



happy hour

Everyday 3:30 pm– 6 pm

“buck a shuck clams”

*...on the Half Shell \$1

classics

Oyster of the day • 1.75 each

Max Classic Cheeseburger • 6

Cup of Clam Chowder • 5

Fish & Chips • 6

French Fries • 4 / Old Bay Fries • 4

shark bites

Fried Calamari • 9

Watercress, radicchio, miso tahini, kimchee remoulade

Steamed Mussels • 5

Spicy coconut curry, herbs

Roasted Pear & Apple Salad • 7

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

Poke Bowls

Sushi rice, avocado, cucumber, seaweed, wontons, kimchee aioli

* Sushi Grade Hidden Fjord Salmon • 7

Fried Rock Shrimp • 8

Hoisin Glazed Pork Belly Steamed Bao Bun • 3.50 each

Asian slaw, pickled shallots

Mango-Scallop Ceviche • 7

Tortilla chips

“Baltimore Style” Shrimp Cocktail • 7

Old Bay seasoning, stone ground mustard

Buffalo Shrimp • 8

Carrots, celery, blue cheese dressing

Blackened Fish Taco • 5

Pico de gallo

Fried Rock Shrimp Taco • 5

Pico de gallo

Bay Scallops A la Plancha • 9

Fingerling potatoes, pork belly, beets, roasted shallot confit

Blackened Shrimp & Grits • 7

Tasso ham, swiss chard

*Salmon Tartare Lettuce Wraps • 3.50 each

Brownie Truffle Bites • 3

happy hour

Everyday 3:30 pm– 6 pm

Seating is limited to the bar top, Raw Bar, Shark Bar & Communal Table

Host or Manager Must Seat You

beer

Otter Creek Free Flow IPA • 4.5 can

Modelo Especial • 4.5 can

cocktails

Cranberry Mule • 6.5

Deep Eddy Cranberry Vodka, lime, Hosmer Mt. Ginger Beer

Spiced Daiquiri • 6.5

3 star rum, cinnamon syrup, lime

Max Manhattan • 6.5

Old Overholt, Cinzano sweet vermouth, orange bitters, orange twist

Gin Gimlet • 6.5

Greylock gin, lime, simple syrup

Pomegranate Margarita • 6.5

El Jimador reposado, triple sec, sour, POM juice

wine • 5.5

Montefresco-Prosecco

Monte del Lago-Pinot Grigio

Excelsior-Chardonnay

L’oca Ciuca-Super Tuscan

Castle Rock-Pinot Noir

Santa Carolina-Cabernet Sauvignon

No Substitutions: All happy hour must be consumed on premise, NO TAKE OUT

Seating is limited to Bar, High Tops & Shark Bar Only. Host or Manager Must Seat You

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