

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 \_\_\_\_\_ exp \_\_\_\_\_

Print name \_\_\_\_\_ Date of event \_\_\_\_\_

**APPETIZER**  
(for the 4 course menu)

Choice of two

Maryland Jumbo Lump Crab cake  
Old Bay remoulade, corn salsa

New England Clam Chowder  
Loads of clams, fresh thyme and  
apple wood smoked bacon

Baltimore Style Shrimp Cocktail  
Old bay seasoning, stone ground mustard

**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-Panko Crusted Alaskan Sockeye Salmon  
Soba noodles, spinach, sugar snap peas, Tahini

Porcini Dusted Yellowfin Tuna  
Littel acres caponata, fingerling potatoes, nicoise olive puree

Chatham Cod A la Plancha  
Sweet chili glaze, rock shrimp, rice vermicelli, kombu broth

Grilled Block Island Swordfish  
Asparagus, spring onion risotto, red wine-honey glaze

Grilled Block Island Swordfish  
Summer vegetable succotash, Spanish chorizo, Romesco, roasted almonds

Grilled Angus "Steak and Shrimp"  
Garlic mashed potatoes, shrimp scampi sauce

Grilled Filet Mignon  
Creamy mashed potatoes, sautéed spinach, whole grain mustard jus

Half Roasted Murray's Chicken  
Chipotle BBQ sauce, Swiss chard, creamy corn mashed potatoes

Fresh Steamed One lb. Lobster  
Creamy mashed potatoes, grilled lime buttered corn on the cob

Fresh Steamed Two lb. Lobster\*  
Creamy mashed potatoes, grilled lime buttered corn on the cob  
\*(Additional charge: \$20.00 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:

### MAX'S SKYSCRAPER

The freshest assortment of shellfish including  
Oysters, clams, mussels, crab, shrimp and more!

Additional Charge \$99

#### Raw Bar

1 dozen oysters	26
1 dozen crab claws	35
1 dozen shrimp cocktail	40
Skyscraper of Shell Fish	99

#### Appetizers (By the Dozen)

Tuna Crostini	36
Mushroom Goat Cheese Turnover	25
Chicken Satay	25
Sirloin & Blue Cheese Sliders or Bruschetta	30
Mini Crab Cakes	36

\*\*\*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 per person
Calamari	18