

raw bar

Beach Plum, MA • 2.75
Beau Soleil, NB • 2.99
Chelsea, MA • 2.75
Cops Island, CT • 2.35
Indian Cove, MA • 2.75
PEI Golds, PEI • 2.99
Littleneck Clams* • 2.35 each
Cherrystone Clams* • 2.35 each
Baltimore Shrimp 1/2 Lb • 15
Shrimp Cocktail • 4 each
Chilled ½ Lobster • 20
Snow Crab Claws • 3.50 each
Tuna Tartare Lettuce Cups • 9
Scallop & Mango Ceviche • 9

Hi-Rise of Raw Bar • 69
10 Oysters, 4 Littlenecks,
4 Shrimp Cocktail, 1/2 Lobster,
4 Snow Crab Claws,
4 Tuna Tartare, Calamari Salad,
Scallop Ceviche

Skyscraper of Raw Bar • 125
20 Oysters, 8 Littlenecks,
6 Shrimp Cocktail, Whole Lobster,
6 Snow Crab Claws,
6 Tuna Tartare, 2 Calamari Salad,
2 Scallop Ceviche

blackboard features

Appetizers

Chorizo & Chick Pea Tortilla Soup • 6 cup / 8 bowl
Sour cream, cilantro, crispy tortillas

Spanish Octopus • 15

Moroccan spiced potatoes, fire grilled peppers,
caramelized fennel, yogurt Raita

Entrees

Braised Short Rib & Grilled Jumbo Shrimp • 42
Cheddar mashed potatoes, grilled asparagus,
buttered leeks, short rib jus

Cornmeal Crusted Fried Soft Shell Crabs • 34
Cato Corners "Womanchego Cheese" polenta,
arugula salad, blistered tomato, ramp vinaigrette,

Halibut a La Plancha • 34

Blue crab risotto, grilled asparagus, parsley coulis

salads & starters

New England Clam Chowder • 7 cup / 9 bowl
Loaded with clams & applewood smoked bacon

Caesar • 10

Romaine, garlic croutons, parmesan

Spring Salad • 12

Baby gem lettuce, arugula, chickpeas, spring vegetables,
fried artichoke & goat cheese fritter, sunflower seeds,
lemon tahini dressing

Cobb Salad • 14

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

Toscana Salad • 11

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

Jumbo Lump Crab Cakes (2oz) • 16 / 30

Mustard seed potatoes, old bay chips,
celery salad, Old Bay remoulade

Fried Calamari • 14 / 23

Cherry peppers, basil aioli, marinara

Buffalo Shrimp • 12

Carrots, celery, blue cheese dressing

Prosciutto & Burrata • 14

Arugula, orange infused mixed olives,
white balsamic vinaigrette

Steamed Mussels • 14

Lemon-basil broditto, nduja, roasted tomatoes,
grilled focaccia

add to salad

Burrata • 5 Chicken • 5 Shrimp • 6
3 Jumbo Shrimp • 12 Crab Cakes • 12 Salmon • 13
Scallops • 15 5 oz. Filet Mignon • 16 Lobster • MP

chop house

8 Oz. Cheeseburger • 16

Broad Brook Farm beef, arugula, Gruyere cheese,
black truffle aioli, french onion jus, fries

*8oz. Filet Mignon • 39

*14 oz New York Strip • 42

*16 oz Bone-in Ribeye • 48

Grilled asparagus, cheddar-bacon mashed potatoes,
gorgonzola scallion butter, veal demi-glace

Executive Chef: **Nick Stinziani**

Sous Chefs: **Paul Baldasaro, Andrew Petow, Gabe Vancil**

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

fish

dinner entrees

Grilled Hawaiian Tuna • 33

Citrus quinoa, kumquat orange glaze,
haricots vert, fennel cream

North Atlantic Haddock a la Plancha • 26

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

Scallops a la Plancha • 32

Charred spring onion hummus, spring vegetable couscous,
blistered tomatoes, aji verde

Grilled Hidden Fjord Salmon* • 27

Fregola pearl pasta, dried tomatoes,
escarole, artichokes, tomato butter

New England Lobster Roll • MP

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

Seafood Paella • 34

Saffron rice, chorizo, chicken, shrimp,
scallops, calamari, clams, mussels

Linguini Vongole 24

Littleneck clams, sea clams, red pepper flake,
lemon-white wine butter

Chicken Parmesan • 23

Panko & parmesan crusted chicken, mozzarella,
linguini, plum tomato sauce, parmesan

Fish 'n' Chips • 24

French fries, coleslaw, tartar sauce

Fish Tacos (2) Blackened Fish or Fried Rock Shrimp • 19

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

lobsters

1.25 LB & 2.5 LB • 32 per lb

Steamed : Grilled asparagus, cheddar-bacon mashed
or

Pan Roasted : Green pea & ramp risotto,
bourbon-vanilla-black peppercorn sauce

* due to supply issues lobster prices are extremely high. As a result we
are unable to serve lobster rolls for a reasonable price and they have
temporarily been removed from the menu.

sides

French Fries • 5 Truffle Mac & Cheese • 9

Spring Vegetable Couscous • 7

Cheddar-Bacon Mashed Potatoes • 7

Grilled Asparagus • 7 Garlic-Shallot Haricot Vert • 7

Green Pea & Ramp Risotto • 9

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