

Three and four course options are available for dinner in our private dining room. Please call Brian Costa or Kelly Hall at 860 652 3474 or email bcosta@maxfishct.com or ksobol@maxfishct.com for pricing and details.

Pharmaceutical and Financial companies please contact us for all inclusive programs within your mandated guidelines.

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

Roasted Atlantic Salmon

Curried couscous, golden raisins and
toasted almonds, tomato ginger relish

Wasabi Pea Crusted Tuna

Soba noodle and vegetable salad, pea tendrils, ginger catsup

Pan Roasted “Murray’s” Chicken

Pan jus, sautéed spinach, creamy mashed potatoes

Grilled Native Swordfish Steak

Panzanella salad / balsamic drizzle

Grilled Angus “Steak and Shrimp”

Roasted asparagus, garlic mashed, shrimp scampi sauce

Pan Seared Jumbo Sea Scallops

Shallot and herb whipped potatoes, mustard greens,
warm bacon Dijon vinaigrette

Grilled Filet Mignon

Creamy mashed potatoes
sautéed spinach and Cabernet jus

Fresh Steamed One lb. Lobster

Sautéed haricot verts, whipped potatoes, drawn butter

Fresh Steamed Two lb. Lobster

Sautéed haricot verts, whipped potatoes, drawn butter

***(Additional charge: \$10.00 per person)**

Items subject to change according to availability

DESSERT OPTIONS

Chocolate Cake
Classic Crème Brûlée

ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:

Shrimp Cocktail

Chilled large cocktail shrimp, cocktail sauce
Additional Charge \$35/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

Private Dining Room Cocktail Party Prices

Raw Bar

1 dozen oysters	26
1 dozen crab claws	35
1 dozen shrimp cocktail	35
Skyscraper of Shell Fish	88

Appetizers (By the Dozen)

Tuna Crostini	36
Tomato Basil Crostini	25
Chicken Satay	25
Pork Dumplings	30

Crab Cakes 36

Platters

Cheese and Crackers 33

Calamari 18

If there are any other items you would like, please ask, we are happy to make something that fits your needs

Most parties should be based on a formula of 4 pieces per person per hour (example: a party of 30 people for 3 hour should have 360 total pieces)