

MAXFISH

GLUTEN FREE MENU

RAW BAR



LITTLENECK CLAMS* • 2.35 EACH
CHERRYSTONE CLAMS * • 2.35 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS *dozen on the half shell* • 7

Shellfish SAMPLER 2 people • 36
HIGH RISEofSEAFOOD 4-6 people • 69
SKYSCRAPER 6-8 people • 125

BAY SCALLOP CIVECHE • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 15
CHILLED KING CRAB • 5 EACH

APPETIZERS

SOFRITO GRILLED OCTOPUS

Fingerling potatoes • fennel cream • chili oil •
fennel fronds • pickled radish • 14

STEAMED MAINE MUSSELS

Spanish chorizo • roasted tomatoes •
saffron broth • 11

SAUTEED RI CALAMARI

Lemon-garlic butter • cherry peppers • 11

SALADS

CAESAR

Romaine hearts • Dee's garlic croutons • parmesan • 9

FIELD GREENS

Grapes • shallots • citrus vinaigrette • 8

WINTER

Apples • pears • walnuts • watercress • radicchio •
squash puree • dried cranberries • quinoa •
blue cheese • hibiscus vinaigrette • 10

MARKET CATCH

Choose any of the fresh seafood selections paired with jasmine rice & haricot vert or over any salad

SHRIMP • Gulf of Mexico • 15/28
SEA SCALLOPS • North Atlantic • 19/32
DOVER SOLE • Holland • 45
COD • North Atlantic • 16/28

GRILLED SPANISH OCTOPUS 16/25
AHI TUNA * • Hawaii • 19/32
ARCTIC CHAR • 16/26
SCOTTISH SALMON * • North Atlantic • 17/28

SEA SCALLOPS A LA PLANCHA*

Orange-scented cranberry quinoa • delicata squash •
pomegranate marmalade • 19/32

GRILLED SCOTTISH SALMON*

Butternut squash risotto • pickled mustard seeds • pears •
quince-hibiscus gastrique • butternut puree • 17/28

BOUILLABAISSE

Fresh fish • shrimp • clams • mussels •
roasted tomatoes • 20/28

LOBSTER PAN ROAST (1 1/4 LB)

Butternut squash risotto •
black peppercorn-vanilla-bourbon pan sauce • MP

GRILLED HAWAIIAN AHI TUNA *

Rice noodles • sweet potato • mushrooms •
bok choy • edamame • 19/32

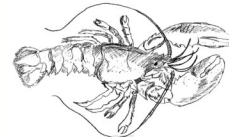
KOREAN PAELLA

Shrimp • mussels • calamari • octopus • peas •
calasparra rice • kimchee • 28

SIDES

Sherry Mushroom Risotto • 6
Roasted Winter Vegetables • 6
Sautéed Spinach • 5
Haricot Vert • 5
Jasmine Rice • 5
Creamy Mashed Potatoes • 4

LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP

Available sizes: 1.25lb & 2.25lb

All lobsters served with choice of two sides

CHOP HOUSE ENTREES



NEW YORK STRIP* 12oz. • 36
FILET MIGNON* 8oz. • 39
FLAT IRON STEAK* 8oz • 27

All served with:
Creamy mashed potatoes •
roasted winter vegetables •
brandy peppercorn

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

Chef Nick Stinziani ~ Chef de Cuisine Matt Burrill
Sous Chefs Mike Orozco, Paul Baldasaro

MAXFISH

“HEY BARTENDER”

PINEAPPLE YAHTZEE

*Absolute Elyx • ginger-pineapple syrup •
lemon • Angostura & Peychauds bitters • 14*



LITTLE PEACH

*Corralejo blanco tequila • Combier peche •
dry vermouth • lime juice • 11*



THE EXPAT

*Don Q rum • Amaro Montenegro •
Absinthe • pineapple • 10*



DRUNK UNCLE

*Brockmans gin • Yellow Chartreuse •
grapefruit • lemon • Peychaud's bitters • 13*



CANTARITO

*Corralejo tequila • grapefruit •
lime • orange • demerara • 11*



THE LATE HARVEST

*Alvear medium dry sherry • Blackwell rum •
cinnamon syrup • pineapple • lime • 11*



SPARKLING WINE & ROSE

Sparkling Rose, Cleto Chiarili, Emilia Romagna, IT 10.00

Rose, AIX, Provence, FR 14.00

Brut Prosecco, Primaterra, Veneto, Italy 8.00

WHITE WINES (Listed from lightest in body to more full bodied)

Blanco Selecció, Can Feixes, 2016, Penedes, Spain 9.50

Pinot Grigio, Montefresco, Veneto, Italy 8.00

Côtes du Rhône, Dom. de la Becassonne, 2015, Rhone, France 11.50

Riesling, Loosen Bros. Dr. L, 2016, Mosel, Germany 8.00

Vignoles, Crystal Ridge, Glastonbury, CT 9.50

Max Family Cuvée Private Reserve, 2016, Sonoma, California 9.00

Mohua, 2016/17, Marlborough, New Zealand 14.00

Jean-Marc et Romain Pastou, 2016, Sancerre, Loire, France 15.00

Excelsior, Robertson, 2017, South Africa 8.5

Stillman Street, 2016, Sonoma Coast, California 12.00

RED WINES (Listed from lightest in body to more full bodied)

Pinot Noir, Cono Sur, Central Valley, Chile 8.50

Pinot Noir, Higher Ground, Monterey County, California 12.50

Merlot, Seven Falls, Wahluke Slope, Washington 10.00

Cabernet Sauvignon, Santa Carolina Reserva, Colchagua, Chile 9.00

Malbec, La Linda, Mendoza, Argentina 10.00

Napa Valley Red Blend, Max Cuvee Private Reserve, Napa, California 12.50

Syrah, Fess Parker “The Big Easy” Santa Barbara County, California 18.00

Rioja, Marques de Riscal, “Proximo” Rueda, Spain 9.00

Super Tuscan, L’oca Ciuca, Tuscany, Italy 10.00

TRIPLE FILTERED STILL AND SPARKLING WATER 4.95 PER BOTTLE

We were environmentally conscious when we built Max Fish.

Every measure was taken to reduce waste and energy consumption to minimize the strain that Max Fish places on our environment. Packaging and shipping bottled water consumes energy and contributes to climate change. Empty bottles add to litter and solid waste. We are using a triple filtered water purification system that enables us to bottle both still and sparkling water in reusable bottles right in house.