

MAXFISH

BRUNCH MENU

Littleneck Clams* 2 each
Cherrystone Clams* 2 each
Colossal Shrimp Cocktail MP
Chilled Mussels on the half shell 7 doz

Shellfish Sampler* (for two) 32
 Clams, crab claws, jumbo shrimp,
 Taylor Bay scallops, oysters, mussels
Hi-Rise of Seafood* (for four) 58
Skyscraper* (for six – eight) 99

Taylor Bay Scallops 3 each
Baltimore Style Shrimp Cocktail 1/2 lb 12
Asian Style Calamari Salad 5
1/2 Lobster Tail / Full Tail 11/16

SOUPS & SALADS

New England Clam Chowder 5 cup / 6 bowl
 Loaded with clams
Soup of the Day 5 cup / 6 bowl
 Ask your server for details
Lobster Bisque 9
 Tobikko crème fraiche, fresh lobster
Greek 8
 Grape tomatoes, onion, feta, kalamata olives, cucumbers
Caesar Salad 6
 Romaine hearts, garlic crouton, parmesan
Field Green 6
 Hand gathered field greens, sherry vinaigrette

ENTRÉE SALADS

Warm Smoked Trout Salad 14
 Fingerling potatoes, soft boiled eggs, capers,
 arugula, mustard
Chopped Salad 10
 Apples, walnuts, pumpkin seeds, gorgonzola
Lobster Cobb Salad 23
 Lobster, egg, avocado, bacon, gorgonzola,
 croutons, tomato
Seared Tuna Nicoise 17
 Nicoise olives, haricot verts, hard cooked egg, confit
 tomatoes, artichoke, potatoes, white anchovies,
 caramelized onions

THE BENEDICTS

Featuring eggs from Killam & Bassette, S. Glastonbury

Tasso Ham 13
 Tasso ham, English Muffin,
 Cajun hollandaise, blackened potatoes

Crab Cake 15
 Jumbo lump crabcake,
 potato-asparagus hash, hollandaise

Smoked Salmon 15
 Smoked salmon, spinach,
 English muffin, potato latke

Homemade Black Angus Corned Beef Hash 14
 Green onion, jalapeno hollandaise

SIGNATURE BRUNCH ITEMS

Mascarpone Stuffed French Toast 12
 Brioche, apricot jam, Vermont maple syrup, bacon

Shrimp and Grits 12
 Poached eggs, grits, jalapeno, mushroom, Tasso ham

Daily Quiche 12
 Preparation and salad accompaniment changes weekly

Daily Egg White Frittata 12
 Preparation and accompaniment changes weekly

Grilled Steak & Eggs 16
 Balsamic grilled steak, mushrooms-potato ragout,
 bacon-bourbon demi-glaze

FROM OUR LUNCH MENU

New England Lobster Roll 19
 Warm buttered, lobster salad or BEST OF BOTH WORLDS

Fish & Chips 15
 French fries, coleslaw, tartar sauce

Max Classic Cheeseburger* 12
 Vermont Cheddar, black pepper aioli, french fries

MARKET CATCH

Simply choose any of our fresh fish over any of our salads

Lock Durt Salmon Scotland 15	Cod Chatham, MA 15	1 lb Lobster Stonington, CT MP
Shrimp Gulf of Mexico 14	“Featured Fish of the Day” MP	Fluke Stonington, CT 17
Tuna Gulf of Mexico 17		Sea Scallops Stonington, CT 17

SIDES

2 Killam & Bassett S.Glastonbury Eggs 4
 North Country Farms New Hampshire Bacon 5
 House made Berkshire Pork Sausage Patties 5
 Grits 5

Asparagus Hash 5
 Corn Beef Hash 6
 Lobster Hash 11
 Jumbo Lump Crab Cake 12

THE BLOODY MARY BAR AT MAX FISH 9.95 (per bloody mary)

Featuring Russian Standard Vodka and two house infused vodka's (Chili or Applewood Smoked Bacon)

Start with Max's signature Bloody Mary mix and **Russian Standard**™ or one of our house infused vodka's at our Bloody Mary bar. Our mixologist's will assist you in creating a cocktail that is exactly how you want it. Then add a shucked oyster, clam or Baltimore style shrimp to top it off.

JUICE, BROTH & BEER

Clam Juice (Bloody Caesar)

Beef Broth (Bloody Bull)

Beer (Red Draw)

GARNISH & HEAT

Lemon

Lime

Habanero Olives

White Anchovies

Old Bay Rim

Pink Sea Salted Rim

Pickled Haricot

Hearts of Celery

Saffron Onions

Baby Carrot

Spanish Queen Olives

Endive

Fennel Fronds

Bell Pepper Strips

Radish

Gorgonzola Olives

Dijon Mustard

Asparagus

Pepperoncini

Capers

Daikon

Cucumber Wheels

Cornichon

Green Tabasco

Red Tabasco

Cholula

Max's Oyster Elixir

Horseradish

Beef Jerky

Boccancini Mozzarella

Worcestershire

Chipotle Adobo

Roasted Garlic

MID-DAY SPARKLERS

Mimosa Fresh OJ, Prosecco 9

Belle de Jour Brandy, Benedictine, grenadine, lemon, cava 9

Dancing Scotsman Glenlivet, honey, lemon, cava 9

Kir Royal Massenez de Dijon cassis, prosecco 9

Soyer au Champagne 9

cognac, grand marnier, pineapple, vanilla ice cream, prosecco

MID-DAY COCKTAILS

Mojito 9

Screwdriver 9

Tequila Sunrise 9

DRAUGHT BEER

Guinness 6.00

Stella Artois 5.50

Brewtus Maximus 5.50

Narragansett Lager 3.50

Other Draught Beer Available. Ask your server
What's On Tap?

BOTTLED BEER

Chimay (Trappist) Premiere Red 9.00

Duvel "Belgian Golden Ale" 7.50

Budweiser 4.00

Bud Light 4.00

Coors Light 4.00

Miller Light 4.00

Michelob Ultra 4.00

Heineken 4.50

Corona 5.00

Sam Adams 4.50

Sam Light 4.50

Blue Moon Belgian White 4.50

Buckler (non-alcohol)

TALL BOTTLES (BOMBERS)

Brooklyn Local 1 & 2 750ml 18.00

Franziskaner Hefe Weiss 16.9 oz 9.00

Newcastle 16 oz. 8.00

Saison Dupont "Belgian Farmhouse Ale" 16.00