

MAX FISH

"THE GREAT EXPERIMENT"

SPARKLERS

French 75	9
<i>Lively and refreshing. The perfect way to start or finish</i>	
Sloe Gin Fizz	9
<i>Variation on the classic sour. Sloe gin, Plymouth gin, cava, and citrus</i>	
Belle de Jour	9
<i>"Created by Jackson Cannon of Boston's Eastern Standard"</i>	
<i>Cognac, Benedictine, house made grenadine, fresh lemon juice and Cava</i>	

CLASSICS

Scofflaw	9
<i>"A Toast to the Lawless Drinkers of the Prohibition Era" light and refreshing blend of Rye whiskey, dry vermouth, grenadine, fresh lemon & orange bitters</i>	
Pisco Sour*	9
<i>For the margarita drinker, a raw Peruvian classic of Pisco, fresh lemon, simple syrup, egg white and bitters</i>	
Jack Rose	8
<i>Fruity without being sweet, a blend of applejack, pomegranate & fresh lemon juice</i>	
Aviation	9
<i>An evocative blend of gin, sweet cherry and tart lemon</i>	
Sazerac Cocktail	10
<i>Rye whiskey, Pechauds Bitters, sugar, Absinthe rinse</i>	
Moscow Mule	9
<i>Invented in 1941 by John G. Martin of G.F. Heublein Brothers, Inc., in Hartford CT. Vodka, lime juice and ginger beer make this a CT classic</i>	
Pimm's Cup	7
<i>There are many different versions of this cocktail. Ours features house made lemonade with a splash of sprite.</i>	

WINES BY THE GLASS

Featured Summer Wines	
Rosé , Coeur Esterelle, Cotes de Provence, France	9.00
Beaujolais-Village , Joseph Drouhin, France	8.00
Chardonnay , Jean Manciat, Macon-Charnay, France	10.00
Champagne & Sparkling White Wines	
Louis Roederer, "Brut Premier" MV, Reims, France (1/2 bottle)	42.00
Taittinger, "Brut Francaise", MV, Reims, France (1/2 bottle)	35.00
Roederer Estate, "Brut", Anderson Valley, California	11.00
Valdo, Prosecco, "Brut", Valdobbiadene, Italy	8.00
Sauvignon Blanc	
Starborough, Marlborough, New Zealand	9.00
St. Supery, Napa Valley, California	9.00
Henri Bourgeois, "Cuvée Bonnes Bouches", Sancerre, Loire Valley, FR	12.00
Chardonnay	
Red Tree, California	8.00
Clos De La Perriere, Bourgogne, France	12.00
Talbott, Sleepy Hollow, Santa Lucia Highlands, California	14.00
Riesling	
S.A. Prüm, "Essence", Mosel-Saar-Ruwer, Germany	9.00
Interesting Seafood Whites	
Pinot Grigio, Ca' Donnini, Delle Venezie, Italy	7.50
Can Feixes, Hugueta, Penedes, Spain	9.00
Pinot Noir	
Matua, Marlborough, New Zealand	9.00
Leatitia Vineyards, Arroyo Grande Valley, California	14.00
Cabernet Sauvignon	
Cypress, Central Coast	6.50
Pavilion, Napa Valley, California	9.00
Max Cuvee, Private Reserve (Bordeaux Blend), Napa, CA	12.50
Merlot	
Grayson, California	8.00
Interesting Red Varietals	
Cotes du Rhone, Pierre Amadieu, France	8.00
Malbec, Killka, Mendoza, Argentina	9.00

