

AUTUMN 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 | 3.5 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

STARTERS

MAX'S BAKED OYSTERS 964
Caramelized onion | tasso ham | brioche | gruyere cheese | | 11.95
CATO CORNERS CHEESE PLATE
Hartford baking co. bread | preserved walnuts | currants | 14.95
CUCUMBER WRAPPED TUNA
Seaweed Salad | Wasabi Yuzu | Frisee | 14.95
HOT & SALTY POINT JUDITH CALAMARI
Coriander batter | nuoc mam cham dipping sauce | 10.95
OYSTER "CARPET BAGGERS"
Steak tartare | quail egg | green goddess | gaufrette | 12.95

FRIED WHOLE BELLY CLAMS
Locally harvested | tartar sauce | 14.95
CRAB CAKE
Black garlic aioli | peppadews | lemon | 13.95
NANTUCKET SOUND WILD MUSSELS
Miso broth | seaweed | lotus chips | 11.95
BLACKENED TUNA TACOS*
Guacamole | cilantro | spicy corn relish | 10.95
GRILLED SPANISH ROCK OCTOPUS
Gigante beans | broccolini | red pepper spread | 11.95

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Quahogs | potatoes | applewood smoked bacon | 6.5
SEASONAL SOUP
Made from rich stock and local ingredients | 7.95
STARLIGHT GARDENS ORGANIC GREENS
From David and Ty Zemelsky's Farm in Durham, CT | sherry vinaigrette | 6.95
BRUSSELS SPROUT SALAD
Green Apple | Pancetta | Coach Farm goat cheese | 8.95

SEA-SAR
White anchovy | romaine | sea beans | uni croutons | 10.95
MAX'S CHOPPED SALAD
Gorgonzola cheese | sweet sherry vinaigrette | 7.95
ROSEDALE FARMS HYDRO BIBB SALAD
Radish | cornmeal croutons | confit tomato | chipotle buttermilk dressing | 8.95



MARKET CATCH



Paired with Roasted Root Crop & Brussels Sprouts, Huckleberry Gastrique

Jumbo Shrimp | Panama | 26.95
Chilean Sea Bass | South Georgia Island | 30.95
Sea Scallops | Bomster Bros., Stonington, CT | 27.95

Loch Duart Salmon | Scotland | 27.95
Yellowfin Tuna | Panama | 28.95

Rainbow Trout | Idaho | 24.95
Swordfish | Atlantic Coast | 28.95
Blue Cod | Massachusetts | 20.95

SEASONAL SPECIALTIES

JUMBO WHITE SHRIMP
Prosciutto | soft polenta | blood orange | broccolini | 26.95
FISH N' CHIPS
Blue Cod | slaw | tartar | french fries | 20.95
CHILEAN SEA BASS (NOAA Certified)
Miso broth | soy bean dumplings | bok choy | oyster mushrooms | 30.95
YELLOWFIN TUNA*
Yuzu green curry nage | peanut soba noodles | carrots | snap peas | 28.95
STONINGTON SEA SCALLOPS* (Bomster Bros.)
Confit tomato | oyster mushrooms | risotto | bacon lardon | sherry | 27.95
PAELLA
Shrimp | clams | mussels | chorizo | scallops | calamari | chicken | saffron rice | 29.95
RAINBOW TROUT
Crispy seared | 12 bean ragout | blackened shrimp | remoulade | 24.95
LOCH DUART ORGANIC SALMON
Butternut squash | pecans | apple | fig mostarda | cider nage | 27.95
SWORDFISH
Parsnips | fregola | tomato & basil pesto | balsamic | 28.95

LOBSTERS

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

Steamed or Herb Grilled 25.95 lb. **Baked Stuffed** | 28.95 lb.
Served with Local Root Crop

Pan Roasted
Sweet chili cream sauce | roasted fennel | home style mashed potatoes | 26.95 lb.

CHOP HOUSE CLASSICS

Potato Gratin | Pepperonata | Veal Demi-Glace
NY STRIP STEAK* | 33.95 **FILET MIGNON*** | 36.95

BONE IN RIBEYE STEAK | 42.95

CONNECTICUT GROWN MEAT & POULTRY

ALL NATURAL HALF ROASTED CHICKEN
Gourmavian Farms of Bolton, brussels sprouts | lardon | whipped potatoes | 25.95

THE LOCAL BURGER* (1/2 LB.)

Broad Brook (CT) beef burger | backyard hot house tomatoes | onion rings | Cato Corner cheese | house cured bacon | HBC. brioche rolls | truffle fries | 14.95

SEASONAL FARM VEGGIES, GRAINS & STARCHES

SAUTÉED SPINACH
Garlic | shallots | olive oil | 6.95

BRUSSELS SPROUTS
Roasted shallots | bacon | 7.95

ROASTED ROOT CROP
Chestnut Honey | Sea Salt | 6.95

"MOUNTAIN TOP" OYSTER MUSHROOMS |
Criminis | garlic | butter | herbs | 7.95

WHIPPED POTATOES
Olive Oil | Farmers Cow Milk | 5.95

BROCCOLINI
Roasted garlic | red chili | 7.95

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