

Executive Chef: Scott Miller
 Chef de Cuisine: Michael Lee

We support the Monterey Bay
 Aquarium Seafood Watch.

SUMMER DINNER MENU



Connecticut's Best Raw Bar

Please view our daily oyster list.



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| 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*

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| 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 |

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| Asian Calamari Salad | 6.95 |
| Baltimore Style Shrimp | 1/2 lb. 11.95 |
| Snow Crab Claws | 3.50 each |
| Full Lobster Tail | 18.95 |
| 1/2 Lobster Tail | 10.95 |

Starters

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| Max's Baked Oysters 964 | 11.95 | Fried Whole Belly Clams | 12.95 |
| <i>Caramelized onion, tasso ham, brioche, gruyere cheese</i> | | <i>Locally harvested, tartar sauce</i> | |
| Tasting of Connecticut Artisan Cheese | 12.95 | Fried Pacific Oysters | 10.95 |
| <i>Cato Corners & Sankows Beaver Brook Farm</i> | | <i>Willapa Bay oysters, remoulade sauce</i> | |
| Crispy Pork and Watermelon | 10.95 | Jumbo Lump Crab Cake | 13.95 |
| <i>Pickled watermelon rind, basil, scallions, sesame seeds</i> | | <i>Black garlic aioli, peppadew peppers, pea greens</i> | |
| Hot & Salty Point Judith Calamari | 9.95 | Nantucket Sound Wild Mussels | 9.95 |
| <i>Coriander batter, nuoc mam cham dipping sauce</i> | | <i>Coconut green curry, chili threads, plantain chips</i> | |
| Machias Port, Maine, Steamer Clams | 12.95 | Blackened Tuna Tacos* | 10.95 |
| <i>Natural broth, drawn butter</i> | | <i>Yellowfin tuna, sticky rice, mango relish</i> | |
| Seared Hudson Valley Foie Gras | 16.95 | Peruvian Inspired Cevichè | 10.95 |
| <i>Blueberry gastrique, honeycomb, grilled bread, greens, orange oil</i> | | <i>Octopus, shrimp, fish, leche de tigre, plantains, cancha</i> | |

Soups & Salads

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| New England Clam Chowder | 6.50 | Max's Chopped Salad | 7.95 |
| <i>Quahogs, potatoes, applewood smoked bacon</i> | | <i>Gorgonzola cheese, sweet sherry vinaigrette</i> | |
| Rosedale Farms Sweet Corn Bisque | 7.95 | Caesar | 6.95 |
| <i>Truffled popcorn, cracked black pepper</i> | | <i>Classic Caesar dressing, Grana Padana, roasted garlic croutons</i> | |
| Starlight Gardens Organic Greens | 6.95 | Rosedale Farms Hydro Bibb Lettuce | 8.95 |
| <i>Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette</i> | | <i>Buttermilk dressing, radish, sungold tomatoes, marcona almonds</i> | |



Market Catch



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

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| Jumbo Shrimp Panama | 26.95 | Wild Salmon Alaska | 27.95 | Rainbow Trout Idaho | 23.95 |
| Flatfish Stonington, CT | 24.95 | Yellowfin Tuna North Carolina | 26.95 | Whole Fish (Changes Daily) | 27.95 |
| Swordfish Beaufort, NC | 27.95 | Sea Scallops Bomster Bros., Stonington, CT | 27.95 | | |

Seasonal Specialties

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| 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> | |
| Grilled Alaskan Wild Salmon | 27.95 |
| <i>Summer succotash, fresh corn polenta, opal basil vinaigrette</i> | |
| Garam Masala Dusted Yellowfin Tuna* | 26.95 |
| <i>Fragrant basmati rice, trio of dipping sauces, gobi pakode</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> | |
| BBQ Corn Chip Crusted Trout | 24.95 |
| <i>Collards, crawfish-black eyed pea remoulade, red eye gravy</i> | |
| Grilled Long Line Swordfish | 27.95 |
| <i>Local beans and greens, arugula, olive vinaigrette, feta, romesco</i> | |
| Oven Roasted Whole Fish of the Day | 27.95 |
| <i>Roasted fennel & sweet pepper broth, olive oil whipped potatoes</i> | |

Connecticut Lobsters

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| Steamed or Herb Grilled | 25.95 lb. |
| <i>"Salt & Vinegar" French Fries</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, "Salt & Vinegar" French Fries</i> | |

Meat & Poultry

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| Filet Mignon* | 34.95 |
| <i>Vidalia onion rings, summer squash, cheddar grits, demi-glace</i> | |
| New York Strip Steak* | 30.95 |
| <i>Spinach salad, bacon vinaigrette, black ledge blue mac & cheese</i> | |
| Sous Vide Lamb Loin* | 35.95 |
| <i>Oyster mushroom risotto, wilted spinach, black garlic - lamb jus</i> | |
| Roasted Murrays Chicken | 22.95 |
| <i>Braising greens, pickled red onion, mashed potatoes, natural pan jus</i> | |
| Broad Brook Beef Burger *(1/2 lbs.) | 24.95 |
| <i>Foie Gras, truffle aioli, house smoked bacon, duck fat potatoes</i> | |

Seasonal Farm Veggies, Grains & Starches

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| Sautéed Spinach | 6.95 | Roasted "Mountain Top" | 7.95 | Beets | 8.95 |
| <i>Garlic, shallots, olive oil</i> | | Oyster Mushrooms | | <i>Extra virgin olive oil, orange zest, greens</i> | |
| Brussels Sprouts Hash | 7.95 | <i>Garlic, butter, fresh herbs</i> | | Black Ledge Blue Cheese & Mac | |
| <i>Roasted shallots, bacon</i> | | Roasted Native Corn | | <i>Cellantani pasta, béchamel</i> | |
| | | <i>Miso, butter, bacon, scallion</i> | | Melon | |
| | | | | <i>Jalapeno, sea salt, sunflower seeds</i> | |

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