

Please contact Brian Costa with any questions regarding our private dining room. We are able to accommodate parties from 10 people up to 75 people in different areas of the restaurant.  
[bcosta@maxfishct.com](mailto:bcosta@maxfishct.com) 860-652-3474 ext. 305

## DINNER IN OUR PRIVATE ROOM

*2010/2011*

**\* USE OF AUDIO VISUAL EQUIPMENT INCLUDED**

**THE USE OF THE PRIVATE DINING ROOM IS BASED ON A MINIMUM OF 20 PEOPLE WITH A SET FOUR COURSE MENU**

\_\_\_ A FOUR COURSE MENU (\$60 PER PERSON)

- APPETIZER
- SALAD
- ENTRÉE
- DESSERT

\_\_\_ A THREE COURSE MENU (\$50 PER PERSON)

- SALAD
- ENTRÉE
- DESSERT

**ADDITIONAL CHARGES WILL INCLUDE:**

**\* ANY ADDITIONAL RAW BAR ITEMS (OR ADDITIONAL FOOD NOT INCLUDED IN THE SET MENU)**

**\* ALL BEVERAGES ARE CHARGED UPON CONSUMPTION**

**\* 6% CT SALES TAX & 18% GRATUITY**

\_\_\_\_\_ (AT NO TIME WILL THESE ITEMS BE INCLUDED TOWARDS THE MINIMUM RENTAL FEE FOR THE ROOM)

INITIAL

**MENU CHOICES ARE DUE 72 HOURS PRIOR TO THE EVENT DATE.**

**A \$250.00 NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT IS REQUIRED TO CONFIRM YOUR DATE AND HOLD THE PRIVATE ROOM. IF YOUR EVENT IS A "NO SHOW" OR CANCELS UNDER 24 HOURS PRIOR TO THE EVENT THERE WILL BE A \$250.00 ADDITIONAL CHARGE TO YOUR CREDIT CARD ON FILE. (TOTALING \$500.00)**

**I UNDERSTAND THIS CONTRACT AND AGREE TO PAY FOR ALL CHARGES INCURRED:**

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

CREDIT CARD NUMBER \_\_\_\_\_

PRINT NAME \_\_\_\_\_ DATE OF EVENT \_\_\_\_\_



**MAX  
FISH**

**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

**Miso and Panko Crusted Salmon**

Soba noodles, baby spinach, tahini sauce

**Farm Raised Idaho Trout A la Plancha**

Quahog clams, bacon, roasted tomatoes, and fingerling potatoes

**Chatham Cod a la Plancha**

Bacalao whipped potatoes, fennel, orange,  
little neck clams, black olives

**Grilled Yellowfin Tuna**

Black sticky rice, Thai peanut coconut sauce,  
Baggott Farm sugar snap peas, pickled onion

**Grilled Block Island Swordfish**

Balsamic marinated Urban Oaks Heirloom cherry tomatoes,  
new potato-buttermilk puree, lemon-verbena butter

**“Bomster Brothers” Stonington, CT  
Scallops A la Plancha**

Little Acres acorn squash puree, black garlic risotto,  
house made red jalapeño marmalade

**Grilled Angus “Steak and Shrimp”**

Garlic mashed potatoes, shrimp scampi sauce

**Grilled Filet Mignon**

Creamy mashed potatoes, sautéed spinach, Cabernet jus

**Pan Roasted Murray’s Chicken**

Pancetta, capers, preserved lemons, new potatoes, spring peas

**Fresh Steamed One lb. Lobster**

New potato-buttermilk puree  
roasted cauliflower, brussel sprouts, and carrots

**DINNER OPTIONS**  
**(Continued)**

**Fresh Steamed Two lb. Lobster\***

New potato-buttermilk puree  
roasted cauliflower, brussel sprouts, and carrots  
**\*(Additional charge: \$10.00 per person)**

**Items subject to change according to availability**

**DESSERT OPTIONS**  
**Choice of two**

**Chocolate Cake**

**Classic Crème Brûlée**

**Key Lime Tart**

*Items subject to change*

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

**Shrimp Cocktail**

Chilled large cocktail shrimp, cocktail sauce  
Additional Charge \$33/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