

## 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 • 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

## salads & starters

**New England Clam Chowder • 7 cup / 10 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

**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

**Buffalo Shrimp • 14**  
Carrots, celery, blue cheese dressing

**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

## chop house

**8 Oz. Cheeseburger • 17.75**  
Broad Brook Farm beef, gem lettuce, 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, truffle butter

**Long Island Duck • 30**  
Roasted apple & pear puree, baby carrots, fall squash, sweet potatoes, shallot confit, warm endive, pomegranate molasses

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

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

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

## dinner entrees

**Grilled Hawaiian Tuna\* • 36**  
Truffle gnocchi, butternut squash, mushrooms, watercress coulis

**North Atlantic Haddock a la Plancha • 29**  
Cheddar cheese grits, sauteed Swiss chard, roasted tomatoes, shrimp gravy, blackened shrimp & Tasso ham

**Scallops a la Plancha\* • 36**  
Fingerling potatoes, pork belly, beets, roasted shallot confit, pomegranate seeds

**Grilled Hidden Fjord Salmon\* • 32**  
Ginger quinoa, roasted sweet potato, bok choy, pickled shallots, crispy sweet potatoes, pepitas

**Seafood Paella • 38**  
Saffron rice, chorizo, chicken, shrimp, scallops, calamari, clams, mussels, peas, peppers

**Fish 'n' Chips • 26.50**  
French fries, coleslaw, tartar sauce

**Tacos (2) Blackened Fish or Fried Rock Shrimp • 23**  
Napa slaw, cilantro, lime, guacamole, pico de gallo, aji verde, saffron rice, garbanzo beans

**Bouillabaisse • 31**  
Shrimp, mussels, clams, hake, saffron broth, roasted fennel & tomato, saffron rouille

**Chicken Parmesan • 26**  
Panko & parmesan crusted chicken, stracciatella, linguini, plum tomato sauce, parmesan

**Bombolotti Al Modo Max • 26**  
Rigatoni, Lamberti's sweet & hot sausage, peas, plum tomatoes, grana parmigiano cream

**Vegetarian Paella • 25**  
Saffron rice, peppers, artichokes, roasted tomatoes, haricots verts, garbanzo beans, peas, scallions

**New England Lobster Roll • 32**  
Warm buttered, cold, or "best of both worlds" french fries, coleslaw

## lobsters

**1.25 & 2.5 LB**  
**Steamed • 39/ 78 or Baked Stuffed • 42 / 84**  
Garlic haricot verts, creamy mashed potatoes  
or  
**Pan Roasted • 39/ 78** : Seacoast mushroom risotto, bourbon-vanilla-black peppercorn sauce

## sides

French Fries • 6.5 Truffle Fries • 8  
Truffle Mac & Cheese • 10 Creamy Mashed Potatoes • 8  
Fall Vegetables • 8 Garlic Haricots Verts • 8  
Seacoast Mushroom Risotto • 10  
Truffle Gnocchi, Squash & Mushroom • 10