

Executive Chef: Scott Miller
 Chef de Cuisine: Michael Lee

We support Local Farmers and
 Fishermen

SPRING DINNER MENU



Connecticut's Best Raw Bar

Please view our daily oyster list.



Littleneck Clams* 2.00 each <i>Poppa C's Shellfish, Branford, CT</i>	Raw Bar Platters <i>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</i> 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
CherryStone Clams* 2.00 each <i>Poppa C's Shellfish, Branford, CT</i>		Baltimore Style Shrimp 1/2 lb. 11.95
Taylor Bay Scallops 2.50 each		Snow Crab Claws 3.50 each
Colossal White Shrimp 2.95 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>	Fried Whole Belly Clams 12.95 <i>Locally harvested, tartar sauce</i>
Tasting of Connecticut Artisan Cheese 12.95 <i>Cato Corners & Sankows Beaver Brook Farm</i>	Fried Pacific Oysters 10.95 <i>Willapa bay oysters, remoulade sauce</i>
Vietnamese Bánh Mi 10.95 <i>Pork, char sui, steamed buns, shaved vegetables</i>	Jumbo Lump Crab Cake 13.95 <i>Cucumber yogurt sauce, radish salad, smoked paprika oil</i>
Hot & Salty Point Judith Calamari 9.95 <i>Coriander batter, nuoc mam cham dipping sauce</i>	Nantucket Sound Wild Mussels 9.95 <i>Melted leeks, lemongrass broth</i>
Pizza Bianca 12.95 <i>Clams, Applewood smoked bacon, roasted garlic, oregano</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>	Max's Chopped Salad 7.95 <i>Gorgonzola cheese, sweet sherry vinaigrette</i>
Lobster Bisque 8.95 <i>Crispy lobster beignet, tarragon crème fraiche</i>	Caesar 6.95 <i>Classic caesar dressing, grana padana, roasted garlic croutons</i>
Starlight Gardens Organic Greens 6.95 <i>Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette</i>	Rosedale Farms Hydro Bibb Lettuce 7.95 <i>Creamy buttermilk dressing, radish</i>



Market Catch



Choose from our Fresh Seafood selection paired with Brown Basmati Rice, Miso Steamed Farm Market Vegetables and Three Citrus Relish

Soft Shell Crabs <i>Chesapeake Bay</i> 30.95	Organic Salmon <i>Loch Duart, Scotland</i> 25.95	Rainbow Trout <i>Idaho</i> 23.95
Jumbo Shrimp <i>Panama</i> 25.95	Yellowfin Tuna <i>North Carolina</i> 23.95	Mahi Mahi <i>Ecuador</i> 24.95
Fluke <i>Stonington, CT</i> 24.95	Sea Scallops <i>Bomster Bros., Stonington, CT</i> 25.95	Kajiki (Marlin) <i>Hawaii</i> 25.95

Seasonal Specialties

Local Fluke 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>
Grilled Scottish Organic Salmon* 25.95 <i>Quinoa, riesling soaked raisins, port wine reduction, romanesco</i>
Dayboat Yellowfin Tuna* 26.95 <i>Forbidden black rice, kimchee, spiced carrot nage, yuzu & rice pearls, shiso</i>
Stonington Sea Scallops* (Bomster Bros.) 27.95 <i>Truffle risotto, roasted local tomato, oyster mushrooms, sherry butter</i>
Paella 29.95 <i>Shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice</i>
Cornmeal Crusted Rainbow Trout 23.95 <i>Okra Ettouffèè, rice, crawfish salad, remoulade sauce</i>
Grilled Long Line Mahi Mahi* 24.95 <i>Black garlic broth, fingerling potatoes, broccolini, picholine olives, lemon</i>
Lobster and Blue Crab Filled Ravioli 25.95 <i>Drunken blue crab sauce, san marzano tomatoes, ricotta</i>

Connecticut Lobsters

Steamed or Herb Grilled 1/2 lb. 12.95 25.95 lb.
<i>"Salt & Vinegar" French Fries</i>
Pan Roasted 26.95 lb.
<i>Sweet chili cream sauce, roasted fennel, homestyle mashed potatoes</i>
Baked Stuffed 28.95 lb.
<i>Rock shrimp-blue crab stuffing, "Salt & Vinegar" French Fries</i>

Meat & Poultry

Filet Mignon* 34.95 <i>Wilted spinach, warm bacon dressing, garlic mashers, veal demiglace</i>
New York Strip Steak* 30.95 <i>Provolone "frico", sweet pepper and onion ragout, green peppercorn demi</i>
Steak Frites* 28.95 <i>Marinated hanger steak, sea salt fries, confit shallots, demi</i>
Roasted Murrays Chicken 22.95 <i>Braising greens, pickled red onion, mashed potatoes, natural pan jus</i>

Seasonal Farm Veggies, Grains & Starches

Sautéed Broccolini or Spinach 6.95 <i>Garlic, shallots, olive oil</i>	Roasted "Mountain Top" Oyster Mushrooms 7.95 <i>Garlic, butter, fresh herbs</i>	Beets 8.95 <i>Extra virgin olive oil, orange zest, micro greens</i>
Brussels Sprouts Hash 7.95 <i>Roasted shallots, bacon</i>	Cave aged Gruyere Cheese & Mac 6.95 <i>Cellantani pasta, béchamel</i>	

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