sherry</i>	
<b>Fried Whole Belly Clams</b>	13
<i>Tartar sauce</i>	
<b>Yellowfin Tuna Poke*</b>	14
<i>Lotus root chips, avocado, sriracha sauce</i>	

## CATCH & SALAD

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

## 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>Iceberg Wedge</b>	8
<i>Tomato, bacon, gorgonzola dressing</i>	
<b>Field Greens</b>	6
<i>Hand gathered greens, sherry vinaigrette</i>	
<b>Chopped Salad</b>	10
<i>Sunflower seeds, radish, sugar snap peas, corn, Vermont cheddar, cherry tomatoes, cucumber, buttermilk-herb dressing</i>	
<b>Greek</b>	8
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	

## MARKET CATCH

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

<b>Monk Fish</b> Chatham, MA	17	<b>Atlantic Cod</b> Chatham, MA	15	<b>1 lb Lobster</b> Stonington, CT	MP
<b>Shrimp</b> Gulf of Mexico	14	<b>“Featured Fish of the Day”</b>	MP	<b>Sockeye Salmon</b> Sitka AK	17
<b>Yellowfin Tuna</b> Georges Bank	17			<b>Sea Scallops</b> Stonington, CT	17

## SIGNATURE DISHES

<b>Scallops A la Plancha*</b>	17
<i>Saffron creamed corn, creamy polenta, corn-spanish chorizo succotash</i>	
<b>Grilled Sockeye Salmon</b>	17
<i>Pea spätzle, shaved fennel, niçoise olive, preserved lemon coulis</i>	
<b>Steak Frites</b>	17
<i>Grilled 8 oz bistro steak, frites, mushrooms, haricot, béarnaise</i>	
<b>Belgian Ale Steamed Mussels</b>	12
<i>Rhode Island mussels, french fries, tarragon aioli</i>	
<b>Linguini with Summer Vegetables</b>	12
<i>Market fresh summer vegetables, EVOO</i>	
<b>Guinness Fish n’ Chips Platter</b>	15
<i>French fries, cole slaw</i>	

## ENTRÉE SALADS

<b>Seared Scallops Chop Salad</b>	17
<i>Sunflower seeds, radish, sugar snap peas, corn, Vermont cheddar, cherry tomatoes, cucumber, buttermilk-herb dressing</i>	
<b>Chilled Shrimp Greek</b>	14
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	
<b>Lobster Cobb</b>	19
<i>Gorgonzola cheese, pumpernickel croutons, hard cooked egg, avocado, bacon, tomatoes, sherry vinaigrette</i>	
<b>Seared Tuna Nicoise</b>	17
<i>Niçoise olives, haricots verts, hard cooked egg, confit tomatoes, artichoke, potatoes, white anchovies, caramelized onions</i>	
<b>Grilled Chicken Caesar</b>	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>	
<b>Max Classic*</b>	12
<i>Vermont Cheddar, lettuce, tomato, black pepper aioli</i>	
<b>The “Texan”</b>	13
<i>Gorgonzola, homemade bacon, caramelized onions chipotle catsup</i>	
<b>California</b>	13
<i>Avocado, tomato, arugula, “Cato Corners” monastery cheese</i>	
<b>Triple Threat</b>	12
<i>Blackened, grilled jalapenos, Vermont cheddar cheese, chili aioli</i>	

## SANDWICHES

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

*Mashed potatoes and grilled CT corn with lime-chipotle butter*

<b>Steamed</b>	MP
<b>Herb Grilled</b>	MP
<b>Baked Stuffed</b>	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