

We are fanatical about fish with an uncompromising commitment to quality

## RAW BAR

<b>Oyster Selection</b>	see daily list	<b>Chilled Mussels on the Half Shell</b>	6.95
<b>Cherrystone Clams</b>	1.75 each	<b>“Baltimore Style” Shrimp</b> ½ lb.	11.95
<b>Littleneck Clams</b>	1.75 each	<b>Shellfish Sampler</b>	29.95
<b>Colossal White Shrimp</b>	2.95 each	Snow crab claws, clams, jumbo shrimp, oysters mussels and Taylor Bay scallops	
<b>Taylor Bay Scallops</b>	2.95 each	<b>Hi-Rise of Seafood</b> (enough for four)	52.95
<b>Snow Crab Claws</b>	2.95 each	<b>Skyscraper</b> (enough for eight)	88.95

## SOUPS

<b>New England Clam Chowder</b>	Bowl 5.95	Cup 4.95
<b>Manhattan Fish Chowder</b>	Bowl 5.95	Cup 4.95
<b>Lobster Bisque</b>	Bowl 8.95	

## SALADS

<b>Hand Gathered Field Greens</b>	5.95	<b>Greek Salad</b> 7.95	with chilled shrimp 14.95
<b>Caesar Salad</b> 6.95	with grilled chicken 10.95	<b>Farm Fresh Salad</b> 7.95	with grilled shrimp 14.95
<b>Wedge Salad</b> 7.95	with Buffalo shrimp 14.95	<b>Max’s Lobster Cobb Salad</b>	18.95
<b>Bistro Salad</b> 8.95	with seared sea scallops 14.95	<b>Seared Tuna Nicoise Salad</b>	14.95

A special thanks to the following local farms for their contributions to our menu:  
Deer Crest Farm (Glastonbury), Littel Acres (Glastonbury), Four Fields Farm (Hartford/Bloomfield),  
Futtner’s Family Farm (East Hartford), Beltane Farms (Lebanon)



## SHARK BITES

- Fried Calamari** Baby arugula / preserved lemons / garlic butter 8.95  
**Steamed "Blue Hill Bay" Mussels** Roasted garlic / herb broth / onion 9.95  
**Furikake Seared Tuna** Daikon slaw / soy / wasabi 12.95  
**Jumbo Lump Crab Cake** Crispy capers / sweet gherkin aioli 13.95  
**Tuna Wonton Tacos** Sushi rice / lime cilantro aioli / mango 10.95  
**Buffalo Shrimp** Celery / carrots / blue cheese dressing 10.95  
**Rock Shrimp Tempura Maki Roll** Sweet chili aioli 12.95  
**Crispy Grouper Fingers** Lime cilantro aioli 10.95  
**Steamer Clams** Natural broth / drawn butter 12.95  
**MAX Sliders** 10.95

## SUMMER FISH FRY

- Pacific Fried Oysters** Leek and bacon ragout / roasted garlic aioli 10.95  
**Whole Belly Clam Platter** 14.95  
**Fried Shrimp Platter** 15.95  
**Fish n' Chips Platter** 14.95  
**Fisherman's Platter** Cod / sea scallops / shrimp / calamari 19.95  
All platters served with French fries and coleslaw

## SANDWICHES

- Grilled Angus Cheeseburger** French fries 9.95  
**Crispy Fish Sandwich** Sweet potato fries 10.95  
**Fresh New England Lobster Roll** French fries / cole slaw 18.95  
( Warm Buttered or Lobster Salad )  
**Blackened Grouper Tacos** Red rice and black beans 13.95  
**Olive Oil Poached Tuna Salad** Crispy capers / tarragon aioli / marble rye / truffle fries 12.95

## SHARK BAR SPECIALTIES

- Sole Milanese** Lemon dressed arugula / local grape tomatoes / shaved grana padona cheese 13.95  
**Roasted Trout** Grilled native vegetable ratatouille / local basil oil 13.95  
**Salmon a La Plancha** Sweet corn risotto / crab meat and red onion salad 15.95  
**1 lb. Chick Lobster** (larger sizes available) French fries / asparagus / drawn butter 19.95  
**George's Bank Scallop Pasta** Cellentini pasta / applewood smoked bacon / sweet corn / herb cream 14.95  
**Lobster Macaroni n' Cheese** 18.95 -or- Baked macaroni n' cheese 9.95  
**Grilled Tavern Steak** Crispy French fries / grilled asparagus / Boursin whipped butter 17.95