

Executive Chef: Scott Miller  
Chef de Cuisine: Michael Lee  
Sous Chefs: Chris Carballo & Jimi Brahim

WE PROUDLY SUPPORT LOCAL FARMS

## SPRING 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 | 18.95  
1/2 LOBSTER TAIL | 10.95  
LOBSTER CLAWS | 5 EACH

### COLD STARTERS

PEPPERED TUNA CARPACCIO  
Lime | fennel | blood orange kosho | 12.95  
BLACKENED TUNA TACOS\*  
Guacamole | cilantro | spicy relish | 10.95  
SMOKED SALMON  
Blini | caviar | deviled egg mousse | 10.95  
LIUZZI BROS. (HAMDEN) BURRATA  
Hot house tomato | brioche | olive oil | 12.95

### OYSTERS & CLAMS

MAX'S BAKED OYSTERS 964  
Tasso ham | brioche | gruyere cheese | 11.95  
WILLAPA BAY OYSTERS  
Sauce remoulade 9.95  
OYSTERS ROCKEFELLER  
Spinach | Farmstead Fonduta 10.95  
FRIED WHOLE BELLY CLAMS  
Locally harvested | tartar sauce | 14.95  
MACHIAS PORT STEAMER CLAMS  
Natural broth | drawn butter 13.95

### HOT STARTERS

NANTUCKET SOUND WILD MUSSELS  
Miso broth | seaweed | lotus chips | 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  
Black garlic aioli | peppadews | lemon 13.95

### SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER  
Quahogs | potatoes | applewood smoked bacon | 6.5  
SEASONAL SOUP  
Made from rich stock and local ingredients | 7.95  
CALIFORNIA FIELD GREENS  
sherry vinaigrette | 6.95  
VIETNAMESE CABBAGE SALAD  
peanuts | bean sprouts | mint | sesame | lime 7.95

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  
SPRING ASPARAGUS  
Lardon | 2 hour farm egg | hazelnut | beet 9.95

### MARKET CATCH



Bok Choy | Haricot Vert | Baby Carrots | Citrus Emulsion

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  
Whole Fish | MP

Rainbow Trout | Idaho | 24.95  
Blue Cod | Massachusetts | 20.95  
Arctic Char | Iceland | 25.95

### SEASONAL SPECIALTIES

CHILEAN SEA BASS (NOAA Certified)  
Miso broth | soy bean dumplings | bok choy | oyster mushrooms 30.95  
YELLOWFIN TUNA\*  
Celery root puree | haricot vert | grapefruit | curry | sesame 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  
Hazelnut crust | lentils | carrots | pomegranate vinaigrette | 24.95  
LOCH DUART ORGANIC SALMON  
Quinoa | kohlrabi | dill | cider nage 27.95  
CRISPY SKIN ARCTIC CHAR  
Clams | saffron potatoes | tomato | olive oil 25.95  
FISH N' CHIPS  
Blue Cod | slaw | tartar | french fries | 20.95

### LOBSTERS

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

Steamed or Herb Grilled MP Baked Stuffed | MP  
with choice of side dish

Pan Roasted  
Sweet chili cream sauce | roasted fennel | whipped potatoes | MP

### CHOP HOUSE CLASSICS

Whipped potatoes | haricot vert | baby carrot | veal demi-glace  
NY STRIP STEAK\* | 33.95 FILET MIGNON\* | 36.95  
RIBEYE STEAK | 34.95

### CONNECTICUT GROWN MEAT & POULTRY

GOURMAVIAN FARMS ALL NATURAL HALF ROASTED CHICKEN  
grilled asparagus | whipped potatoes 25.95

### THE LOCAL BURGER \*(1/2 LB.)

Broad Brook (CT) 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  
DELTA GREEN ASPARAGUS  
Olive oil | sea salt | lemon 7.95  
TRUFFLE FRIES  
Basil rags | grana padana cheese 6.95

"MOUNTAIN TOP" OYSTER MUSHROOMS |  
Criminis | garlic | butter | herbs 7.95  
BROCCOLINI  
Roasted garlic | red chili | 7.95  
QUINOA  
Kohlrabi | raisins 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.