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
860-652-3474 ext. 305

MAX FISH Two or Three Course Lunch Menu 2012

Our Private Dining Room is Available for Lunch Monday - Saturday. Maximum Capacity for the room is 36 people

* Use of audio visual equipment included

A three course many (\$20 may naver) 10 may an initiative	
A three course menu (\$30 per person)10 person minimum • Appetizer	
• Entrée	
• Dessert	
A two course menu (\$25 per person)10 person minimum	
Appetizer	
• Entrée	
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 Initial Menu choices are due 72 hours prior to the event date.	e room)
A \$250.00 non-refundable, non-transferable deposit is required to confirm your date of the wine room. If your event is a "no show" or cancels under 24 hours prior to the event 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	
Credit Card Numberexp	
Print name Date of event	

APPETIZER OPTIONS

CHOICE OF TWO:

Field Green Salad

Hand gathered field greens, sherry vinaigrette

Traditional Caesar Salad

Hearts of Romaine, Croutons, Shaved Parmesan

New England Clam Chowder

Loaded with clams

Items subject to change

ENTREES

CHOICE OF FOUR

(all served as they currently appear on our menu)

"Bomster Brothers" Stonington, CT Scallops A la Plancha

Grilled Loch Duart Salmon

Bistro Steak

Max Classic Cheeseburger

French fries

Blackened Fish Tacos

Achiote rice and red beans

Pan Roasted Chicken Breast

Seasonal Pasta

Items subject to change

If you see an item on our current dinner menu that does not appear on this list, arrangements can be made to add them to the menu for your event.

Please inquire with the manager arranging your event and they will assist you.

Additional charges may apply

DESSERT OPTIONS

Choice of two

Chocolate Cake

Classic Crème Brûlée

Key Lime Tart

Items subject to change

You may substitute a cake for your group if you do not want individual desserts

Please inquire with the manager arranging your event and they will assist you. Additional charges may apply

ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:

Raw Bar

1 dozen oysters	26
1 dozen crab claws	35
1 dozen shrimp cocktail	MP
Skyscraper of Shell Fish	99

Hors d'oeuvres

Mini Crabcakes Old Bay remoulade 3.00 each

Bacon Wrapped Scallops orange-jalapeno syrup 2.75 each

Tuna Tartar Wontons miso, wasabi emulsion 3.00 each

Chicken Satay 2.00 each

Sirloin & Blue Cheese Bruschetta 3.00 each

Vegetarian Mixed Bruschetta: 2.50 per person

Goat Cheese with piquillo peppers and olives

Grilled figs: Gorgonzola and port

Artichoke: Roasted tomato and aioli

Yellow Curry Grilled Shrimp Satay 3.00 each

Arancini (Fried Risotto) 3.00 each

Balsamic Grilled Steak Spiedini blue cheese dipping sauce 3.00 each
Beef Empanaditas, chipotle honey glaze 2.75 each

***If there are items that you do not see on this menu, but you would like please feel free to contact us.

We are happy to customize an item that fits your needs.

Platters

Cheese and Crackers 2.50 per person Calamari 18

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)