

## 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 • 24

## 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 • 25 Baked Stuffed Lobster Tail • 28

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 • 35

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 • 25

## lobsters

1.25 & 2.5 LB

Steamed • 42/84 or Baked Stuffed • 45/90

Garlic haricot verts, creamy mashed potatoes or

Pan Roasted • 42/84 : 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."