

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

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

APPETIZERS

BURRATA

Tomato • peach salad • red onion • white balsamic • basil • fleur de sel • 14

STEAMED MAINE MUSSELS

House-made sausage • fennel • saffron white wine • garlic butter • focaccia • 12

SAUTEED RI CALAMARI

Lemon-garlic butter • cherry peppers • 12

SALADS

CAESAR

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

FIELD GREENS

Shaved shallots • pea tendrils • carrots • sherry vinaigrette • 8

WATERMELON

Cotija cheese • grilled corn • arugula • honey-lime dressing • 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
HIDDEN FLORD SALMON * • North Atlantic • 17/28
HALIBUT • North Atlantic • 32

FROM THE CHEF

SEA SCALLOPS A LA PLANCHA*

Corn & chickpea succotash • Tasso ham • cotija cheese red pepper coulis • fava bean puree • watercress • 19/32

GRILLED HIDDEN FJORD SALMON*

Basil mashed potatoes • artichokes • roasted tomato • grilled asparagus • smoky tomato butter 17/28

BOUILLABAISSE

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

LOBSTER PAN ROAST (1 1/4 LB)

Summer corn risotto • black peppercorn-vanilla-bourbon pan sauce • MP

GRILLED ZA'ATAR TUNA *

Summer vegetables • tzatziki • grape tomatoes • cilantro • red onion • mint • 19/32

HALIBUT A LA PLANCHA

Banana-coconut puree • jasmine rice • jerk shrimp salsa • chive oil • 32

SIDES

Summer Corn Risotto • 8
Grilled Asparagus • 6
Sautéed Spinach • 5
Haricot Vert • 5
Jasmine Rice • 5
Creamy Mashed Potatoes • 6

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 •
grilled asparagus • red wine demi-glace

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

Chef Nick Stinziani ~ Chef de Cuisine Michael Orozco
Sous Chefs Paul Baldasaro & Ken Matts

MAXFISH

COCKTAILS

DAISY DUKE

Greylock Gin • lime • vanilla
pomegranate • club soda • 10



MELLO YELLO'

Ethereal Gin • lavender • lemon •
Yellow Chartreuse • passion fruit • 12



TRANQUILA

Vanilla infused Reposado tequila •
cinnamon • Angostura & Peychauds bitters • 11



STRAWBERRY GIMLET

Luksusowa vodka • strawberry •
lime • 10



COLONIAL DAQUIRI

Barsol Pisco • framboise •
Barbancourt rhum • lime • 12



AZTEC SMASH

Casa Amigo blanco tequila • tamarind • mint
Ancho Reyes Verde • citrus • crushed ice • 13



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

Pinot Blanc, Trimbach, 2016, Alsace, France 11.00

Riesling, Loosen Bros. Dr. L, 2016, Mosel, Germany 9.50

Vignoles, Crystal Ridge, Glastonbury, CT 9.50

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

Satellite, 2018, Marlborough, New Zealand 11 gl

Jean Vincent, 2016, Sancerre, Loire, France 16.00

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.