

SPRING 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>	
Liuzzi Bros. Burrata	10.95
<i>Asparagus slaw, ramp pesto, confit tomato, Hartford baking co. bread</i>	
Machias Port Steamer Clams	12.95
<i>Natural broth, drawn butter</i>	
Hot & Salty Point Judith Calamari	10.95
<i>Coriander batter, nuoc mam cham dipping sauce</i>	
Pate of Chicken Liver & Foie Gras	11.95
<i>Pickled ramps and radishes, grilled challah, fig jam</i>	

Fried Whole Belly Clams	14.95
<i>Locally harvested, tartar sauce</i>	
Jumbo Lump Crab Cake	13.95
<i>Louis dressing, pickled vegetables</i>	
Frito Crusted Willapa Bay Oysters	10.95
<i>Lime crème fraiche, pickled red jalapenos, cilantro</i>	
Nantucket Sound Wild Mussels	11.95
<i>Kielbasa, caraway seed, beer mustard, dill, pretzel</i>	
Blackened Tuna Tacos*	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	
Carnitas	10.95
<i>White corn tortillas, grilled scallion, salsa verde, corn relish</i>	

Soups & Salads

New England Clam Chowder	6.50
<i>Quahogs, potatoes, applewood smoked bacon</i>	
Spring Pea Soup	8.95
<i>Blue crab, greek yogurt, tendrils</i>	
Starlight Gardens Organic Greens	6.95
<i>Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette</i>	
21st Century Salad	8.95
<i>Asian Pears, frisee, coach farm goat cheese, bacon vinaigrette</i>	

Thai Crab Salad	11.95
<i>Mango, cucumber, basil, cilantro, coconut, citrus vinaigrette</i>	
Sea-sar	10.95
<i>White anchovy, romaine, sea beans, uni croutons</i>	
Max's Chopped Salad	7.95
<i>Gorgonzola cheese, sweet sherry vinaigrette</i>	
Romaine Hearts	6.95
<i>Classic Caesar dressing, Grana Padana, roasted garlic croutons</i>	



Market Catch



Choose from our Fresh Seafood selection paired with Spring vegetables, tabbouleh, tahini & green garlic vinaigrette

Jumbo Shrimp <i>Panama</i>	26.95	Loch Duart Salmon <i>Scotland</i>	27.95	Rainbow Trout <i>Idaho</i>	24.95
Flatfish <i>Stonington, CT</i>	24.95	Yellowfin Tuna <i>Panama</i>	26.95	John Dory <i>Rhode Island</i>	25.95
Chilean Sea Bass <i>South Georgia Island</i>	30.95	Sea Scallops <i>Bomster Bros., Stonington, CT</i>	27.95	Blue Cod <i>Massachusetts</i>	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 (NOAA Certified)	30.95
<i>Miso broth, soy bean dumplings, sugar snap peas, oyster mushrooms</i>	
Furikake Crusted Yellowfin Tuna*	28.95
<i>Coconut risotto, mango sambal, cucumber ginger salad</i>	
Stonington Sea Scallops* (Bomster Bros.)	27.95
<i>Organic lentils, fava beans, brown butter, delta green asparagus</i>	
Paella	29.95
<i>Shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice</i>	
Rainbow Trout	24.95
<i>Everything bagel crust, horseradish whipped potatoes, pickled red onion</i>	
Loch Duart Organic Salmon	27.95
<i>Thai ginger glaze, crunchy cabbage salad, wonton, tempura green beans</i>	

Connecticut Lobsters

Steamed or Herb Grilled	25.95 lb.
<i>Grilled Delta green asparagus, gremolata, garlic chips</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, grilled asparagus, gremolata, garlic</i>	

Chop House Classics

Served with mushrooms, green garlic, pearl onion, bone marrow vinaigrette

Filet Mignon*	36.95
Colorado Spring Lamb Loin Chops*	32.95
New York Strip Steak*	33.95

Meat & Poultry

Jamaican Jerk All-Natural Roasted Chicken	22.95
<i>Smoked pineapple relish, Jamaican curry chicken patty, lime yogurt</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>					
Brussels Sprouts Hash	7.95	Whipped Potatoes	5.95	Lobster Mac & Cheese	12.95
<i>Roasted shallots, bacon</i>					
Delta Green Asparagus	6.95	<i>Farmers Cow cream, sea salt</i>		<i>Cellantani pasta, truffle salt</i>	
<i>Gremolata, garlic chips</i>					