HOUSE EXCLUSIVES

Tiki Torch	10
<i>"Not Your Average Daiquiri"</i>	
<i>Blackwell rum, Amaro Montenegro, vanilla, lime, crushed ice, mint</i>	
Cincinnati Takeover	9
<i>Inspired by George Remus' suspect takeover of Cincinatti's distilleries and pharmacies that propelled him into one of the biggest and most profitable bootlegger in history. Redemption Rye, Benedictine, citrus</i>	
Cranberry Lemonade Martini*	9
<i>New England's native berry; house infused cranberry vodka with our fresh sour mix</i>	
Swedish Tea	8
<i>A stimulating concoction of Absolut Wild Tea, lemon, honey, and Pimm's #1</i>	
The Shark	9
<i>Complex and satisfying; Smirnoff, Lillet Blond & Peachchello</i>	
Fish Hook	9
<i>The classic manhattan cocktail reinvented. CT's own Onyx Moonshine, Luxardo maraschino, Lillet blond, orange bitters</i>	
Bermuda Triangle	9
<i>Set sail on the dark and stormy sea!! Gosling Black Seal Rum, ginger beer, lime juice and honey.</i>	

*Please note that these items contain raw egg as does our classically prepared sour mix

BREWUS MAXIMUS

THE MAX RESTAURANT GROUP AND
CONNECTICUT'S THOMAS HOOKER BREWING COMPANY

HAVE COLLABORATED TO CREATE AND
PROMOTE THIS NEW NOBLE BEER

5.50

DRAUGHT BEER

Guinness Stout	6.00
Stella Artois Pilsner	5.50
Goose Island IPA	6.00
Harpoon Rye IPA	5.75
Hoegaarden Belgian White	6.50
Blue Point Toasted Lager Amber Lager	5.50

TALL BOTTLES (BOMBERS)

Brooklyn Local 2	750ml	18.00
Brooklyn Local 1	750ml	18.00
Franziskaner Hefe Weiss	16.9 oz.	9.00
Newcastle	16 oz.	8.00
Saison Dupont "Belgian Farmhouse Ale"	750ml	16.00

BOTTLES

Chimay (Trappist) Premiere Red	9.00
Duvel "Belgian Golden Ale"	7.50
Budweiser	4.00
Bud Light	4.00
Coors 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)	4.50

Aquahealth 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 global warming. 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.

MAX FISH

RAW BAR

Please view our daily oyster list.

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

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	11
Full Lobster Tail	16

APPETIZERS

Connecticut Oyster Tempura	3 each
<i>Yuzu aioli, sesame seaweed salad</i>	
Grilled Octopus	13
<i>“Patatas bravas”, fava beans, mint, almonds</i>	
Fried Calamari	10
<i>Coriander salt, trio of sauces</i>	
Jumbo Lump Crab Cake	14
<i>Papaya-jicama salsa, blackened chili aioli, ginger reduction</i>	
RI “Rhody Royal” Mussels/ Manila Clams	11
<i>Spanish chorizo, piquillo peppers, sherry</i>	
Fried Whole Belly Clams	13
<i>Tartar sauce</i>	
Yellowfin Tuna Tartar*	14
<i>Avocado, orange vinaigrette, house made potato chips</i>	

ARTISINAL CHEESE PLATE

Featuring Local Cheeses 11
Fig compote, toasted almond honey

SOUPS & SALADS

New England Clam Chowder	5 cup/6 bowl
<i>Loaded with clams</i>	
Soup of The Day	5 cup/6 bowl
<i>Ask your server for today’s soup</i>	
Lobster Bisque	9
<i>Tobikko crème fraiche, fresh lobster</i>	
Caesar	7
<i>Romaine hearts, garlic crouton, parmesan</i>	
Iceberg Wedge	8
<i>Tomato, bacon, gorgonzola dressing</i>	
Field Greens	6
<i>Hand gathered greens, sherry vinaigrette</i>	
Chopped Salad	10
<i>Roasted beets, sunflower seeds, radish, asparagus, Vermont cheddar, cranberries, buttermilk-herb dressing</i>	
Grilled Baby Artichoke Salad	11
<i>Arugula, cous cous, black olives, feta, white anchovy</i>	

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with spring vegetable risotto, raw asparagus, radish salad, preserved lemon vinaigrette

Loch Duart Salmon Scotland *	26	Monk Fish Chatham, MA	27	Yellowfin Tuna Georges Bank *	28
Jumbo Shrimp Gulf of Mexico	25	Tautog Point Judith, RI	25	Atlantic Cod Chatham, MA	25
Sea Scallops Bomster Brothers, Stonington, CT*	28	“Featured Fish of the Day”	MP	Dover Sole Holland	43

