

Executive Chef: Scott Miller  
 Chef de Cuisine: Michael Lee

We support the Monterey Bay  
 Aquarium Seafood Watch.

## SUMMER LUNCH MENU



### Connecticut's Best Raw Bar

Please view our daily oyster list.



<b>Littleneck Clams*</b>	2.00 each
<i>Poppa C's Shellfish, Branford, CT</i>	
<b>CherryStone Clams*</b>	2.00 each
<i>Poppa C's Shellfish, Branford, CT</i>	
<b>Taylor Bay Scallops</b>	2.50 each
<b>Colossal White Shrimp</b>	3.50 each

<b>Raw Bar Platters</b> <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>	
<b>Shellfish Sampler*</b> (for two)	32.95
<b>Hi-Rise of Seafood*</b> (for four to six)	58.95
<b>Max's Skyscraper*</b> (for up to eight)	99.95

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

### Starters

<b>Max's Baked Oysters 964</b>	11.95
<i>Caramelized onion, tasso ham, brioche, gruyere cheese</i>	
<b>Tasting of Connecticut Artisan Cheese</b>	12.95
<i>Cato Corners &amp; Sankow's Beaver Brook Farm</i>	
<b>Srirachi-Sweet Chili Chicken Wings</b>	6.95
<i>Coconut cilantro cream</i>	
<b>Hot &amp; Salty Point Judith Calamari</b>	9.95
<i>Coriander batter, nuoc mam cham dipping sauce</i>	
<b>Caesar</b>	6.95
<i>Classic Caesar dressing, grana padana, roasted garlic croutons</i>	
<b>Machias Port, Maine, Steamer Clams</b>	12.95
<i>Natural broth, drawn butter</i>	

<b>New England Clam Chowder</b>	6.50
<i>Quahogs, potatoes, applewood smoked bacon</i>	
<b>Rosedale Farms Sweet Corn Bisque</b>	7.95
<i>Truffled popcorn, cracked black pepper</i>	
<b>Starlight Gardens Organic Greens</b>	6.95
<i>Beet greens, claytonia, red Russian kale, spinach, sherry vinaigrette</i>	
<b>Jumbo Lump Crab Cake</b>	13.95
<i>Black garlic aioli, peppadew peppers, preserved lemon, pea greens</i>	
<b>Nantucket Sound Wild Mussels</b>	9.95
<i>Chardonnay, confit tomato, garlic, fine herbs</i>	
<b>Blackened Tuna Tacos*</b>	10.95
<i>Yellowfin tuna, sticky rice, mango relish</i>	



### Market Catch



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

<b>Flatfish</b> <i>Stonington, CT</i>	14.95	<b>Wild Salmon</b> <i>Alaska</i>	16.95	<b>Rainbow Trout</b> <i>Idaho</i>	13.95
<b>White Shrimp</b> <i>Panama Bay</i>	14.95	<b>Yellowfin Tuna</b> <i>North Carolina</i>	15.95	<b>Swordfish</b> <i>North Carolina</i>	14.95
		<b>Sea Scallops</b> <i>Stonington, CT</i>	15.95		

### Ten Dollar Daily Blue Plate

Monday ~ <b>Smoked Salmon Sandwich</b> <i>Pickled vegetables, chips</i>
Tuesday ~ <b>Steak Sandwich</b> <i>Caramelized onions, horseradish sauce</i>
Wednesday ~ <b>Clam Linguini</b> <i>Local clams, roasted garlic, chili flakes</i>
Thursday ~ <b>Moules et Frites</b> <i>Mussels, crispy fries</i>
Friday ~ <b>Paella</b> <i>Saffron rice, chorizo sausage, shellfish</i>
Saturday ~ <b>Omelet du Jour</b> <i>Fingerling potatoes, garden salad</i>
Sunday ~ <b>Join us for our award winning brunch</b>

### Fried Seafood

All served with house made tartar and cocktail sauces, creamy cabbage slaw and crisp french fries

<b>Local Cod "Fish n' Chips"</b>	11.95
<b>Local Whole Belly Clams</b>	16.95
<b>Willapa Bay Oysters</b>	12.95
<b>Mexican White Shrimp</b>	14.95
<b>Georges Bank Sea Scallops</b>	15.95
<b>Local Fluke</b>	14.95

### Big Salads

<b>Tuscan Chicken Salad</b>	11.95
<i>Tri-color greens, mozzarella, polenta croutons, kalamata olives</i>	
<b>Max's Chopped Shrimp Salad</b>	13.95
<i>Crumbled gorgonzola cheese, sweet sherry vinaigrette</i>	
<b>Grilled Chicken Caesar Salad</b>	11.95
<i>House made Caesar dressing, shaved grana padana, garlic croutons</i>	
<b>Cobb Salad Royale</b>	18.95
<i>Choice of fresh picked lobster or grilled strip steak</i>	
<i>Chopped greens, fresh avocado, vine ripened tomato, crisp bacon, hard cooked egg, gorgonzola crumbles, sherry vinaigrette</i>	
<b>Seared Scallop Waldorf Salad*</b>	15.95
<i>Apple cider vinaigrette, granny smith apples, gorgonzola cheese, candied walnuts</i>	

### Lunch Entrees

<b>Rainbow Trout</b>	13.95
<i>Local beans, arugula, olive vinaigrette, feta, romesco</i>	
<b>Baja Style Fish Tacos</b>	9.95
<i>Mango-jalapeño relish, black bean &amp; achote rice</i>	
<b>Tavern Steak*</b>	18.95
<i>Roasted garlic whipped potatoes, demi-glace, spinach</i>	
<b>Stonington Sea Scallops*</b> (Bomster Brothers)	15.95
<i>Truffle risotto, confit tomato, oyster mushrooms</i>	
<b>Garam Masala Dusted Yellowfin Tuna*</b>	15.95
<i>Fragrant jasmine rice, trio of dipping sauces, gobi pakode</i>	
<b>Local Flatfish</b>	14.95
<i>Brussels sprouts, bacon, lemon beurre blanc, crispy capers</i>	
<b>Grilled Alaskan Wild Salmon</b>	16.95
<i>Summer succotash, fresh corn polenta, opal basil vinaigrette</i>	

### Sandwiches

<b>Hot Buttered Lobster Roll</b>	18.95
<i>Cole slaw, crispy french fries</i>	
<b>San Francisco Style Crab Melt</b>	12.95
<i>Sourdough bread, blue crabmeat, dill aioli, jack cheese, old bay fries</i>	
<b>Yellowfin Tuna Burger*</b>	9.95
<i>Sesame seed crust, homemade kimchee, crispy french fries</i>	
<b>Half Pound Broad Brook (CT) Beef Burger</b>	11.95
<i>Special sauce, bibb lettuce, aged cheddar cheese, waffle cut pickles, agra dolce onions, backyard tomatoes, on a sesame seed bun with, crispy french fries</i>	
<b>Grilled Swordfish Reuben</b>	14.95
<i>Rye bread, Louis dressing, cole slaw, gruyere cheese, french fries</i>	
<b>Max's Crispy "Fishwich"</b>	11.95
<i>Lightly fried sole, griddled cheddar cheese, remoulade sauce</i>	

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