

## 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\* • 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

### Summer Salad • 14

Grilled corn, cotija cheese, tomato, romaine, scallion, cornbread croutons, green chili-buttermilk

### Cobb Salad • 14

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

### Toscana Salad • 12

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

### Watermelon Burrata • 15.50

Arugula, shishito peppers, orange segments, pickled onions, citrus-honey vinaigrette

### 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

**fish**

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

"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

Lemon-artichoke risotto, arugula pesto, crispy artichokes

### 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

### Long Island Duck • 30

Pistachio polenta, grilled stone fruit, fennel, tomato coulis

## 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 • 39 or Baked Stuffed • 42

Garlic haricot verts, creamy mashed potatoes

or

**Pan Roasted • 39:** Summer corn risotto  
bourbon-vanilla-black peppercorn sauce

### New England Lobster Roll • 35

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.