

Note: Menu items change daily according to availability of fresh fish and produce

We are fanatical about fish with an uncompromising commitment to quality.

FRESH OYSTERS

- Fanny Bay (BC)** These cold water oysters are very salty and sweet with a strong cucumber finish. The flesh is plump and firm with a dark mantle. 2.05
James River (VA) A small oyster with a mild, salty flavor and a coppery aftertaste. 1.95
Kusshi (BC) This small, deeply cupped Pacific oyster is very meaty, perfect for beginner oyster eaters and old pros alike. 2.25
Little Wings (BC) The meat is salty, plump and rich. They are sweet with an aftertaste of cucumber. 2.25
Mill Point (PEI) The cup is deep and the meats are silky and smooth. They are very fairly salty in flavor with a clean and lingering finish. 2.15
Shiny Sea (PEI) The cups are full with plump meats that have an immediate salty taste and end with a subtle, sweet finish 2.05

RAW BAR

Littleneck Clams 1.75 each	"Baltimore Style" Shrimp Cocktail / 1/2 lb 11.95
Cherrystone Clams 1.75 each	Chilled Mussels on the Half Shell 6.95
Colossal White Shrimp Cocktail 2.95 each	Shellfish Sampler 29.95 (clams, crab claws, jumbo shrimp, oysters, mussels & Taylor Bay scallops)
Snow Crab Claws 2.95 each	Hi-Rise of Seafood (enough for four) 52.95
Taylor Bay Scallops 2.95 each	Skyscraper (enough for six-eight) 88.95

APPETIZERS

- Jumbo Lump Crab Cake / crispy capers / sweet gherkin aioli 13.95
 Fried Calamari / garlic butter / baby arugula / preserved lemon 8.95
 Furikake Seared Tuna / daikon-carrot slaw / wasabi & soy 12.95
 Rock Shrimp Maki Roll / sesame seaweed / spicy sambal 12.95
 Steamed Blue Hill Bay Mussels / roasted garlic / onion 9.95
 Buffalo Shrimp / celery / carrots / blue cheese dressing 10.95
 Tuna Wonton Tacos / sushi rice / lime cilantro aioli / mango 10.95
 Fried Whole Belly Clams / tartar sauce / lemon 12.95
 Pacific Fried Oysters / leek & bacon ragout / garlic aioli 10.95

SOUPS & SALADS

- Manhattan Fish Chowder / tomato broth 4.95 / 5.95
 New England Clam Chowder / loaded with fresh clams 4.95 / 5.95
 Lobster Bisque / tobikko crème fraiche / fresh lobster 8.95
 Caesar / shaved Grana Padano / garlic croutons 6.95
 Iceberg Wedge / tomato / bacon / gorgonzola dressing 7.95
 Hand Gathered Field Greens / sherry vinaigrette 5.95
 Bistro Salad / cider vinaigrette 8.95
 Chopped Greek Salad / Greek vinaigrette 7.95

LIVE LOBSTERS FROM OUR TANK

Available Sizes: 1,2 lb

- Steamed or Herb Grilled** 24.95 per lb
Baked stuffed with crab and shrimp stuffing 30.95 per lb
 With baked potato and asparagus

FEATURED ADDITIONS

- Copper River Sockeye Salmon** Wild Caught / Copper River 34.95
Orange Nairagi Wild Caught / Honolulu, HI 26.95

ENTREES

- Salmon A la Plancha** Curried couscous / golden raisins and toasted almonds / tomato ginger relish 22.95
Chilean Sea Bass Roasted corn / bacon / saffron cream 32.95
Guinness Fish n' Chips Crispy French fries / creamy cabbage slaw / tartar sauce 19.95
San Francisco Style Cioppino Cod / shrimp / Blue Hill Bay mussels / littleneck clams / calamari / scallops / tomato broth 24.95
Lemon Crusted Halibut Artichoke hearts / shallots / oven roasted tomatoes / spinach / herb vinaigrette 26.95
Seared George's Bank Scallops Goat cheese whipped potatoes / haricot verts / roasted tomatoes / kalamata olive vinaigrette 25.95
Wasabi Pea Crusted Tuna Soba noodle and vegetable salad / pea tendrils / ginger catsup 26.95
Char Grilled Swordfish Panzanella salad / balsamic drizzle 27.95
Maine Lobster and Mascarpone Ravioli Sun-dried tomatoes / lobster brandy sauce 25.95
Whole Dover Sole A La Plancha Rio rice / haricot verts / mustard seed beurre blanc 42.95 (boned tableside upon request)
Grilled 14 oz. NY Strip Boursin whipped potatoes / asparagus / red wine reduction 29.95
Grilled 10oz. Filet Mignon Gorgonzola risotto / wilted spinach / brandy peppercorn 29.95
Rich's "Steak and Shrimp" Wilted spinach / baked potato / shrimp scampi sauce 26.95
Pan Roasted Murray's Chicken Creamy mashed potatoes / broccolini / pan jus 17.95

Add a Steamed Lobster to Any Entrée 12.95

All Fish Offered With Your Choice of Preparation :

Blackened andouille and onion hash, sautéed spinach, mango salsa	A La Plancha seared on our metal plate, Rio rice, haricot vert, mustard seed beurre blanc	Char Grilled creamy mashed potatoes, grilled asparagus, salsa verde	Catch Salad grilled or seared fish over your choice of salad
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SIDES 4.95 each

