

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

WE PROUDLY SUPPORT LOCAL FARMS

## WINTER DINNER 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 | 14.95  
CHILLED MUSSELS | 6.95  
LOBSTER CLAWS | 5 EACH

### COLD STARTERS

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

### HOT STARTERS

**NANTUCKET SOUND WILD MUSSELS**  
Native tomato | garlic | white wine 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  
**SPANISH ROCK OCTOPUS**  
Grapefruit | lime yogurt | soy-ginger 11.95

### OYSTERS & CLAMS

**MAX'S BAKED OYSTERS 964**  
Tasso ham | brioche | gruyere cheese | 11.95  
**CRISPY 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

### 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 (DURHAM) ORGANIC GREENS**  
sherry vinaigrette | 6.95  
**CHARRED BRUSSELS SPROUTS**  
Local greens | apple | frisee | lardon | goat cheese 9.95

**BLACK KALE**  
White anchovy | roasted garlic | lemon | aged pecorino 8.95  
**MAX'S CHOPPED SALAD**  
Gorgonzola cheese | sweet sherry vinaigrette | 7.95  
**MAX'S CLASSIC CAESAR**  
Fresh baked crouton | parmesan | 6.95  
**GOAT CHEESE SALAD**  
Marcona almonds | cherry vinaigrette | agra dolce onion | arugula 9.95



### MARKET CATCH



**Jumbo Shrimp** | Panama | 26.95  
**Chilean Sea Bass** South Georgia Island | 32.95  
**Sea Scallops** | Bomster Bros., Stonington,, CT | 28.95  
**Swordfish** | North Atlantic | 28.95

**Celeriac Puree** | Broccolini | Cauliflower | Celery Vinaigrette  
**Loch Duart Salmon** | Scotland | 27.95  
**Yellowfin Tuna** | Panama | 28.95  
**Octopus** | Spain | 26.95

**Rainbow Trout** | Idaho | 25.95  
**Blue Cod** | Massachusetts | 21.95  
**Flounder** | Massachusetts | 25.95  
**Royal Red Shrimp** | Stonington, CT | 27.95

### SEASONAL SPECIALTIES

**PEPITA CRUSTED RAINBOW TROUT**  
Quinoa | shrimp | beans | salsa fresco 25.95  
**STONINGTON SEA SCALLOPS\*** (Bomster Bros.)  
Confit tomato | oyster mushrooms | risotto | bacon lardon | sherry | 28.95  
**ROYAL RED SHRIMP & GRITS**  
Butternut squash grits | tasso ham | confit tomato | basil 27.95  
**CHILEAN SEA BASS** (NOAA Certified)  
Miso broth | soy bean dumplings | bok choy | oyster mushrooms 32.95  
**YELLOWFIN TUNA \***  
Furikake crust | vermicelli noodles | Korean pepper paste | 28.95  
**PAELLA**  
Shellfish | chorizo | calamari | chicken | saffron rice | 30.95  
**LOCH DUART ORGANIC SALMON**  
Curry | cauliflower | apple 27.95  
**PANKO CRUSTED FLOUNDER**  
Brussels sprouts | lardon | lemon 25.95  
**FISH N' CHIPS**  
Blue Cod | slaw | tartar | french fries | 20.95  
**NORTH ATLANTIC SWORDFISH**  
Arancini | broccolini | romesco 28.95

### LOBSTERS

We attempt to bring in CT. Lobsters daily, regional substitutions may be required

**Steamed or Herb Grilled** 24.95 per lb. **Baked Stuffed** | 30.95 per lb.  
with choice of side dish

**Pan Roasted**  
Sweet chili cream sauce | roasted fennel | whipped potatoes | 25.95 per lb.

### CHOP HOUSE CLASSICS

Grilled potatoes | truffle mushroom demi-glace | spinach  
**NY STRIP STEAK\*** | 33.95 **FILET MIGNON\*** | 36.95

### CONNECTICUT GROWN MEAT & POULTRY

**GOURMAVIAN FARMS ALL NATURAL ROASTED HALF CHICKEN**  
garlic pan jus | broccolini | whipped potatoes 25.95

**THE LOCAL BURGER \*(1/2 LB.)**  
Broad Brook (CT) burger | local tomatoes | onion rings |  
Local aged cheddar cheese | house cured bacon | HBC brioche roll  
truffle fries | truffle aioli 15.95

### SEASONAL FARM VEGGIES, GRAINS & STARCHES

**SAUTÉED SPINACH**  
Garlic | shallots | olive oil | 6.95  
**QUINOA**  
Avocado | shrimp | beans | salsa fresco | 6.95  
**BRUSSELS SPROUTS**  
Lardon | sea salt 7.95

**MOUNTAIN TOP OYSTER MUSHROOMS**  
Criminis | garlic | butter | herbs 7.95  
**RICE NOODLES**  
Cilantro | mint | basil 7.95  
**BROCCOLINI**  
cauliflower | garlic 6.95

**BEETS**  
Extra virgin olive oil | orange zest | greens | 8.95  
**CRACKLIN MAC & CHEESE**  
Cellantani pasta | chicken cracklin' | chicken  
confit 12.95  
**SWEET POTATO FRIES**  
Maple-Cayenne Dipping Sauce 6.95

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