

raw bar

Copps Island, CT • 2.35
Goose Point, WA • 2.99
Mystic, CT • 2.75
Sunken Meadow, MA • 2.75
Littleneck Clams* • 2.35 each
Baltimore Shrimp 1/2 Lb • 15
Shrimp Cocktail • 4 each

Hi-Rise of Raw Bar • 69
10 Oysters, 4 Littlenecks,
4 Shrimp Cocktail, 1/2 Lobster,
4 King Crab, 4 Tuna Tartare,
Calamari Salad, Scallop Ceviche

Chilled ½ Lobster • 16
Chilled King Crab • 5 each
Tuna Tartare Lettuce Cups • 9
Asian Calamari Salad • 9
Scallop & Mango Ceviche • 9

brunch cocktails

\$34 carafe

Summer Orchard Sangria

Pinot Noir, Grape Brandy, Combier Peach,
Cherry, Peach & Plum

Passion Fruit Mimosa

Passion Fruit, Orange Juice, Prosecco

Honey Grapefruit Sangria

Pinot Grigio, Combier Liquor, Pamplemousse
Grapefruit, Lemon & Honey

Watermelon Margarita

Jalapeño Infused Jimador, Reposado,
Lime Juice, Agave

bloody marys

\$9.5 glass or \$34 carafe

Traditional

Horseradish, Worcestershire, Lemon,
Pepper, Other Good Stuff, Shrimp Garnish

Italian

Traditional With Cherry Tomato, Mozzarella,
Basil, Cornichon Garnish

Bloody Bull

Beef Broth, Bacon Vodka, Bacon Garnish

Giardiniera

Jalapeno Infused Tequila, Pickled Carrots,
Celery, Pepper, Cauliflower Garnish

salads & starters

New England Clam Chowder 7 cup / 9 bowl

Loaded with clams & applewood smoked bacon

Caesar • 10

Romaine, garlic croutons, parmesan

Cobb Salad • 14

Gorgonzola cheese, bacon, tomatoes, avocado,
pumpkinseed croutons, egg, sherry vinaigrette

Summer Salad • 10

Arugula, peaches, corn, tomato, basil, corn bread crumble,
white balsamic-peach vinaigrette

add burrata • 5

Jumbo Lump Crab Cakes (2oz) • 16 / 30

Mustard seed potatoes • old bay chips
celery salad • Old Bay remoulade

Asian Fried Calamari • 14 / 23

Shiitake mushrooms • kimchee remoulade
watercress • radicchio

Buffalo Shrimp • 12

Carrots • celery • blue cheese dressing

add to salad

Chicken • 5 Shrimp • 6 Jumbo Shrimp • 4ea.
Crab Cakes • 12 Salmon • 8 Scallops • 9 Lobster • 14

sides

House Fries • 5 Truffle Mac & Cheese • 9
Twice Baked Potatoes • 7 Grilled Asparagus • 6
Summer Vegetables • 7 Rock Shrimp Risotto • 11

lunch & brunch entrees

Crab Cake Benedict • 18

poached eggs, old bay hollandaise

Eggs Benedict • 14

poached eggs, black forest ham, hollandaise

Strawberry Mascarpone French Toast • 14

brioche, berry compote, whipped cream

Lobster Croque Madame • 25

sourdough bread, bacon, arugula, lobster mornay,
sherry field greens, sunny side up egg

Filet Mignon & Eggs • 22

summer vegetable hash, poached eggs, chipotle hollandaise

Pulled Chicken Chilaquiles • 16

cheddar, tortillas, salsa roja, eggs, pico de gallo, avocado

New England Lobster Roll • 25

warm buttered, cold or "best of both worlds",
house fries, coleslaw

8 oz. Cheeseburger • 16

broad brook farm beef, lettuce, tomato, white cheddar,
special sauce, house fries

Fish 'n' Chips • 14

house fries, coleslaw, tartar sauce

Parmesan Crusted Chicken Paillard • 23

arugula, oven dried tomatoes, artichokes,
shaved parmesan, roasted tomato vinaigrette

Fish Tacos (2) Blackened Fish or Fried Rock Shrimp • 16

napa slaw, cilantro, lime, guacamole, pico de gallo,
mango habanero, saffron rice, garbanzo beans

Grilled Hidden Fjord Salmon* • 17

red bliss potatoes, golden almond romesco,
shishito pepper & corn succotash, salmon bacon

Sea Scallops a la Plancha* • 20

chorizo & fresh grilled corn grits, summer vegetables

Executive Chef: **Nick Stinziani**
Sous Chefs: **Paul Baldasaro, Matt Burrill**

"Max Fish promotes the use of local produce
and sustainably harvested seafood."

*Thoroughly cooked meats, poultry, seafood,
shellfish or eggs reduces the risk of food borne illness.

fish