

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

### Private room seats up to 36 people

\$1000 Food & Beverage minimum Sunday through Thursday \_\_\_\_\_ Initial

\$2000 Food & Beverage minimum Friday and Saturday \_\_\_\_\_ Initial

### Casual Dining Room (Shark Bar) Seats up to 60 People

\$1500 Food & Beverage minimum Sunday through Thursday \_\_\_\_\_ Initial

\$3000 Food & Beverage minimum Friday and Saturday \_\_\_\_\_ Initial

### Heated Patio (Seasonal) Seats up to 70 People

\$2500 Food & Beverage minimum Sunday through Thursday \_\_\_\_\_ Initial

\$5000 Food & Beverage minimum Friday and Saturday \_\_\_\_\_ Initial

### Additional charges will include:

\* All beverages are charged upon consumption

\* 6.35% CT Sales Tax & 18% Service charge (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 cancels within 48 hours prior to the event there will be a \$250.00 additional charge to your credit card on file. (totaling \$500.00)

If cancel your event the day of, or do not show up for your event you will be charged the full minimum amount of your event

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**

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

**Baltimore Style Shrimp Cocktail**  
Old bay seasoning, stone ground mustard

**Arrangements for passed / stationed Hors d'oeuvres can be made instead of a seated course.**  
***Please inquire with the manager arranging your event and they will assist you. Additional charges may apply***

**SALAD**  
**Both options are available**

**Field Green Salad**  
Hand gathered field greens, sherry vinaigrette

**Traditional Caesar Salad**  
Hearts of romaine, croutons, grated parmesan

**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***

*Items subject to change*

## **DINNER OPTIONS**

CHOICE OF FOUR

(all served as they currently appear on our menu)

**Loch Duart Salmon A la Plancha**

**Grilled Yellowfin Tuna**

**Chatham Cod A la Plancha**

**“Bomster Brothers, CT” Scallops A la Plancha**

**Grilled 12oz. New York Strip Steak**

**Roasted Murray’s Chicken**

**Grilled 10oz. Filet Mignon (add \$5)**

**Lobster Pan Roast (add \$10)**

**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***

**Items subject to change according to availability**

## **DESSERT OPTIONS**

Choice of two

**Chocolatemousse 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:**

**Skyscraper of Shellfish (feeds 6-8 ppl) 105.00**

**Cheese & Cracker Platter (for 10 people) 30.00**

**Fried Calamari** 2.00 per person

**Chicken Satay** 2.25 each

**Chicken Empanadas** 2.50 each

**Beef Empanadas** 2.50 each

**Vegetarian Mixed Bruschetta** 2.75 each

**Baltimore Style Shrimp Cocktail (1 6/20 sized shrimp)** 1.45 each

**Crab Salad BLT** 3.00 each

**Mini Crabcakes Old Bay remoulade** 3.00 each

**Bacon Wrapped Scallops orange-jalapeno syrup** 3.00 each

**Tuna Tartar Wontons** miso, wasabi emulsion 3.00 each

**Sirloin & Blue Cheese Bruschetta** 3.00 each

**Yellow Curry Grilled Shrimp Satay** 3.00 each

**Arancini (Fried Risotto)** 2.75 each

**Seafood Stuffed Mushrooms** 2.75 each

**Lobster Salad Sliders** 4.00 each

**Colossal Shrimp Cocktail** 3.95 each

**Antipasti Station** 3.00 per person

**Snow Crab Claws** 3.00 each

**CherryStone Clams / Littleneck Clams** 2.00 each

**Bay Scallops** 3.00 each

**Assorted Oysters** 2.30 each

**Chateau Briand (roasted filet mignon) (2-3oz per person)** 7.00 per person

**Salmon Station (2-3oz per person)** 6.00 per person

**Chicken Station** 3.00 per person

**Other fish available upon request availability**

**Mini Desserts Available By The Piece (\$3.00 each)**

**Cheesecake**

**Chocolate Mousse Cake**

**Flourless Chocolate Cake**

**Assorted Cupcakes**

**Keylime Tarts**

**Cake Truffles**