

raw bar

Littleneck Clams* • 2.95 each
Cherrystone Clams* • 2.95 each
Baltimore Shrimp ½ Lb • 17.50
Shrimp Cocktail • 5.00 each
Chilled ½ Lobster • 23
Old Bay Crab Cocktail • 15 4oz
Tuna Tartare Lettuce Cups* • 10
Scallop & Mango Ceviche* • 10
Calamari Salad • 10

Sampler • 40
4 Oysters
2 Littlenecks
2 Shrimp Cocktail
2 Tuna Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Hi-Rise of Raw Bar • 79
10 Oysters
4 Littlenecks
4 Shrimp Cocktail
1/2 Lobster
4 Tuna Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Skyscraper of Raw Bar • 145
20 Oysters
8 Littlenecks
8 Shrimp Cocktail
Whole Lobster
6 Tuna Tartare
Old Bay Crab Cocktail
2 Calamari Salad
2 Scallop Ceviche

brunch cocktails

\$36 carafe

Mimosa Bottle Service

bloody marys

\$9.5 glass / \$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

salads & starters

New England Clam Chowder • 7 cup / 9 bowl

Loaded with clams & applewood smoked bacon

Caesar • 12

Romaine, garlic croutons, parmesan

Spring Salad • 14

Asparagus, carrots, peas, hummus, lemon tahini, artichoke & goat cheese fritter

Cobb Salad • 14

Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette

Toscana Salad • 12

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

Strawberry Rhubarb Burrata • 15.50

Arugula, rhubarb gastrique, pickled red onions, pistachio, olive oil

Jumbo Lump Crab Cakes (2oz) • 19 / 38

Meyer lemon aioli, lemon dressed mixed greens, crispy capers

Fried Calamari • 16 / 29

Watercress, radicchio, miso tahini, kimchee remoulade

Steamed Mussels & Shrimp • 15.50

Spicy coconut curry, grilled lime, herbs

add to salad

Chicken • 6 Shrimp • 7 Crab Cakes • 15

3 Jumbo Shrimp • 12 Salmon • 10

Scallops • 13 Steak • 12

sides

French Fries • 6.5 Truffle Mac & Cheese • 10

Baby Carrot Couscous • 8 Cheddar Cheese Grits • 8

Eggs • 4.50 English Muffin • 2.25

Bacon • 4 Vegetable Hash • 5.5

Executive Chef: **Nick Stinziani**

Sous Chefs: **Paul Baldasaro & Andrew Petow**

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

lunch & brunch entrees

Crab Cake Benedict • 22

Poached eggs, hollandaise, vegetable hash, english muffin

Eggs Benedict • 15

Poached eggs, black forest ham, vegetable hash, english muffin, hollandaise

Chocolate Babka French Toast • 16

Strawberries, Nutella ganache, hazlenuts, whipped cream

Shrimp & Grits • 17

Bell peppers, mushrooms, poached eggs, andouille sausage, lobster broth

Croque Madame • 17

Sourdough bread, ham, arugula, bechamel, sherry field greens, sunny side up egg

Steak & Eggs • 24

Poached eggs, chipotle hollandaise, vegetable hash

Salvadoran Breakfast • 20

bean & cheese pupusas, chorizo, sunny side up eggs, avocado, fried sweet plantains, curtido

*a pupusa is a corn tortilla filled with a savory filling. It is the National food of El Salvador!

Fish 'n' Chips • 19

french fries, coleslaw, tartar sauce

Tacos (2) Blackened Fish or Fried Rock Shrimp • 18.50

Napa slaw, cilantro, lime, guacamole, pico de gallo, aji verde, saffron rice, garbanzo beans

*Grilled Hidden Fjord Salmon • 21

Warm fingerling potatoes, Seacoast mushrooms, asparagus, spring onion-pea puree

North Atlantic Haddock a la Plancha • 21

Cheddar cheese grits, sauteed Swiss chard, roasted tomatoes, shrimp gravy, blackened shrimp & Tasso ham

*Scallops a la Plancha • 25

Baby carrot chermoula, couscous, roasted peppers, almonds, arugula, smoky red pepper puree

chop house

8 Oz. Cheeseburger • 17.75

Broad Brook Farm beef, gem lettuce, local tomatoes, applewood smoked bacon, caramelized onions, smoked gouda, herb garlic aioli

*8 oz. Filet Mignon • 48

*12 oz New York Strip • 48

Grilled red onions, asparagus, creamy mashed potatoes, veal demi-glace, truffle foie gras butter

Passion Fruit Glazed Long Island Duck • 30

Spicy coconut-shrimp curry broth, couscous, spring vegetables

lobsters

*The price of lobster has reached an unprecedented high due to limited availability and extreme market conditions. Instead of removing one of our most popular items we are offering it at the lowest possible price.

1.25 LB

Steamed • 48 or Baked Stuffed • 58

Garlic haricot verts, creamy mashed potatoes

or

Pan Roasted • 48 : Butternut squash risotto, bourbon-vanilla-black peppercorn sauce

New England Lobster Roll • 38

Warm buttered, cold, or "best of both worlds" french fries, coleslaw

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

fish