

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

SIGNATURE DISHES

*Miso and Panko Crusted Salmon 14.95
Soba noodles, grilled asparagus, tahini sauce

Idaho Trout 14.95
Grilled new potatoes, house roasted tomatoes, mussels, white anchovy butter

"Bomster Brothers" Stonington, CT
*Scallops A la Plancha 14.95
Baggott Farms sweet corn bisque, black garlic risotto, house made red jalapeño marmalade

*Max Classic Cheeseburger 8.95
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 Fisherman's Platter 19.95
Cod, sea scallops, shrimp, calamari

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

DAILY SPECIALS

Shrimp & Andouille Tagliatelle 13.95
Tagliatelle, oven roasted tomatoes, arugula, sherry butter

Grilled Swordfish 16.95
Arugula, marinated grape tomatoes, whole grain mustard bacon vinaigrette

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

Chef's Daily Preparation

Any of our Fresh Fish with chef's daily preparation

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

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