

LUNCH MENU

RAW BAR

See our daily selection of oysters

Littleneck Clams 1.75 each	"Baltimore Style" Shrimp Cocktail / 1/2 lb 11.95
Cherrystone Clams 1.75 each	Shellfish Sampler 29.95 (clams, crab claws, jumbo shrimp, Taylor Bay scallops, oysters, mussels)
Colossal White Shrimp Cocktail 2.95 each	Hi-Rise of Seafood (enough for four) 52.95
Snow Crab Claws 2.95 each	Skyscraper (enough for six-eight) 88.95
Chilled Mussels on the Half Shell 6.95	
Taylor Bay Scallops 2.95 each	

APPETIZERS

- Jumbo Lump Crab Cake 13.95
Crispy capers, sweet gherkin aioli
- Crispy Calamari 8.95
*Trio of sauces:
red chili aioli, ponzu, three chili sauce*
- Furikake Seared Tuna 12.95
Daikon-carrot slaw, wasabi & soy
- Spicy Tuna Crunch Roll 12.95
Tuxedo sesame seeds, wasabi, soy
- Fried Whole Belly Clams 12.95
Tartar sauce
- Steamed Blue Hill Bay Mussels 9.95
Roasted garlic, Roasted tomatoes
- Buffalo Shrimp 10.95
Celery, carrots, blue cheese dressing

SOUPS & SALADS

- Manhattan Fish Chowder 4.95 / 5.95
tomato broth
- New England Clam Chowder 4.95 / 5.95
loaded with fresh clams
- Lobster Bisque 8.95
tobikko crème fraiche, fresh lobster
- Caesar Salad 6.95
Shaved Grana Padano, garlic croutons
- Iceberg Wedge 7.95
Tomato, bacon, gorgonzola dressing
- Hand Gathered Field Greens 5.95
sherry vinaigrette

ENTREE SALADS

- Bistro Salad with Seared Scallops 14.95
*Walnuts, Asian pears, green apples,
gorgonzola cheese, cider vinaigrette*
- Greek Salad with Chilled Shrimp 12.95
*Grape tomatoes, Feta cheese, red onion,
Greek vinaigrette*
- Max's Lobster Cobb Salad 18.95
*Gorgonzola cheese, pumpernickel
croutons, hard cooked egg, avocado,
tomatoes*
- Seared Tuna Nicoise Salad 14.95
*Nicoise olives, haricot verts,
confit tomatoes, artichokes,
caramelized onions*
- Grilled Chicken Caesar Salad 10.95
*Romaine lettuce, garlic croutons,
parmesan cheese*

SIGNATURE DISHES

- Miso and Panko Crusted Organic Salmon 14.95
Soba noodles, grilled asparagus, tahini sauce
- Herb Crusted Trout 14.95
Potato salad, Smoked salmon béarnaise
- Scallops A la Plancha 14.95
Gnocchi, spring peas, fava beans, basil pesto
- Max Classic Cheeseburger 8.95
French fries
- Crispy Fish Sandwich 11.95
Sweet potato fries
- Fresh New England Lobster Roll 18.95
French fries, cole slaw
(Warm Buttered or Cold Lobster Salad)
- Blackened Fish Tacos 13.95
Red rice and black beans
- Crab Cake Sandwich 14.95
Old Bay French fries
- Grilled Tavern Steak 17.95
French Fries, arugula, Béarnaise sauce
- Fisherman's Platter 19.95
Cod / sea scallops, shrimp, calamari
- Fried Shrimp Platter 15.95
French fries, cole slaw
- Guinness Fish n' Chips Platter 14.95
French fries, cole slaw

DAILY SPECIALS

- Bucatini with Grilled Shrimp** 12.95
*Applewood smoked bacon, baby spinach, oven roasted tomatoes,
red pepper flake, extra virgin olive oil*
- Arctic Char A la Plancha** 14.95
Andouille sausage, crispy potatoes, smoked shrimp butter
- Tequila Cured Turkey Sandwich** 10.95
Lettuce, tomato, chipotle aioli, guacamole

FRESH FISH

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| Organic Scottish Salmon / Farm Raised / Orkney, Scotland | 14.95 |
| Gulf Shrimp / Wild Caught / Gulf of Mexico | 13.95 |
| Monk Fish / Wild Caught / New Bedford, MA | 15.95 |
| Sea Scallops / Local Day Boats / Georges Bank | 14.95 |
| Trout / Farm Raised / Idaho | 13.95 |
| Mahi Mahi / Wild Caught / Costa Rica | 14.95 |

Chef's Daily Preparation

Any of our Fresh Fish with chef's daily preparation

-Or-

Catch and Salad

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

A special thanks to the following local farms for their contributions to our menu:
Deer Crest Farm (Glastonbury), Little Acres (Glastonbury), Four Fields Farm (Hartford/Bloomfield),
Futtner's Family Farm (East Hartford), Beltane Farms (Lebanon)

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness
Max Fish only Pressed Soybean oil that contains no Trans fatty Acids and retain their Omega-3's and natural vitamin e. for all Fried Foods
110 GLASTONBURY BLVD. GLASTONBURY, CT 06033 (860) 652-FISH - EXECUTIVE CHEF- DAVID SELLERS www.maxfishct.com