Sautéed Spinach, Herb Risotto, Rio Rice, Grilled Asparagus, Baked Potato, Creamy Mashed Potatoes, Haricot Vert, French Fries, Sweet Potato Fries, Smoked Fries

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

Max Fish only uses Pressed Soybean oil that contains no Trans Fatty Acids and retain their Omega-3's and natural Vitamin E for all Fried Foods
 110 GLASTONBURY BLVD. GLASTONBURY, CT 06033 (860) 652-FISH - EXECUTIVE CHEF- ADAM ALDERIN www.maxfishct.com

MARTINIS

Espresso 9.95
Van Gogh Espresso Vodka, Starbucks Coffee Liqueur,
Godiva, Espresso

Cranberry Lemonade 7.95
Smirnoff Cranberry, Lemonade, Cranberry Juice

Bellini 8.95
Nino Franco Prosecco, Stoli Peach,
Peachello, Peach Puree

Antioxidant 7.95
Van Gogh Acai Blueberry Vodka, Pomegranate Juice,
Sour Mix

Peartini 9.95
Grey Goose Pear, Pear Puree, White Cranberry

Sharktini 9.95
360 Vodka, Lillet Blonde Apertif, Peachcello

Mudtini 9.95
Stoli Vanilla, Kahlua, Godiva White,
Chocolate Sauce, Amaretto

White Cosmo 7.95
Ketel Citron, Cointreau, Key Lime Juice,
White Cranberry Juice

Max Manhattan 8.95
Maker's Mark Bourbon, Quady Sweet Vermouth,
Gammel Dansk Bitters

Pomerita 8.95
Sauza Hornitos Tequila, Pomegranate Liqueur,
Pomegranate Juice

Cucumber Southside 8.95
A new twist on a classic 18th century cocktail

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WHITE WINES

Scharffenberger, "Brut", MV, Anderson Valley, California 8.00
Taittinger, "Brut Francaise", MV, Reims, France (*1/2 bot*) 35.00
Veuve Clicquot, "Brut", MV, Reims, France 12.95
Lucien Albrecht, "Brut Rosé", MV, Alsace, France 7.50

SAUVIGNON BLANC

Les Deux Tours, Touranie, Loire Valley, France 9.00
Oyster Bay, Marlborough, New Zealand 9.00
Henri Bourgeois, "Cuvée Bonnes Bouches", Sancerre, Loire Valley, FR 12.00

CHARDONNAY

Estancia, Monterey, California 8.00
Benziger, Carneros, California (*biodynamic*) 10.00
Saintsbury, Carneros, California 12.50
Ferrari Carano, "Tre Terre", Alexander Valley, CA 14.00

RIESLING

Selbach, "Fish Label Dry Riesling", Mosel-Saar-Ruwer, Germany 7.50
S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany 9.00

ALTERNATIVE WHITES

Pinot Grigio, Canaletto, delle Venezie, Italy 7.50
Pinot Gris, Montinore, "Reserve", Willamette Valley, Oregon (*biodynamic*) 9.00
Albariño, Bodegas Don Olegario, Rias Baixas, Spain 10.50
Gruner Veltliner, Loimer, Kamptal, Austria (*biodynamic*) 10.00
Muscadet Sevre&Maine, Chateau de la Ragotiere, Loire Valley, France 7.50

PINOT NOIR

Hob Nob, (Vin de Pays d' Oc), France 8.00
Nicolas Potel, "Cuvee Girard", Burgundy, France 12.00
Ceja Winery, Carneros, California 17.50

CABERNET SAUVIGNON

Columbia Crest, "2 Vines", Columbia Valley, WA 6.50
Pavilion, Napa Valley, California 9.00

Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA 12.50

Caymus, Napa Valley, 2006, California 27.00

MERLOT

Screw Kappa Napa, Napa Valley, California 7.50
Francis Coppola, California 9.00

ALTERNATIVE RED VARIETALS

Chianti, Frescobaldi "Castiglioni", Tuscany, Italy 8.00
Malbec/Merlot, Carlos Pulenta, "Vistalba Corte C", Mendoza, Argentina 8.00
Rioja, Crianza, Cortijo, Spain 10.00
Shiraz, Thorn-Clarke, "Terra Barossa", Barossa Valley, Australia 10.00

ON TAP

Max "No Name" 5.50
Guinness 6.00
Smithwick's Ale 5.50
Stella Artois 5.50
Amstel Light 5.00
Dogfish Head 60 Minute IPA 5.50
Harpoon IPA 5.50
Blue Point Seasonal 5.50

GLUTEN FREE BEER

Redbridge (bottle) 5.50

TALL BOTTLES

(BOMBERS)

Newcastle 18.6 oz 8.00

Franziskaner Hefe Weiss

16.9 oz. 8.00

Chimay (Trappist) Premiere Red

25.4 oz. 14.00

BOTTLES

Budweiser 3.75
Bud Light 3.75
Coors Light 3.75
Miller Light 3.75
Michelob Ultra 3.75
Heineken 4.50
Corona 4.50
Sam Adams Lager 4.50
Sam Light 4.50
Blue Moon Belgian White 4.50

We were environmentally conscious when we built Max Fish. Every measure was taken to reduce waste and energy consumption to minimize the strain that Max Fish places on our environment. Packaging and shipping bottled water consumes energy and contributes to global warming. Empty bottles add to litter and solid waste. We are using a triple filtered water purification system that enables us to bottle both still and sparkling water in reusable bottles right in house.

Aquahealth Triple Filtered Still and Sparkling Water 2.95 per bottle