

DINNER MENU



Connecticut's Freshest Raw Bar

Please view our daily oyster list.



Littleneck Clams*	2.00 each
<i>Poppa C's Shellfish, Branford, CT</i>	
Cherrystone Clams*	2.00 each
<i>Poppa C's Shellfish, Branford, CT</i>	
Taylor Bay Scallops	2.50 each
Colossal White Shrimp	3.50 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	1/2 lb. 11.95
Jonah Crab Claw	3.50 each
Full Lobster Tail	18.95
1/2 Lobster Tail	10.95

Starters

Max's Baked Oysters 964	11.95
<i>Caramelized onion, tasso ham, brioche, gruyere cheese</i>	
Tasting of Connecticut Artisan Cheese	12.95
<i>Cato Corners & Sankows Beaver Brook Farm</i>	
Steamed Poppa C's Littlenecks	11.95
<i>House cured bacon, pilsner, roasted garlic, peppers</i>	
Hot & Salty Point Judith Calamari	9.95
<i>Coriander batter, nuoc mam cham dipping sauce</i>	

Fried Whole Belly Clams	12.95
<i>Locally harvested, tartar sauce</i>	
Chicken Fried Oysters	11.95
<i>Lobster gravy, yam & crawfish "dressing", chicken chicharron</i>	
Jumbo Lump Crab Cake	13.95
<i>Black garlic aioli, young greens, preserved lemon, peppadews</i>	
Nantucket Sound Wild Mussels	9.95
<i>San Marzano Tomato, fennel, roasted garlic</i>	
Blackened Tuna Tacos*	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	

Soups & Salads

New England Clam Chowder	6.50
<i>Quahogs, potatoes, applewood smoked bacon</i>	
Lobster Bisque	8.95
<i>Fresh picked lobster meat</i>	
Starlight Gardens Organic Greens	6.95
<i>Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette</i>	

Max's Chopped Salad	7.95
<i>Gorgonzola cheese, sweet sherry vinaigrette</i>	
Caesar	6.95
<i>Classic Caesar dressing, Grana Padana, roasted garlic croutons</i>	
Warm Duck Confit	9.95
<i>Fig vinaigrette, goat cheese, flat leaf spinach, pickled red onion</i>	



Market Catch



Choose from our Fresh Seafood selection paired with warm grain salad, braised leeks, beet mostarda, herb vinaigrette

Jumbo Shrimp Panama	26.95	Loch Duart Salmon Scotland	27.95	Rainbow Trout Idaho	23.95
Flatfish Stonington, CT	24.95	Yellowfin Tuna Panama	26.95	Arctic Char Iceland	25.95
Mahi Mahi Costa Rica	25.95	Sea Scallops Bomster Bros., Stonington, CT	27.95	Blue Cod Massachusetts	20.95

Seasonal Specialties

Local Flatfish	24.95
<i>Grana Padana crust, brussels sprout hash, lemon butter</i>	
Fish n' Chips	20.95
<i>Creamy cole slaw, tartar sauce, crispy french fries</i>	
Chilean Sea Bass (MSC Certified)	30.95
<i>Miso broth, soy bean dumplings, bok choy, oyster mushrooms</i>	
Togarashi Crusted Yellowfin Tuna*	26.95
<i>Yuzu caramel, soba noodles, edamame, seaweed, yuzu pearls</i>	
Stonington Sea Scallops* (Bomster Bros.)	27.95
<i>Parsnip, white bean - escarole ragout, country ham, veal port reduction</i>	
Paella	29.95
<i>Shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice</i>	
Bronzed Trout	24.95
<i>Fried green tomatoes, shrimp remoulade, corn-pepper relish, chive oil</i>	
Costa Rican Mahi Mahi*	25.95
<i>Lizano sauce, mofongo, shaved vegetable - raisin slaw</i>	
Arctic Char*	25.95
<i>Fennel pollen, warm grains, artichoke, fennel, calamansi vinegar, paprika oil</i>	
Loch Duart Organic Salmon	27.95
<i>Marble potatoes, Roasted beet nage, broccolini, salmon roe</i>	

Connecticut Lobsters

Steamed or Herb Grilled	25.95 lb.
<i>Marble potatoes, sautéed haricot vert</i>	
Pan Roasted	26.95 lb.
<i>Sweet chili cream sauce, roasted fennel, home style mashed potatoes</i>	
Baked Stuffed	28.95 lb.
<i>Rock shrimp-blue crab stuffing, marble potatoes, sautéed haricot vert</i>	

Meat & Poultry

Filet Mignon*	34.95
<i>Goat cheese and potato strudel, wild mushroom demi, sautéed spinach</i>	
New York Strip Steak*	30.95
<i>Spinach salad, bacon vinaigrette, black ledge blue mac & cheese</i>	
Crystal Valley All-Natural Roasted Chicken	22.95
<i>Coq au vin, garlic sausage, mushrooms, whipped potatoes</i>	
The Local Burger *(1/2 lbs.)	14.95
<i>Broad Brook (CT) ground beef burger, Backyard hot house tomatoes, onion rings, Cato corner cheese, House cured bacon, truffle fries</i>	

Seasonal Farm Veggies, Grains & Starches

Sautéed Spinach	6.95	Roasted "Mountain Top" Oyster Mushrooms	7.95	Beets	8.95
<i>Garlic, shallots, olive oil</i>		<i>Garlic, butter, fresh herbs</i>		<i>Extra virgin olive oil, orange zest, greens</i>	
Brussels Sprouts Hash	7.95	Whipped Potatoes	5.95	Black Ledge Blue Cheese & Mac	8.95
<i>Roasted shallots, bacon</i>		<i>Farmers Cow cream, sea salt</i>		<i>Cellantani pasta, béchamel</i>	
Fried Green Tomatoes	6.95			Sweet Potato Fries	4.95
<i>Pickled corn relish, chive oil</i>				<i>Sea Salt</i>	