

MAXFISH

"BUCK A SHUCK"

*Clams on the Half Shell \$1

CLASSICS

Local Connecticut Oysters 1.25 each

Max Classic Cheeseburger 4

Cup of Clam Chowder 3

Fish & Chips 4

Fried Calamari 5

French Fries 2

Sweet Potato Fries 2

SHARK BITES

Steamed Maine Mussels 4

Green curry coconut broth,
cilantro, lime, basil

Spring Quinoa & Chickpea Salad 5

Hummus, quinoa, spring peas,
radish, asparagus, chickpeas, feta,
lemon-tahini vinaigrette

Steamed Bun MP

Selection changes daily

Pan Seared Scallops 8

Spring garlic hummus, spring vegetables,
lemon quinoa, carrot jus

Grilled Octopus Bravas 10

Crispy potato pave, bravas sauce, saffron aioli,
Spanish olives, toasted sunflower seeds

"Baltimore Style" Shrimp Cocktail 5

Old Bay seasoning, stone ground mustard

Tuna Rice Cake 9

Puffed rice, yuzu avocado, chives,
wasabi tobiko, miso

Buffalo Shrimp 6

Carrots, celery, blue cheese dressing

EVERY TUESDAY

Fresh baked pretzels \$2

HAPPY HOUR

Everyday 4 pm– 6 pm

Mon-Thurs 9pm-11pm

Fri-Sat 10pm-12am

Sun 8pm-9pm

Excludes some holidays

Gingerbread & Biscoff Cream

Cookie Sandwich 2

BEER

Modelo Especial \$5

Otter Creek \$5

Free Flow IPA

COCKTAILS

Eddy Mule 6

Deep Eddy cranberry vodka, lime,
Hosmer Mt. ginger beer

Bramble 6

Starlight blackberry whisky,
Contratto, lemon

Max Manhattan 6

Old Overholt, Cinzano sweet vermouth,
orange bitters, orange twist

POM Margarita 6

El Jimador Blanco, house-made sour,
POM juice, triple sec, orange wedge

WINE \$6

Primaterra-Prosecco

L'oca Ciuca-Super Tuscan

Montefresco-Pinot Grigio

Excelsior-Chardonnay

Cono Sur-Pinot Noir

Santa Carolina-Cabernet Sauvignon

Bar, Raw Bar and High Top Tables Only
\$5.00 minimum beverage purchase per person.

No Substitutions

All happy hour must be consumed on premise

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