FRESH FISH PREPARED BY OUR CHEF

Grilled Monk Fish	27
<i>Jambalaya rice, Cajun vegetable jardiniere</i>	
Grilled Loch Duart Salmon *	26
<i>Nori sticky rice cake, sugar snap peas, wasabi butter, miso emulsion</i>	
Grilled Yellowfin Tuna *	28
<i>Saffron cous cous, golden raisins, harissa, tzatziki sauce</i>	
Chatham Cod A la Plancha	25
<i>Yukon gold potatoes, smoked trout, baby artichokes, grain mustard-roasted garlic butter</i>	
Guinness Fish N’ Chips	20
<i>Crispy french fries, creamy cabbage slaw, tartar sauce</i>	
“Bomster Brothers, CT” Scallops A la Plancha*	28
<i>Potato gnocchi, braised bacon, cherry tomatoes, peas, spring onion pesto</i>	

Bouillabaisse	27
<i>Cod, shrimp, clams, mussels, roasted tomatoes, saffron rouille</i>	
Max’s Lobster Cobb Salad	23
<i>Lobster, pumpernickel croutons, egg, avocado, bacon, gorgonzola cheese, tomato</i>	
Whole Dover Sole A la Plancha (Boned tableside upon request)	43
<i>Jasmine rice, haricot verts, mustard seed beurre blanc</i>	

FEATURED ADDITIONS

Pan Roasted 1 1/4 lb Lobster	MP
<i>Buttermilk smashed new potatoes, asparagus, tarragon, Dijon, lemon</i>	
Macadamia Nut Crusted Tautog	25
<i>Lemongrass, coconut milk, forbidden rice</i>	

TURF

Served with one side and whole grain mustard demi-glace

New York Strip*	12 oz. ~ 28
<i>Sautéed oyster mushrooms, shallots confit, sour cream mashed</i>	
Filet Mignon*	10 oz. ~ 32
“Brandt” Kansas City Strip	16 oz. ~ 33
Jamaican Jerk Grilled Half Roasted Murray’s Chicken	24
<i>Coconut rice, spring peas, sweet and sour tamarind sauce</i>	

with a side of SURF

Any of the following can be added to an entrée

Steamed 1 lb. Lobster	half 11	whole 16
Herb Grilled 1 lb. Lobster	half 11	whole 16
Baked Stuffed Lobster	half 16	whole 22
“Oscar” Jumbo Lump Crab Cake and Béarnaise Sauce		12
Shrimp Scampi		8

LIVE LOBSTERS FROM OUR TANK

Steamed or Herb Grilled	MP
Baked Stuffed with crab meat and shrimp stuffing	MP
<i>Available sizes: 1lb. & 2 lb. All lobsters served with Mashed Potatoes and Grilled Asparagus</i>	

LIGHTER FARE

Fried Whole Belly Clam Roll	14
<i>French fries, cole slaw</i>	
Fresh New England Lobster Roll	19
<i>Warm buttered, cold lobster salad or “best of both worlds”, french fries, cole slaw</i>	

Crab Cake Sandwich	15
<i>Gherkin aioli, old bay french fries</i>	
The Max Classic Cheeseburger*	13
<i>French fries, pickle</i>	

SIDES

Harricots Verts	5	Jambalaya Rice	7	Grilled Asparagus	6	French Fries	5
Jasmine Rice	5	Sautéed Spinach	5	Black Truffle Mac & Cheese	9	Sweet Potato Fries	5
Creamy Mashed Potatoes	5					Old Bay Fries	5

Max Fish promotes the use of local produce and sustainably harvested seafood. ~ We support the safe fishing practices of the Monterey Bay Aquarium Seafood Watch.

Max Fish only uses pressed soybean oil that contains no trans fatty acids and retains its Omega-3’s and natural vitamin E for all fried foods.

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Executive Chef, David Sellers ~ Sous Chef Bob Peterson ~ Sous Chef Matt Brodeur