

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

Cobb Salad • 14

Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel 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.

lunch entrees

*Grilled Hidden Fjord Salmon • 21

Ginger quinoa, bok choy, pickled shallots, crispy sweet potatoes, miso butter, pepitas

*Scallops a la Plancha • 25

Fingerling potatoes, pork belly, beets, roasted shallot confit, pomegranate seeds, pomegranate molasses

Fish 'n' Chips • 19

French fries, coleslaw, tartar sauce

North Atlantic Haddock a la Plancha • 21

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

Tacos (2) blackened fish or fried rock shrimp • 18.50

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

Poke Bowls

Sushi rice, avocado, cucumber, seaweed, edamame, wontons, kimchee remoulade

* Hidden Fjord Salmon • 16

Fried Rock Shrimp • 16

* Ahi Tuna • 22

New England Lobster Roll • 32

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

Bouillabaisse • 31

Shrimp, mussels, clams, hake, saffron broth, roasted fennel & tomato, saffron rouille

Chicken Parmesan • 19

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

Seafood Paella •

Lunch • 21 dinner • 38

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

Add grilled lobster tail • 22

lobsters

1.25 & 2.5 LB

Steamed • 39/ 78 or Baked Stuffed • 42 / 84

Garlic haricot 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."