

Executive Chef: Scott Miller
Sous Chefs: Chris Carballo, Ryan Small, Jimi Brahim

WE PROUDLY SUPPORT LOCAL FARMS

WINTER BRUNCH MENU



CONNECTICUT'S FRESHEST RAW BAR

PLEASE VIEW OUR DAILY OYSTER LIST.



LITTLENECK CLAMS* | 2 EACH
CHERRYSTONE CLAMS* | 2 EACH
TAYLOR BAY SCALLOPS | 2.5 EACH
COLOSSAL WHITE SHRIMP | 3.95 EACH
JONAH CRAB CLAW | 3.5 EACH

RAW BAR PLATTERS
The freshest assortment of shellfish, oysters, clams, mussels, snow crab claws, shrimp and other market crustaceans, perched on a mountain of shaved ice with creative accompaniments
SHELLFISH SAMPLER* {for two} | 32.95
HI-RISE OF SEAFOOD* {for four to six} | 58.95
MAX'S SKYSCRAPER* {for up to eight} | 99.95

ASIAN CALAMARI SALAD | 6.95
BALTIMORE STYLE SHRIMP | 11.95
FULL LOBSTER TAIL | 18.95
1/2 LOBSTER TAIL | 10.95
LOBSTER CLAWS | 5 EACH

COLD STARTERS

TUNA POKE
Mandarin dashi | sesame | jalapeno 14.95
BLACKENED TUNA TACOS*
Guacamole | cilantro | spicy corn relish | 10.95
COLD SMOKED ALASKAN SABLEFISH
Cauliflower puree | pearl onion | mustard seed 15.95
MEET MELVILLE....
Local cheese | pumpkin bread | chutney 12.95

OYSTERS & CLAMS

MAX'S BAKED OYSTERS 964
Tasso ham | brioche | gruyere cheese | 11.95
FRIED WILLAPA BAY OYSTERS
Steamed buns | kimchee | scallion 10.95
OYSTERS ROCKEFELLER
Spinach | Farmstead Fonduta | 11.95
FRIED WHOLE BELLY CLAMS
Locally harvested | tartar sauce | 16.95

HOT STARTERS

NANTUCKET SOUND WILD MUSSELS
Local tomato | basil | roasted garlic 11.95
PROSCIUTTO WRAPPED SHRIMP
Gigante beans | broccolini | red pepper 11.95
HOT & SALTY POINT JUDITH CALAMARI
nuoc mam cham dipping sauce | 10.95
CRAB CAKE
Lemon tarragon aioli | peppadews | 13.95

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Quahogs | potatoes | applewood smoked bacon | 6.5

SEASONAL SOUP
Made from rich stock and local ingredients | 8.95

STARLIGHT GARDENS ORGANIC GREENS
sherry vinaigrette | 6.95

MAX'S CLASSIC CAESAR
Fresh baked crouton | parmesan | 6.95

MAX'S CHOPPED SALAD
Gorgonzola cheese | sweet sherry vinaigrette | 7.95

GOAT CHEESE SALAD
Marcona almonds | cherry vinaigrette | agra dolce onion | arugula 9.95

MARKET CATCH

Choose from our Fresh Seafood selection paired with seasonal vegetables

WHITE SHRIMP | Panama Bay | 14.95
SEA SCALLOPS | Stonington, CT | 15.95
ROYAL RED SHRIMP | Stonington, CT | 16.95

LOCH DUART SALMON | Scotland | 16.95
YELLOWFIN TUNA | North Carolina | 15.95
FLOUNDER | Massachusetts | 16.95

RAINBOW TROUT | Idaho | 13.95
BLUE COD | Massachusetts | 12.95
OCTOPUS | Spain | 13.95

BIG SALADS

TUSCAN CHICKEN SALAD | Tri-color greens | mozzarella | polenta croutons | kalamata olives | 11.95

MAX'S CHOPPED SHRIMP SALAD | Crumbled gorgonzola cheese | sweet sherry vinaigrette | 13.95

GRILLED CHICKEN CAESAR SALAD | house made caesar dressing | Shaved Grana Padana | garlic croutons | 11.95

COBB SALAD ROYALE | GRILLED STRIP STEAK OR CHILLED LOBSTER
Chopped greens | fresh avocado | vine ripened tomato | crisp bacon | hard cooked egg | gorgonzola crumbles | sherry vinaigrette | 18.95

SEARED SCALLOP WALDORF SALAD* | Apple cider vinaigrette | apples | gorgonzola cheese | candied walnuts | 15.95

THAI CHICKEN & SHRIMP SALAD | Peanut glazed and grilled chicken | poached shrimp | cabbage | mint | sprouts | lime | 12.95

BRUNCH SPECIALTIES

MAX'S FAMOUS CRAB CAKE BENEDICT | Poached eggs | jumbo lump crab cake | skillet home fries | sauce béarnaise | 15.95

SMOKED SALMON | NY bagel | bibb lettuce | tomato | capers | egg 10.95

NEW YORK STRIP STEAK & EGGS | Brioche | garlic aioli | fried eggs | home fries | 19.95

LOBSTER FRITTATA | Tomato | fresh mozzarella | basil 18.95

MAX BENEDICT | Farm eggs | sauce béarnaise | english muffin | house smoked bacon | potatoes 13.95

BREAKFAST BURRITO | Scrambled eggs | skillet potatoes | cheddar chorizo | cheese | cilantro cream | green chili salsa 14.95

CINNAMON RAISIN FRENCH TOAST | Local maple syrup | house cured bacon | candied walnuts 12.95

FROM OUR DINNER MENU

LOBSTERS

Our Famous Lobster Roll 18.95

Steamed or Herb Grilled | 24.95 per lb.
Baked Stuffed | 30.95 per lb.

Pan Roasted

Sweet chili cream sauce | roasted fennel | home style mashed potatoes | 25.95 per lb.

CHOP HOUSE CLASSICS

Grilled potatoes | truffle mushroom demi-glace | spinach

NY STRIP STEAK* | 33.95

FILET MIGNON* | 36.95

GOURMAVIAN FARMS ALL NATURAL HALF

ROASTED CHICKEN

Broccolini | whipped potatoes 25.95

THE LOCAL BURGER *(1/2 LB.)

Broad Brook (CT) burger | tomatoes | onion rings | local cheese | house cured bacon | HBC brioche roll | truffle fries | aioli 14.95

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.