

Executive Chef: Scott Miller
Chef de Cuisine: Michael Lee

We proudly support local farms

FALL 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>	
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 <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

Drunken Oyster Chipotle Vodka	3.50
Asian Calamari Salad	6.95
Baltimore Style Shrimp	1/2 lb. 11.95
Jonah Crab Claws	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>	
Tasting of Connecticut Artisan Cheese	12.95
<i>Cato Corners & Sankows Beaver Brook Farm</i>	
Steamed Poppa C's Littlenecks	11.95
<i>House cured bacon, pilsner, roasted garlic, peppers</i>	
Hot & Salty Point Judith Calamari	9.95
<i>Coriander batter, nuoc mam cham dipping sauce</i>	
Pan Seared Foie Gras	18.95
<i>Tempura apple, pomegranate demi-glace, duck confit, sweet potato</i>	
Short Rib "Bulgogi"	12.95
<i>Housemade kimchi, steamed buns, grilled scallion</i>	

Fried Whole Belly Clams	12.95
<i>Locally harvested, tartar sauce</i>	
Fried Pacific Oysters	10.95
<i>Willapa Bay oysters, remoulade sauce</i>	
Jumbo Lump Crab Cake	13.95
<i>Apple-fennel slaw, micro greens, grain mustard cream</i>	
Nantucket Sound Wild Mussels	9.95
<i>Coconut green curry, chili threads, plantain chips</i>	
Blackened Tuna Tacos*	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	
American Sturgeon Caviar (1 ounce)	65.00
<i>Buckwheat blini, vodka crème fraiche, beets</i>	

Soups & Salads

New England Clam Chowder	6.50
<i>Quahogs, potatoes, applewood smoked bacon</i>	
Butternut Squash Bisque	7.95
<i>Duck confit, goat cheese crème, apple cider syrup</i>	
Starlight Gardens Organic Greens	6.95
<i>Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette</i>	

Max's Chopped Salad	7.95
<i>Gorgonzola cheese, sweet sherry vinaigrette</i>	
Caesar	6.95
<i>Classic Caesar dressing, Grana Padana, roasted garlic croutons</i>	
Pistachio Crusted Goat Cheese	9.95
<i>Pomegranate, pumpkin seeds, fig, frisee, black currant vinaigrette</i>	

Market Catch

Choose from our Fresh Seafood selection paired with Root Vegetable Hash, Harvest Chutney, Sage-Brown Butter

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 Block Island	27.95	Sea Scallops Bomster Bros., Stonington, CT	27.95	Blue Cod Massachusetts	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>	
Blackened Alaskan Wild Salmon	27.95
<i>Blue crab - sweet potato hash, cider nage, frizzled leeks</i>	
Jamaican Jerk Spiced Yellowfin Tuna*	26.95
<i>Island fried rice, curry papaya drizzle, sweet potato string, cilantro</i>	
Stonington Sea Scallops* (Bomster Bros.)	27.95
<i>Oyster mushrooms, beluga lentils, lobster cream, cipollini onion</i>	
Paella	29.95
<i>Shrimp, clams, mussels, chorizo, scallops, calamari, chicken, saffron rice</i>	
Bronzed Trout	24.95
<i>Fried green tomatoes, shrimp remoulade, corn-pepper relish, chive oil</i>	
Grilled Block Island Swordfish	27.95
<i>Celeriac-apple hash, fennel, spinach, peppered bacon, mustard butter</i>	
Oven Roasted Whole Fish of the Day	27.95
<i>Roasted fennel & sweet pepper broth, olive oil whipped potatoes</i>	

Connecticut Lobsters

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

Filet Mignon*	34.95
<i>Sweet & gold potato gratin, béarnaise, thumbelina carrots</i>	
New York Strip Steak*	30.95
<i>Spinach salad, bacon vinaigrette, black ledge blue mac & cheese</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.)	14.95
<i>Heirloom tomatoes, vidalia onion rings, cato corner cheese, house cured bacon, poutine</i>	
Tasting of Berkshire Pork	28.95
<i>Pumpkin polenta, maple demi-glace, farm egg, cipollinis, greens</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>		<i>Garlic, butter, fresh herbs</i>		<i>Extra virgin olive oil, orange zest, greens</i>	
Brussels Sprouts Hash	7.95	Pumpkin Polenta	6.95	Black Ledge Blue Cheese & Mac	8.95
<i>Roasted shallots, bacon</i>		<i>Maple syrup, toasted pumpkin seeds</i>		<i>Cellantani pasta, béchamel</i>	
Poutine	6.95	Whipped Potatoes	5.95	<i>Farmers Cow cream, sea salt</i>	
<i>Sweet potato fries, cheese curd, beef gravy</i>					

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