

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 • 23
Old Bay Crab Cocktail • 15 4oz
Tuna Tartare Lettuce Cups* • 9
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

Summer Salad • 14
Grilled corn, cotija cheese, tomato, romaine, scallion,
cornbread croutons, green chili-buttermilk

Cobb Salad • 14
Gorgonzola cheese, bacon, tomatoes, avocado,
pumpkin seeds, croutons, egg, sherry vinaigrette

Toscana Salad • 12
House greens, fresh mozzarella, roasted garlic,
grape tomatoes, warm polenta croutons,
kalamata olives, balsamic vinaigrette

Watermelon Burrata • 15.50
Arugula, shishito peppers, orange segments, pickled
onions, citrus-honey vinaigrette

Jumbo Lump Crab Cakes (2oz) • 19 / 38
Meyer lemon aioli, lemon dressed mixed greens,
crispy capers

Fried Calamari • 16 / 29
Watercress, radicchio, miso tahini,
kimchee remoulade

Buffalo Shrimp • 14
Carrots, celery, blue cheese dressing

Steamed Mussels & Shrimp • 15.50
Spicy coconut curry, grilled lime, herbs

add to salad

Chicken • 6 Shrimp • 7 Crab Cakes • 15
3 Jumbo Shrimp • 12 Salmon • 10
Scallops • 13 Steak • 12

chop house

***8 oz. Filet Mignon • 48**
***12 oz New York Strip • 48**
Grilled red onions, asparagus, creamy mashed
potatoes, veal demi-glace, truffle foie gras butter

Long Island Duck • 30
Pistachio polenta, grilled stone fruit, fennel,
tomato coulis

Executive Chef: **Nick Stinziani**
Culinary Team: **Andrew Petow, Mark Pendola, Elmer Rivera**
"Max Fish promotes the use of local produce
and sustainably harvested seafood."

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

lunch entrees

***Grilled Hidden Fjord Salmon • 21**
Lemon-artichoke risotto, arugula pesto,
crispy artichokes

***Scallops a la Plancha • 25**
Chermoula baby carrots, couscous, roasted peppers,
almonds, arugula, smoky red pepper puree

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,
wontons, kimchee aioli

* Hidden Fjord Salmon • 16

Fried Rock Shrimp • 16

* Ahi Tuna • 22

*** 8 Oz. Cheeseburger • 17.75**
Broad Brook Farm beef, gem lettuce, tomatoes,
applewood smoked bacon, caramelized onions,
smoked gouda, herb garlic aioli

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

lobsters

*The price of lobster has reached an unprecedented high due to limited availability
and extreme market conditions. Instead of removing one of our most popular
items we are offering it at the lowest possible price.

1.25 LB

Steamed • 48 or Baked Stuffed • 58
Garlic haricot verts, creamy mashed potatoes
or

Pan Roasted • 48 Summer corn risotto,
bourbon-vanilla-black peppercorn sauce

New England Lobster Roll • 35
Warm buttered, cold, or "best of both worlds"
french fries, coleslaw

sides

French Fries • 6.5 Truffle Fries • 8
Truffle Mac & Cheese • 10 Lemon-Artichoke Risotto • 10
Creamy Mashed Potatoes • 8
Asparagus • 8 Garlic Haricots Verts • 8
Summer Corn Risotto • 10
Pistachio Polenta • 9

fish