



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**
Pernod cream, fennel, lemon, tarragon-herb butter, grilled bread
- Spring Salad • 7**
Arugula, gem lettuce, asparagus, spring onion, green goddess dressing, hummus, garlic bread crumbs

Poke Bowls

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

* Sushi Grade Hidden Fjord Salmon • 7

Fried Rock Shrimp • 8

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

Spring onion pesto, bacon lardons, asparagus, grape tomatoes

Orange-Chili Shrimp • 7

Papaya salad, crispy wontons

*Salmon Tartare Lettuce Wraps • 3.50 each

Something Sweet • 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

at least half of your party needs to be here before you sit

beer

Captain Lawrence “Hop Commander” IPA • 4.5 can

Modelo Especial • 4.5 can

cocktails

Grapefruit Mule • 6.5

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

Gin Gimlet • 6.5

Greylock gin, simple syrup, lime juice

Happy Hemmy • 6.5

Plantation 3 star rum, grapefruit, juice, lime, vanilla

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

Caposaldo-Prosecco

Vicolo-Pinot Grigio

Cono Sur-Sauvignon Blanc

Gio Barbara-Montepulicano D’Abruzzo

Imagery Estate-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