

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, 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>Summer tomato - ginger chutney, Basil Aioli</i>
Char Grilled Octopus 13 <i>Yellow curry, chick peas, cherry tomatoes, cucumber raita</i>
Fried Calamari 10 <i>Togarashi pepper - nori spiced, crystallized ginger aioli</i>
Jumbo Lump Crab Cake 14 <i>Bacon-corn salsa, siracha aioli</i>
Rhode Island Mussels Provencale 11 <i>Tomatoes, nicoise olives, saffron, basil pesto crostini</i>
Fried Whole Belly Clams 13 <i>Tartar sauce</i>
Ahi Tuna Tartare* 14 <i>Wakame seaweed, cucumber, wasabi, taro chips, yuzu vinaigrette</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>
Beltane Farms Goat Cheese Salad 11 <i>Arugula, fresh garbanzo beans, Bulgar wheat, grape tomatoes, cucumber tabini</i>
Seasonal Chopped Salad 10 <i>Corn, cherry tomatoes, sharp cheddar, cucumber, sunflower seeds, sugar snap peas, buttermilk-herb dressing</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

Loch Duart Salmon Scotland 17	"Featured Fish of the Day" MP	Yellowfin Tuna South Pacific 17
Gulf Shrimp Gulf of Mexico 14		Atlantic Cod Chatham, Massachusetts 15
Sea Scallops "Bomster Brothers" Stonington CT 17		Dover Sole Holland 43

SIGNATURE DISHES

Beer Battered Fish n' Chips Platter 15 <i>French fries, coleslaw, tartar sauce</i>
Scallops A la Plancha* 17 <i>Warm chipotle-corn potato salad, bacon-bean & pickled mushroom vinaigrette</i>
Loch Duart Salmon 17 <i>Hoisin glaze, soba noodle salad, summer vegetable julienne</i>
Hanger Steak 17 <i>Black beans, Achiote rice, pickled vegetables, chimichurri</i>
Heirloom Tomato & Shrimp Linguini 15 <i>Grilled summer vegetables, fresh mozzarella, basil</i>

ENTRÉE SALADS

Seared Scallop Chopped Salad 17 <i>Corn, cherry tomatoes, sharp cheddar, cucumber, sunflower seeds, sugar snap peas, buttermilk-herb dressing</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>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>	

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 Grilled Glastonbury corn and mashed potatoes</i>	
Steamed	MP
Herb Grilled	MP
Baked Stuffed <i>with crab and shrimp stuffing</i>	MP

SIDES

Haricot Verts 6	Ratatouille 6	Warm Chipotle Corn Potato Salad 6	Summer Corn Risotto 6
Jasmine Rice 5	Sautéed Spinach 5	Truffle Mac & Cheese 9	French / Sweet Fries 5
Creamy Mashed Potatoes 6	Grilled Summer Vegetables 6	Grilled Glastonbury Corn 4	Old Bay Fries 5

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MAX FISH

“HEY BARTENDER”

Bermuda Triangle “Dark and Stormy”

Blackwell Rum, Ginger Beer, lime juice, and honey syrup 9

Cranberry Lemonade Martini* “New England’s native berry”

House infused cranberry vodka with our fresh sour mix 8

Negrito “Negroni’s Hermanito”

Avion Anejo, Aperol, Lillet White 11

Rose Colored Glasses “Makes Everything Better”

Belvedere vodka, Aperol, fresh lime juice, simple syrup 10

Whiskey Smash “Modified Mint Julep.”

Four Roses Yellow, citrus, mint, sugar, crushed ice 10

Belle de Jour “By Jackson Cannon of Boston’s Eastern Standard”

Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava 9

Blueberry Sour “Summer in a Glass”

House Infused Local Blueberry Gin, fresh lemon juice, simple syrup, sugared rim 9

Paper Plane “An ode to equal proportions”

Buffalo Trace Bourbon, Amaro Nonino, Aperol, fresh lemon juice 10

Carroll's Garden “For the Manhattan Drinker”

Redemption Rye whiskey, Averna Amaro, Carpano Antica Vermouth 10

Old Style Pimm’s Cup “Light Hearted and Refreshing”

Pimm’s #1, orange juice, ginger beer, Angostura bitters 8

Cin Cin “Light and slightly fruity with floral finesse and exciting effervescence”

Citadelle gin, St. Germain, Aperol, lemon juice and prosecco 9

BOTTLED CARBONATED OFFERINGS

Somerset Cooler 10

New Zealand Sauvignon Blanc, St. Germain, Citadelle Gin, notes of vanilla

Aperol Spritzer 10

Muscadet, Aperol, Demerara Syrup

SINGLE CASK COCKTAIL

Barrel Aged Negroni 13 “One of a kind!”

Citadelle gin, Carpano Antica sweet vermouth & Campari. Blended in-house and aged over two months in toasted oak.

Ask about our other small batch, barrel-aged cocktails available

WINES BY THE GLASS

DIRECTORS PICK

Rosé, Domaine de Paris, Cotes de Provence, France 9gl / 32btl

Pinot Noir, Steele, Carneros, California 14gl / 48btl

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

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

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, Max Family Cuvee, Sonoma, California 9.00

Sauvignon Blanc, Pascal Jolivet, Loire Valley, France (oyster wine) 11.00

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

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

Macon-Villages, Cave de Lugny, Burgundy, France (oyster wine) 10.00

Chardonnay Cypress, California 6.50

Chardonnay, Talbott, (Logan Vineyard) Santa Lucia Highlands CA 14.00

Riesling, Dr Loosen, Mosel, Germany 8.00

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

Pinot Noir, Matua, Marlborough, New Zealand 9.00

Garnacha, Atteca Old Vines, Calatayud, Spain 10.00

Merlot, Château Bellevue, Bordeaux Supérieur, France 9.00

Cabernet Sauvignon EOS, Paso Robles, California 8.00

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.

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