



LOBSTER WEEKEND 2014

First Course

Oxen Hill Farm red and green leaf lettuce, wood roasted corn, Rosedale Farms peas,
Liuzzi Brothers mozzarella, Marsh Farm cherry vinaigrette

-OR-

Old Saybrook porgy chowder, Stonington red shrimp fritter

Second Course

MIA FRA DIAVOLO

Linguine, whole hand-picked lobster, marinated Calabrian chile,
lobster-plum tomato sauce

-OR-

SURF + TURF

Oak-grilled lobster tail and marinated sirloin, lobster-truffle whipped potatoes,
Oxen Hill Farm sugar snap peas, béarnaise

Third Course

Pell Farms white balsamic marinated strawberries,
marsala zabaglione

\$29.95 per person

Reservations recommended

860.677.6299

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