

SUMMER DINNER MENU



CONNECTICUT'S FRESHEST RAW BAR

PLEASE VIEW OUR DAILY OYSTER LIST.



LITTLENECK CLAMS* | 2 EACH
CHERRYSTONE CLAMS* | 2 EACH
PERUVIAN BAY SCALLOPS | 2.5 EACH
COLOSSAL WHITE SHRIMP | 3.5 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

STARTERS

MAX'S BAKED OYSTERS 964
Caramelized onion | tasso ham | brioche | gruyere cheese | | 11.95
LIUZZI BROS. BURRATA
Cocktail tomato | Hartford baking co. bread | sea salt | basil | 10.95
MACHIAS PORT STEAMER CLAMS
Natural broth | drawn butter | 12.95
HOT & SALTY POINT JUDITH CALAMARI
Coriander batter | nuoc mam cham dipping sauce | 10.95
OYSTER PO' BOYS
Brioche rolls | remoulade | pickled peppers | slaw | 11.95

FRIED WHOLE BELLY CLAMS
Locally harvested | tartar sauce | 14.95
CRAB CAKES
Mango | cucumber | coconut | sesame citrus vinaigrette | lime crème | 13.95
NANTUCKET SOUND WILD MUSSELS
Miso broth | tofu | seaweed | lotus chips | 11.95
BLACKENED TUNA TACOS*
Guacamole | cilantro | spicy corn relish | 10.95
GINGER BEER BRAISED SHORT RIB BAO
Steamed bun, horseradish, scallions, house pickles | 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 ORGANIC GREENS
From David and Ty Zemelsky's Farm in Durham CT sherry vinaigrette | 6.95
21ST CENTURY SALAD
Asian Pears | frisee | coach farm goat cheese | bacon vinaigrette | 8.95

CRISPY PORK & PICKLED PEACHES
Cilantro | Vietnamese gastrique | shaved fennel | mint | 12.95
SEA-SAR
White anchovy | romaine | sea beans | uni croutons | 10.95
MAX'S CHOPPED SALAD
Gorgonzola cheese | sweet sherry vinaigrette | 7.95
ROSEDALE FARMS HYDRO BIBB SALAD
Radish | cornmeal croutons | confit tomato | chipotle buttermilk dressing | 8.95



MARKET CATCH



Paired with Young Farms wheat berry & dried berry salad | summer vegetables | lemon verbena vinaigrette

Jumbo Shrimp | Panama | 26.95 **Loch Duart Salmon** | Scotland | 27.95 **Rainbow Trout** | Idaho | 24.95
Flatfish Stonington, CT | 24.95 **Yellowfin Tuna** | Panama | 28.95 **Swordfish** | Atlantic Coast | 28.95
Chilean Sea Bass South Georgia Island | 30.95 **Sea Scallops** | Bomster Bros., Stonington, CT | 27.95 **Blue Cod** | Massachusetts | 20.95

SEASONAL SPECIALTIES

LOCAL FLATFISH
Wilted local greens | young carrot | crispy leeks | beet nage | 24.95
FISH N' CHIPS
Slaw | tartar | french fries | 20.95
CHILEAN SEA BASS (NOAA Certified)
Miso broth | soy bean dumplings | sugar snap peas | oyster mushrooms | 30.95
YELLOWFIN TUNA NICOISE*
Olives | local beans | summer greens | uni spiked deviled eggs | potatoes | 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
Everything bagel crust | horseradish potatoes | pickled red onion | 24.95
LOCH DUART ORGANIC SALMON
Thai ginger glaze | cabbage salad | wonton | tempura green beans | 27.95
BLACKENED SWORDFISH
"Ron's Quinoa" | black beans | corn | tomato | avocado | cilantro tomatillo salsa | 28.95

LOBSTERS

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

Steamed or Herb Grilled 25.95 lb. **Baked Stuffed** | 28.95 lb.
Served with Local summer vegetables

Pan Roasted

Sweet chili cream sauce | roasted fennel | home style mashed potatoes | 26.95 lb.

CHOP HOUSE CLASSICS

Sea salt potatoes | creamed spinach & kale | oxtail marmalade
NY STRIP STEAK* | 33.95 **FILET MIGNON*** | 36.95
BONE IN RIBEYE STEAK | 42.95

CONNECTICUT GROWN MEAT & POULTRY

ALL NATURAL HALF ROASTED CHICKEN
Gourmavian Farms (Bolton, CT) brussels sprouts | whipped potatoes | 25.95
THE LOCAL BURGER *{1/2 LB.}
Broad Brook (CT) beef 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
BRUSSELS SPROUTS HASH
Roasted shallots | bacon | 7.95
ROASTED EGGPLANT
Miso, seaweed | tofu | 6.95

ROASTED "MOUNTAIN TOP" OYSTER MUSHROOMS | 7.95
Criminis | garlic | butter | fresh herbs
WHIPPED POTATOES
Olive Oil | Farmers Cow Milk | 5.95

BEETS
Extra virgin olive oil | orange zest | greens | 8.95
LOBSTER MAC & CHEESE
Cellantani pasta | truffle salt | 12.95
HOUSEMADE KIMCHEE
Napa cabbage | radish | daikon | 5.95