

Please note that our "Featured Additions" change daily and our menu changes seasonally. If you are calling for take-out please ask the hostess or manager for current availability of proteins and produce

# LUNCH MENU

## RAW BAR

See our daily selection of oysters

*Littleneck Clams 2 each	"Baltimore Style" Shrimp Cocktail / 1/2 lb 12
*Cherrystone Clams 2 each	*Shellfish Sampler (clams, crab claws, jumbo shrimp, Taylor Bay scallops, oysters, mussels ) 30
Colossal White Shrimp Cocktail 3 each	*Hi-Rise of Seafood (enough for four) 53
Snow Crab Claws 3 each	*Skyscraper (enough for six-eight) 89
Chilled Mussels on the Half Shell 7	
Taylor Bay Scallops 3 each	

### APPETIZERS

- Jumbo Lump Crab Cake 13.95  
*Crispy capers, sweet gherkin aioli*
- Crispy Calamari 8.95  
*Trio of sauces:  
Red chili aioli, ponzu, three chili sauce*
- \*Furikake Seared Tuna 13.95  
*Marinated calamari salad / wasabi emulsion*
- \*Spicy Tuna Crunch Roll 10.95  
*Avocado, fennel ginger salad, wasabi aioli*
- Fried Whole Belly Clams 12.95  
*Tartar sauce*
- Rhode Island Mussels 11.95  
*Blue Point Lager, andouille sausage, tomatoes*
- Buffalo Shrimp 10.95  
*Celery, carrots, blue cheese dressing*

### SOUPS & SALADS

- Manhattan Fish Chowder 4.95 / 5.95  
*Tomato broth*
- New England Clam Chowder 4.95 / 5.95  
*Loaded with fresh clams*
- Lobster Bisque 8.95  
*Tobikko crème fraiche, fresh lobster*
- Caesar Salad 6.95  
*Shaved Grana Padano, garlic croutons*
- Iceberg Wedge 7.95  
*Tomato, bacon, gorgonzola dressing*
- Hand Gathered Field Greens 5.95  
*Sherry vinaigrette*

### ENTREE SALADS

- \*Bistro Salad with Seared Scallops 14.95  
*Walnuts, Asian pears, green apples, gorgonzola cheese, cider vinaigrette*
- Greek Salad with Chilled Shrimp 12.95  
*Grape tomatoes, Feta cheese, red onion, Greek vinaigrette*
- Max's Lobster Cobb Salad 18.95  
*Gorgonzola cheese, pumpernickel croutons, hard cooked egg, avocado, bacon, tomatoes*
- \*Seared Tuna Nicoise Salad 14.95  
*Nicoise olives, haricot verts, hard cooked egg, confit tomatoes, artichokes, potatoes, white anchovies, caramelized onions*
- Grilled Chicken Caesar Salad 10.95  
*Romaine lettuce, garlic croutons, parmesan cheese*

**\$10 DAILY SPECIALS \$10**

**Belgian Ale Steamed Moules Frites**  
**Rhode Island mussels, french fries, tarragon aioli**

**Shrimp and Shiitake Noodle Bowl**  
**Sautéed shrimp, shiitake mushrooms, sugar snap peas, rice noodles, Thai peanut sauce**

**Grilled Hangar Steak Sandwich**  
**Caramelized onions, chipotle aioli, french fries**

**Smoked Trout Pasta**  
**Tagliatelle pasta, pancetta, capers, light sage cream**

### SIGNATURE DISHES

- Blackened Atlantic Salmon 14.95  
*Sweet potato and BBQ beurre blanc  
Ginger Gold apple frisee slaw*
- Idaho Trout 14.95  
*Grilled new potatoes, house roasted tomatoes, mussels, white anchovy butter*
- "Bomster Brothers" Stonington, CT  
\*Scallops A la Plancha 14.95  
*acorn squash bisque, black garlic risotto, house made red jalapeño marmalade*
- \*Max Classic Cheeseburger 10.95  
*French fries*
- Crispy Fish Sandwich 11.95  
*Sweet potato fries*
- Fresh New England Lobster Roll 18.95  
*( Warm Buttered or Cold Lobster Salad )  
French fries, cole slaw*
- Blackened Fish Tacos 13.95  
*Red rice and black beans*
- Crab Cake Sandwich 14.95  
*Old Bay French fries*
- \*Grilled Tavern Steak 17.95  
*French Fries, arugula, tarragon butter*
- Fried Shrimp Platter 15.95  
*French fries, cole slaw*
- Guinness Fish n' Chips Platter 14.95  
*French fries, cole slaw*
- Baked Lobster Macaroni n' Cheese 18.95

### FRESH FISH

- \*Salmon, New Brunswick, Canada 14.95
- Gulf Shrimp, South East Asia 13.95
- \*Day Boat Sea Scallops, Stonington, CT 14.95
- Trout, Idaho 13.95
- Swordfish, Block Island 16.95
- Cod, Chatham, Ma 14.95

**Catch and Salad**  
Any of our Fresh Fish of the day  
over any of our salads

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), Baggott Farms (South Windsor)



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

Max Fish uses only Pressed Soybean oil that contains no Trans fatty Acids and retain their Omega-3's and natural vitamin e, for all Fried Foods