

Daily Dinner Menu

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

RAW BAR

See our daily selection of oysters

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

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
- Fried Whole Belly Clams / tartar sauce 12.95
- Buffalo Shrimp / celery / carrots / blue cheese dressing 10.95
- Pacific Fried Oysters / leek & bacon ragout / garlic aioli 10.95
- Tuna Wonton Tacos / sushi rice / lime aioli / mango salsa 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: 1lb, 2 lb

Steamed or Herb Grilled 19.95 per lb

Baked stuffed with crab and shrimp stuffing 24.95 per lb

With baked potato and asparagus

ENTREES

- Char Grilled Organic Salmon** Sweet potato croquette / brown sugar braised bacon / escarole / whiskey reduction 22.95
- Guinness Fish n' Chips** Crispy French fries / creamy cabbage slaw / tartar sauce 19.95
- Chilean Sea Bass** Yukon gold potatoes / Andouille sausage / Maine mussels / tomato stew / saffron shrimp aioli 32.95
- Herb Crusted Trout** Potato gnocchi / shitake mushrooms / butternut squash / brown sage butter 18.95
- Scallops A la Plancha** Sundried tomato fregola / broccolini / caper and citrus beurre blanc 26.95
- Prosciutto Wrapped Tuna** Celery and potato gratin / brussel sprouts / onions / truffle vinaigrette 26.95
- Grilled Atlantic Swordfish** Baby carrots / grilled artichokes / artichoke velouté / olive tapenade 26.95
- Whole Dover Sole A La Plancha** Rio rice / haricot verts / mustard seed beurre blanc 42.95 (boned tableside upon request)
- San Francisco Style Cioppino** Cod / shrimp / Blue Hill Bay mussels / littleneck clams / calamari / scallops / tomato broth 24.95
- Maine Lobster and Mascarpone Ravioli** Sun-dried tomatoes / lobster brandy sauce 25.95
- Pan Roasted Murray's Chicken** Butternut risotto / broccolini / pan jus 18.95
- Rich's "Steak and Shrimp"** Asparagus / baked potato / shrimp scampi sauce 26.95
- Grilled 10oz. Filet Mignon** Gorgonzola & bacon stuffed potato / wilted spinach / cabernet jus 29.95

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

18% gratuity added for parties of 10 or more.

SIDES 4.95 each

Sautéed Spinach, Herb Risotto, Rio Rice, Asparagus, Baked Potato, Creamy Mashed Potatoes, Haricot Vert, French Fries, Sweet Potato 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 retains it's 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

St. Germain Cocktail 8.95

Starborough Sauvignon Blanc, St Germain,
Club Soda

Antioxidant 8.95

Van Gogh Acai Blueberry Vodka, Pomegranate Juice,
Sour Mix

Ginger Peartini 9.95

Grey Goose Pear, Fresh Lemon Juice, Domain Canton

Sharktini 9.95

360 Vodka, Lillet Blonde Apertif, Peachcello

Somerset Cider 8.95

Mt. Gay Rum, Brandy, Local Apple Cider,
Vermont Maple Syrup

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

Ruby "Flirt" 8.95

Absolute Ruby Red, Fresh Grapefruit Juice,
Nino Franco Procecco

Chocolate Mint-tini 9.95

Fresh Mint, Stoli Vanilla, Baileys, Crème de Menth

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

Nino Franco, Prosecco, "Rustico", NV, Valdobbiadene, Italy 7.00

SAUVIGNON BLANC

Les Deux Tours, Touranie, Loire Valley, France 9.00

Mohua, Marlborough, New Zealand 9.00

Starborough, Marlborough, New Zealand 9.00

Henri Bourgeois, "Cuvée Bonnes Bouches", Sancerre, Loire Valley, FR 12.00

CHARDONNAY

Estancia, Monterey, California 8.00

Macon Lugny "Les Charmes" (White Burgundy) France 9.00

Benziger, Carneros, California (biodynamic) 10.00

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

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

Evening Land Vineyards, "Occidental Coast", Sonoma County, California 12.50

CABERNET SAUVIGNON

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

Columbia Crest, "2 Vines", Columbia Valley, WA 6.50

Pavilion, Napa Valley, California 9.00

Silverado Vineyards, 2005, Napa Valley, California 17.50

MERLOT

Screw Kappa Napa, Napa Valley, California 7.50

Grove Street, Sonoma County, California 9.50

Duckhorn Vineyards, Napa Valley, California 17.50

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 12.00

Shiraz, Master Peace, Murray Valley, Australia 8.25

ON TAP

Max's Brewtus Maximus 5.50

Guinness 6.00

Blue Point Toasted Lager 5.50

Stella Artois 5.50

Amstel Light 5.00

Dogfish Head 60 Minute IPA 5.50

Wolaver's Nut Brown 5.50

Sam Adams 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

Brooklyn Local 1 750 ml 14.00

BOTTLES

Budweiser 3.75

Bud Light 3.75

Bud Light Golden Wheat 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

Aquahealth Triple Filtered Still and Sparkling Water 2.95 per bottle

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.