

## DINNER MENU



### CONNECTICUT'S FRESHEST RAW BAR

PLEASE VIEW OUR DAILY OYSTER LIST.



LITTLENECK CLAMS\* | 2 EACH  
CHERRYSTONE CLAMS\* | 2 EACH  
TAYLOR 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**  
Hartford baking co. bread | tomato | sea salt | basil | 10.95  
**CUCUMBER WRAPPED TUNA**  
Seaweed Salad | Wasabi Yuzu | Frisee 14.95  
**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 CAKE**  
Mango | cucumber | coconut | sesame citrus vinaigrette | lime crème | 13.95  
**NANTUCKET SOUND WILD MUSSELS**  
Miso broth | seaweed | lotus chips | 11.95  
**BLACKENED TUNA TACOS\***  
Guacamole | cilantro | spicy corn relish | 10.95  
**LOBSTER TAMALES**  
Salsa Verde | Black Beans | Blue Crab | Corn 12.95

### 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  
**BRUSSEL SPROUT SALAD**  
Green Apple | Pancetta | Coach Farm goat cheese | 8.95

**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 & sundried tomato salad | summer vegetables | citrus vinaigrette

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

**Loch Duart Salmon** | Scotland | 27.95  
**Yellowfin Tuna** | Panama | 28.95

**Rainbow Trout** | Idaho | 24.95  
**Swordfish** | Block Island | 28.95  
**Blue Cod** | Massachusetts | 20.95

### SEASONAL SPECIALTIES

**STONINGTON ROYAL RED SHRIMP**  
Creamy Grits | tasso ham | tomato | corn | oyster elixir 28.95  
**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 \***  
Yuzu green curry nage | Peanut soba noodles | carrots | snap peas | 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**  
Crispy seared | 12 bean ragout | blackened shrimp | remoulade | 24.95  
**LOCH DUART ORGANIC SALMON**  
Fresh corn polenta | tomato salad | basil vinaigrette 27.95  
**BLOCK ISLAND SWORDFISH**  
Native corn | fregola | tomato pesto | basil pesto | balsamic glaze | 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

Potato Gratin | Pepperonata | Veal Demi-Glace  
**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 of Bolton, brussels sprouts | lardon | 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**  
Roasted shallots | bacon | 7.95

**LOCAL TOMATOES**  
Olive Oil | Sea Salt 6.95

**"MOUNTAIN TOP" OYSTER MUSHROOMS |**  
Criminis | garlic | butter | herbs 7.95

**WHIPPED POTATOES**  
Olive Oil | Farmers Cow Milk | 5.95

**ROSEDALE'S SWEET CORN**  
Butter | Smoked Pepper 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