

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

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

Lobster Cobb Salad • 35
Gorgonzola cheese, bacon, tomatoes, avocado, pumpnickel croutons, egg, sherry 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

Duck Wings • 14
Pomegranate glaze, papaya slaw

Steamed Mussels & Shrimp • 15.50
Spicy coconut curry, grilled lime, herbs

additions

Chicken • 6 Shrimp • 7 Crab Cakes • 15
Jumbo Shrimp • 12 Salmon • 10
Scallops • 13 Steak • 12 Chilled Lobster • 21

chop house

***8 oz. Filet Mignon • 48**

***12 oz New York Strip • 42**

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

additions

Grilled Lobster Tail • 22 Baked Stuffed Lobster Tail • 25
Crab Cakes • 15 Jumbo Shrimp • 12

Long Island Duck • 30

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

8 Oz. Cheeseburger • 17.75

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

*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, pomegranate molasses

Grilled Hidden Fjord Salmon* • 32
Ginger quinoa, bok choy, pickled shallots, crispy sweet potatoes, miso butter, pepitas

Seafood Paella • 38
Saffron rice, chorizo, chicken, shrimp, scallops, calamari, clams, mussels, peas, peppers
Add grilled lobster tail • 22

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

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 haricots verts, creamy mashed potatoes
or

Pan Roasted • 39/ 78 : Seacoast mushroom risotto, bourbon-vanilla-black peppercorn sauce

additions

Crab Cakes • 15 Jumbo Shrimp • 12

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

Executive Chef: **Nick Stinziani**

Culinary Team: **Andrew Petow, Mark Pendola, Gabe Vancil, Elmer Rivera**

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."