

## raw bar

Littleneck Clams\* • 2.95 each  
 Cherrystone Clams\* • 2.95 each  
 Baltimore Shrimp 1/2 Lb • 17.50  
 Shrimp Cocktail • 5.00 each  
 Chilled 1/2 Lobster • 19.50  
 Old Bay Crab Cocktail • 15 4oz  
 Tuna Tartare Lettuce Cups\* • 12  
 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

### Roasted Pear & Apple Salad • 14

Grapes, endive, radicchio, watercress, blue cheese, candied pecans, hibiscus vinaigrette

### Cobb Salad • 14

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

Add chilled lobster • 21

### Toscana Salad • 12

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

### Roasted Beet & Burrata • 15.50

Hazelnuts, grapefruit, fennel, arugula, citrus vinaigrette

### Jumbo Lump Crab Cakes (2oz) • 19 / 38

Potato salad, smoked pepper aioli, watercress

### 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   Chilled lobster • 24

## sides

French Fries • 6.5   Truffle Mac & Cheese • 10  
 Fall Vegetables • 8   Cheddar Cheese Grits • 8  
 Eggs • 4.50   English Muffin • 2.25  
 Bacon • 4   Vegetable Hash • 5.5

Executive Chef: Nick Stinziani  
 Culinary Team: Andrew Petow, Mark Pendola,  
 Gabe Vancil, Elmer Rivera

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

## lunch & brunch entrees

### Crab Cake Benedict • 22

Poached eggs, bearnaise, vegetable hash, English muffin

### Smoked Salmon Benedict • 20

Braised farm greens, bearnaise, poached eggs, English muffin

### Smoked Salmon & Avocado Toast • 18

Brioche, micro greens, pickled red onions, sea salt, lemon aioli

### Belgian Waffle • 16

Daily chef's preparation

### Shrimp & Grits • 17

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

### Open-Faced Breakfast Sandwich • 16

Brioche bun, smoked Gouda, Canadian bacon, sunny side egg, smashed avocado, pesto aioli

### Housemade Biscuits & Sage Gravy • 16

sausage, poached eggs, vegetable hash

### Steak & Eggs • 24

Poached eggs, bearnaise, vegetable hash

### Breakfast Skillet • 17

Sunny side eggs, sausage, roasted potatoes, grilled peppers, caramelized onions, cheddar, bearnaise sauce

### 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

### New England Lobster Roll • 35

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

### \*Grilled Hidden Fjord Salmon • 21

Ginger quinoa, bok choy, pickled shallots, miso butter, crispy sweet potatoes, pepitas

### North Atlantic Haddock a la Plancha • 21

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

## chop house

### 8 Oz. Cheeseburger • 17.75

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

### \*8 oz. Filet Mignon • 48

### \*12 oz New York Strip • 42

Fall vegetables, creamy mashed potatoes, veal demi-glace, shallot confit

### additions

Grilled Lobster Tail • 25   Baked Stuffed Lobster Tail • 28  
 Crab Cakes • 15   Jumbo Shrimp • 12

### Long Island Duck • 30

Roasted apple & pear puree, roasted fall vegetables, shallot confit, warm endive, pomegranate molasses

## lobsters

1.25 LB or 2.5 lb

Steamed • 42/ 84 or Baked Stuffed • 45 / 90  
Garlic haricot verts, creamy mashed potatoes

or

Pan Roasted • 42/ 84 : Seacoast mushroom risotto, bourbon-vanilla-black peppercorn sauce

fish

Max Fish adds a 20% gratuity for parties of 6 or more

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