



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

Peanut Butter Brownie Truffle Bites • 3

happy hour

Everyday 3:30 pm– 6 pm

Last call for food is 5:30 Thursday, Friday & Saturday
Seating is limited to the bar top, Raw Bar,
Shark Bar & Communal Table

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

Old Fashioned • 6.5
Old Forrester bourbon, simple, angostura bitters

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