

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

WE PROUDLY SUPPORT LOCAL FARMS

SUMMER DINNER MENU



CONNECTICUT'S FRESHEST RAW BAR

PLEASE VIEW OUR DAILY OYSTER LIST.



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

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

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
tomato | brioche | olive oil | 12.95

OYSTERS & CLAMS

MAX'S BAKED OYSTERS 964
Tasso ham | brioche | gruyere cheese | 11.95
CRISPY 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
Native tomato | garlic | white wine 11.95
PROSCIUTTO WRAPPED SHRIMP
Gigante beans | haricot vert | 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
STARLIGHT GARDENS (DURHAM) ORGANIC GREENS
sherry vinaigrette | 6.95
PORK AND PEACH SALAD
Cilantro | fennel | mint | nuoc mam | basil 10.95

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
GOAT CHEESE SALAD
Marcona almonds | cherry vinaigrette | agra dolce onion | arugula 9.95

MARKET CATCH

Jumbo Shrimp | Panama | 26.95
Chilean Sea Bass South Georgia Island | 30.95
Sea Scallops | Bomster Bros., Stonington,, CT | 27.95
Local Catch | Stonington,, CT | 24.95

Seasonal Vegetables | Citrus Emulsion
Loch Duart Salmon | Scotland | 27.95
Yellowfin Tuna | Panama | 28.95
Royal Red Shrimp | Stonington,, CT | 27.95

Rainbow Trout | Idaho | 24.95
Blue Cod | Massachusetts | 20.95
Arctic Char | Iceland | 25.95
Calamari | Rhode Island | 21.95

CONNECTICAUGHT™

STONINGTON SEA SCALLOPS* (Bomster Bros.)
Confit tomato | oyster mushrooms | risotto | bacon lardon | sherry | 27.95
ROYAL RED SHRIMP
Fresh corn polenta | tasso ham | confit tomato | basil 27.95
LOCAL CATCH
Clams | potatoes | beans | chorizo | tomato saffron broth | 24.95

SEASONAL SPECIALTIES

CHILEAN SEA BASS (NOAA Certified)
Miso broth | soy bean dumplings | bok choy | oyster mushrooms 30.95
YELLOWFIN TUNA*
Furikake crust | vermicelli noodles | Korean pepper paste | 28.95
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
Barlotto | balsamic glaze | beets | horseradish | spring onion vinaigrette | 27.95
CRISPY SKIN ARCTIC CHAR
Succotash | chive oil | lemon 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 24.95 per lb. Baked Stuffed | 30.95 per lb.
with choice of side dish

Pan Roasted

Sweet chili cream sauce | roasted fennel | whipped potatoes | 25.95 per lb.

CHOP HOUSE CLASSICS

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

CONNECTICUT GROWN MEAT & POULTRY

GOURMAVIAN FARMS ALL NATURAL ROASTED HALF CHICKEN
garlic pan jus | sautéed spinach | whipped potatoes 25.95

THE LOCAL BURGER *(1/2 LB.)

Broad Brook (CT) burger | local tomatoes | onion rings |
Cato corners cheese | house cured bacon | HBC brioche rolls
truffle fries | truffle aioli 15.95

SEASONAL FARM VEGGIES, GRAINS & STARCHES

SAUTÉED SPINACH
Garlic | shallots | olive oil | 6.95
SWEET CORN
miso | scallion | bacon 6.95
CT GROWN TOMATOES
Olive Oil | sea salt | basil 7.95

MOUNTAIN TOP OYSTER MUSHROOMS
Criminis | garlic | butter | herbs 7.95
RICE NOODLES
Cilantro | mint | basil 7.95
SUCCOTASH
Corn | tomato | pepper | tarragon 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.