

Beach Plum, MA • 2.75
Copps Island, CT • 2.35
Duxbury, MA • 2.75
Mintersweet, BC • 3.20
PEI Select, PEI • 2.75
Salt Nuggets, WA • 2.99
Littleneck Clams* • 2.35 each
Cherrystone Clams* • 2.35 each

raw bar

Hi-Rise of Raw Bar • 69
10 Oysters, 4 Littlenecks,
4 Shrimp Cocktail, 1/2 Lobster,
4 cucumber crab salad,
4 Tuna Tartare, Calamari Salad,
Scallop Ceviche

Baltimore Shrimp 1/2 Lb • 15
Shrimp Cocktail • 4 each
Chilled ½ Lobster • 20
Snow Crab Claw • 3.50 each
Tuna Tartare Lettuce Cups • 9
Scallop & Mango Ceviche • 9

daily specials

Strawberry Mascarpone Stuffed French Toast • 18
Fresh strawberries, mascarpone

Soft Shell Crab Benedict • 20
Poached eggs, hash, english muffin, hollandaise, aji verde

Braised Short Rib & Grilled Jumbo Shrimp • 42
Cheddar mashed potatoes, garlic haricots verts, pan jus

Strawberry Short Cake • 8
Macerated strawberries, whipped cream

brunch cocktails

\$36 carafe

Mimosa
Orange Juice, Prosecco

salads & starters

New England Clam Chowder • 7 cup / 9 bowl
Loaded with clams & applewood smoked bacon

Spring Pistu • 6 cup / 8 bowl
Spring vegetables, pesto, parmesan

Caesar • 10
Romaine, garlic croutons, parmesan

Spring Salad • 12
Baby gem lettuce, spring vegetables, fried arichoke & goat cheese fritter, sunflower seeds, lemon tahini dressing

Cobb Salad • 14
Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette

Prosciutto & Burrata • 14
Arugula, orange infused mixed olives, white balsamic vinaigrette

Toscana Salad • 11
House greens, fresh mozzarella, roasted garlic, grape tomatoes, warm polenta croutons, kalamata olives, balsamic vinaigrette

Fried Calamari • 14 / 23
Cherry peppers, basil aioli, marinara

Buffalo Shrimp • 12
Carrots • celery • blue cheese dressing

add to salad

Burrata • 5 Chicken • 5 Shrimp • 6
3 Jumbo Shrimp • 12. Salmon • 8 Scallops • 9
5 oz. Filet Mignon • 16

Executive Chef: **Nick Stinziani**
Sous Chefs: **Paul Baldasaro, Gabe Vancil, Andrew Petow**

"Max Fish promotes the use of local produce and sustainably harvested seafood."

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

bloody marys

\$9.5 glass or \$34 carafe

Traditional

Horseradish, Worcestershire, Lemon, Pepper, Other Good Stuff, Shrimp Garnish

Italian

Traditional With Cherry Tomato, Mozzarella, Basil, Cornichon Garnish

Bloody Bull

Beef Broth, Bacon Vodka, Bacon Garnish

Giardiniera

Jalapeno Infused Tequila, Pickled Carrots, Onion, Bell Pepper, Fennel, Shishito Peppers

lunch & brunch entrees

Crab Cake Benedict • 18
poached eggs, hollandaise, vegetable hash, english muffin

Eggs Benedict • 14
poached eggs, black forest ham, vegetable hash, hollandaise

Shrimp & Grits • 16
bell peppers, mushrooms, poached eggs, andouille sausage, lobster broth

Croque Madame • 17
sourdough bread, ham, arugula, bechamel, sherry field greens, sunny side up egg

Filet Mignon & Eggs • 22
vegetable hash, poached eggs, chipotle hollandaise

Pulled Chicken Chilaquiles • 16
cheddar, tortillas, salsa roja, eggs, pico de gallo, avocado

8 Oz. Cheeseburger • 16
Broad Brook Farm beef, arugula, Gruyere cheese, black truffle aioli, french onion jus

Fish 'n' Chips • 14
french fries, coleslaw, tartar sauce

Chicken Parmesan • 18
Panko & parmesan crusted chicken mozzarella, linguini, plum tomato sauce, parmesan

Fish Tacos (2) Blackened Fish or Fried Rock Shrimp • 16
Napa slaw, cilantro, lime, guacamole, pico de gallo, aji verde, saffron rice, garbanzo beans

Grilled Hidden Fjord Salmon* • 17
Fregola pearl pasta, dried tomatoes, escarole, artichokes, tomato butter

North Atlantic Haddock a la Plancha • 18
Cheddar cheese grits, sauteed Swiss chard, roasted tomatoes, shrimp gravy, blackened shrimp & Tasso ham

Sea Scallops a la Plancha* • 20
Charred spring onion hummus, spring vegetable couscous, blistered tomatoes, aji verde

sides

French Fries • 5 Truffle Mac & Cheese • 9

Spring Vegetable Couscous • 7

Cheddar-Bacon Mashed Potatoes • 7

Grilled Asparagus • 7 Garlic-Shallot Haricot Vert • 7

fish