Spring Lunch Menu

Connecticut's Best Raw Bar Please view our attached daily oyster list Raw Bar Platters *Littleneck Clams, Poppa C's Shellfish, Branford, CT . 2.00 each The Freshest assortment of shellfish, oysters, clams, mussels, *Cherrystone Clams, Poppa C's Shellfish, Branford, CT. 2.00 each snow crab claws, shrimp and other market crustaceans, Taylor Bay Scallops 2.50 each perched on a mountain of shaved ice with creative accompaniments Colossal White Shrimp 2.95 each *Shellfish Sampler (for Two) Asian Calamari Salad *Hi-Rise of Seafood` (four to six) 6.95 Baltimore Style Shrimp 1/2 lb. 11.95 *Max's Skyscraper (up to Eight) Snow Crab Claws 3.50 each

11.95

starters				
Max's Baked Oysters 964	11.95	New England Clam Chowder	6.50	
Caramelized onion, tasso ham, brioche, gruyere cheese Tasting of Cato Corners Cheese	12.95	Quahogs, potatoes, applewood smoked bacon Lobster Bisque Crispy lobster bejanet, tarragon crime fraiche	8.95	
Colchester, CT with traditional accompaniments Srirachi-Sweet Chili Chicken Wings	6.95	Crispy lobster beignet, tarragon crime fraiche Starlight Gardens Organic Greens Beet greens, claytonia, red russian kale, spinach, sherry vinaigrette	6.95	
coconut-cilantro dipping sauce Hot & Salty point Judith Calamari	9.95	Jumbo Lump Crab Cake Cucumber yogurt sauce, radish salad ,smoked paprika oil	13.95	
Coriander batter, nuoc mam cham dipping sauce Caesar Classic caesar dressing, grana padana, roasted garlic croutons	6.95	Nantucket Sound Wild Mussels Chardonnay, confit tomato, garlic, fine herbs	9.95	
		*Blackened Tuna Tacos Yellowfin tuna, sticky rice, mango relish	10.95	

Ten Dollar Daily Blue Plate

Monday- Smoked Salmon Sandwich Pickled veg, salt & vinegar chips Tuesday— Steak Sandwich Caramelized onions, horseradish sauce Wednesday— Clam Linguini Local clams, roasted garlic, chili flake Thursday—Moules et Frites Mussels and crispy fries Friday— Paella Saffron rice, chorizo sausage, shellfish Saturday - Omelet du Jour Fingerling potatoes, garden salad Sunday- Join us for our award winning brunch

Fried Seafood

All served with housemade tartar and cocktail sauces, creamy
cabbage slaw and crisp french fries
Local Cod "Fish n' Chips" 11.95
Local Whole Belly Clams 16.95
Willapa Bay Oysters 12.95
Mexican White Shrimp 14.95
Georges Bank Sea Scallops 15.95
Local Flatfish 14.95

Big Salads

Tuscan Chicken Salad

Tri-color greens, mozzarella, polenta croutons, kalamata c	lives
Max's Chopped Shrimp Salad	13.95
Crumbled gorgonzola cheese, sweet sherry vinaigrette	
Grilled Chicken Caesar Salad	11.95
Housemade Caesar dressing, shaved grana padana,	
garlic croutons	
Cobb Salad Royale	18.95
(Choice of Fresh Picked Lobster or Grilled Hanger Steak)	
Chopped greens, fresh avocado, vine ripened tomato,	
crisp bacon, hard cooked egg, gorgonzola crumbles,	
sherry vinaigrette	
*Seared Scallop Waldorf Salad	15.95
Apple cider vinaigrette, granny smith apples,	
gorgonzola cheese, candied walnuts	

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS"

Lunch Entrees All fish available simply prepared

32.95

58.95

99.95

All fish available simply prepared	
Pizza Bianca	12.95
Chef's daily creation	
Rainbow Trout	13.95
Fingerling potatoes, mustard greens, blood orange gastrique	
Baja Style Fish Tacos	9.95
Mango-jalape ñ o relish, black bean & achiote rice	
* Tavern Steak	18.95
Roasted garlic whipped potatoes, demi-glace, mustard green	15
* Stonington Sea Scallops (Bomster Bros.)	15.95
Truffle risotto, confit tomato, oyster mushrooms	
* Yellowfin Tuna	15.95
Coconut black rice, spicy carrot nage, crispy rice crackers	
Local Flatfish (Sole, Flounder or Fluke)	14.95
brussels sprout, bacon, lemon beurre blanc, crispy capers	
* Grilled Scottish Organic Salmon	16.95
Quinoa, port wine reduction, raisins, romanesco Hot Buttered Lobster Roll	18.95
Cole slaw, crispy french fries	10.05
San Francisco Style Crab Melt Sourdough bread, blue crabmeat, dill aioli, gruyere cheese,	12.95
old bay french fries	
*Yellowfin Tuna Burger Sesame seed crust, homemade kimchee, crispy french fries	9.95
*8 oz. C.A.B Cheeseburger	10.95
Agra Dolce onions, aged cheddar cheese, crispy french fries * Blackened Mahi Mahi Sandwich	11.95
Avoçado relish, chipotle aioli, crispy french fries	11.30
Max's Crispy "Fishwich"	11.95
Lightly fried sole, griddled cheddar cheese, remoulade sauce, old bay potato chips	

We support the Monterrey Bay Aquarium Seafood Watch

Executive Chef: Scott Miller Sous Chefs: Mike Lee & Jimi Brahimi