

Three and four course options are available for dinner in our private dining room. Please call Brian Costa or Kelly Hall at 860 652 3474 or email [bcosta@maxfishct.com](mailto:bcosta@maxfishct.com) or [khall@maxfishct.com](mailto:khall@maxfishct.com) for pricing and details.

Pharmaceutical and Financial companies please contact us for all inclusive programs within your mandated guidelines.

## **APPETIZER**

Choice of two

### **Maryland Jumbo Lump Crab cake**

Crispy capers, sweet gherkin aioli

### **New England Clam Chowder**

Loads of clams, fresh thyme and apple wood smoked bacon

### **Baltimore Style Shrimp Cocktail**

Chilled shrimp steamed in beer and old bay

## **SALAD**

Both options are available

### **Field Green Salad**

Hand gathered field greens, sherry vinaigrette

### **Traditional Caesar Salad**

Hearts of romaine, croutons, shaved parmesan

Items subject to change

## **DINNER OPTIONS**

CHOICE OF FOUR

### **Roasted Atlantic Salmon**

Curried couscous, golden raisins and  
toasted almonds, tomato ginger relish

### **Wasabi Pea Crusted Tuna**

Soba noodle and vegetable salad, pea tendrils, ginger catsup

### **Pan Roasted “Murray’s” Chicken**

Pan jus, sautéed spinach, creamy mashed potatoes

### **Grilled Native Swordfish Steak**

Panzanella salad / balsamic drizzle

### **Grilled Angus “Steak and Shrimp”**

Roasted asparagus, garlic mashed, shrimp scampi sauce

### **Pan Seared Jumbo Sea Scallops**

Shallot and herb whipped potatoes, mustard greens,  
warm bacon Dijon vinaigrette

### **Grilled Filet Mignon**

Creamy mashed potatoes  
sautéed spinach and Cabernet jus

### **Fresh Steamed One lb. Lobster**

Sautéed haricot verts, whipped potatoes, drawn butter

### **Fresh Steamed Two lb. Lobster**

Sautéed haricot verts, whipped potatoes, drawn butter

**\*(Additional charge: \$10.00 per person)**

Items subject to change according to availability

## DESSERT OPTIONS

Chocolate Cake  
Classic Crème Brûlée

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### ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:

#### Shrimp Cocktail

Chilled large cocktail shrimp, cocktail sauce  
Additional Charge \$35/dozen

#### MAX'S SKYSCRAPER

The freshest assortment of shellfish including  
Oysters, clams, mussels, crab, shrimp and more!  
Additional Charge \$88

#### Calamari

A large platter of fried calamari  
Tossed in arugula and preserved lemons  
Additional Charge \$18/platter

### Private Dining Room Cocktail Party Prices

#### Raw Bar

|                          |    |
|--------------------------|----|
| 1 dozen oysters          | 26 |
| 1 dozen crab claws       | 35 |
| 1 dozen shrimp cocktail  | 35 |
| Skyscraper of Shell Fish | 88 |

#### Appetizers (By the Dozen)

|                       |    |
|-----------------------|----|
| Tuna Crostini         | 36 |
| Tomato Basil Crostini | 25 |
| Chicken Satay         | 25 |
| Pork Dumplings        | 30 |

Crab Cakes 36

**Platters**

Cheese and Crackers 33

Calamari 18

If there are any other items you would like, please ask, we are happy to make something that fits your needs

Most parties should be based on a formula of 4 pieces per person per hour  
(example: a party of 30 people for 3 hour should have 360 total pieces)