

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.



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*

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	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	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>	
		Peruvian Inspired Cevichè	10.95
		<i>Octopus, shrimp, fish, leche de tigre, plantains, cancha</i>	

Soups & Salads

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	BLT Salad	9.95
<i>Bulls blood beet greens, claytonia, red russian kale, samish spinach, sherry vinaigrette</i>		<i>Local beefsteak tomatoes, house cured bacon, organic greens, creamy dill dressing, red onion</i>	



Market Catch



Choose from our Fresh Seafood selection paired with grilled summer squash farro salad, smoked tomato vinaigrette

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		

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>	
Grilled Alaskan Wild Salmon	27.95
<i>Fresh corn polenta, succotash, 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>	
Bronzed Trout	24.95
<i>Fried green tomatoes, shrimp remoulade, corn relish, chive oil</i>	
Grilled Block Island Swordfish	27.95
<i>Panzanella salad, romesco, basil rags, saba vinegar</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>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>	
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, duck fat potatoes</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	Native Corn	6.95	Black Ledge Blue Cheese & Mac	8.95
<i>Roasted shallots, bacon</i>		<i>Miso, butter, bacon, scallion</i>		<i>Cellantani pasta, béchamel</i>	
Fingerling Potatoes	6.95			Starlight Gardens Heirloom Tomatoes	8.95
<i>Duck fat, sea salt,</i>				<i>Basil oil, sea salt, saba</i>	

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