

* raw bar

Beach Plum, MA • 2.75
 Beau Soleil, NB • 2.99
 Chelsea, MA • 2.75
 Copsps Island, CT • 2.35
 Indian Cove, MA • 2.75
 PEI Golds, PEI • 2.99
 Littleneck Clams* • 2.35 each
 Cherrystone Clams* • 2.35 each
 Baltimore Shrimp 1/2 Lb • 15
 Shrimp Cocktail • 4 each
 Chilled ½ Lobster • 20
 Snow Crab Claws • 3.50 each
 Tuna Tartare Lettuce Cups • 9
 Scallop & Mango Ceviche • 9

Hi-Rise of Raw Bar • 69
 10 Oysters, 4 Littlenecks,
 4 Shrimp Cocktail, 1/2 Lobster,
 4 Snow Crab Claws,
 4 Tuna Tartare, Calamari Salad,
 Scallop Ceviche

Skyscraper of Raw Bar • 125
 20 Oysters, 8 Littlenecks,
 6 Shrimp Cocktail, Whole Lobster,
 6 Snow Crab Claws,,
 6 Tuna Tartare, 2 Calamari Salad,
 2 Scallop Ceviche

blackboard features

Chorizo & Chick Pea Tortilla Soup
 6 cup / 8 bowl
 Sour cream, cilantro, crispy tortillas

Grilled Spanish Octopus • 15
 Moroccan spiced potatoes, fire grilled peppers,
 caramelized fennel, yogurt Raita

Halibut A La Plancha • 20
 Lemon risotto, grilled asparagus,
 parsley-ramp butter

Cornmeal Crusted Soft Shell Crab • 16
 Creamy cheddar grits, arugula, blistered
 tomatoes, cucmubers, ramp vinaigrette

salads & starters

New England Clam Chowder • 7 cup / 9 bowl
 Loaded with clams & applewood smoked bacon

Caesar • 10
 Romaine • garlic croutons • parmesan

Spring Salad • 12
 Baby gem lettuce, spring vegetables, fried arichoke &
 goat cheese fritter, sunflower seeds, lemon tahini dressing

Toscana Salad • 11
 House greens, fresh mozzarella, roasted garlic,
 grape tomatoes, warm polenta croutons, kalamata olives,
 balsamic vinaigrette

Cobb Salad • 14
 Gorgonzola cheese • bacon • tomatoes
 pumpernickel croutons • egg • avocado • sherry vinaigrette

Jumbo Lump Crab Cakes (2oz) • 16 / 30
 Mustard seed potatoes, old bay chips
 celery salad, Old Bay remoulade

Fried Calamari • 14 / 23
 Cherry peppers, basil aioli, marinara

Buffalo Shrimp • 12
 Carrots • celery • blue cheese dressing

Prosciutto & Burrata • 14
 Arugula, orange, olives, white balsamic vinaigrette

add to salad

Chicken • 5 Shrimp • 6 (3) Jumbo Shrimp • 12
 Crab Cakes • 12 *Salmon • 8 *Scallops • 9
 *5 oz. Filet Mignon • 16 Lobster • 20

lobsters

1.25 LB & 2.5 LB • 32 per lb
Steamed : Grilled asparagus, cheddar-bacon mashed
 or
Pan Roasted : Green pea & ramp risotto,
 bourbon-vanilla-black peppercorn sauce

chop house

***8oz. Filet Mignon • 39**
***14 oz New York Strip • 42**
***16 oz Bone-In Ribeye • 48**
 Grilled asparagus, cheddar-bacon mashed potatoes,
 gorgonzola scallion butter, veal demi-glace

lunch entrees

***Grilled Hidden Fjord Salmon* • 17**
 Fregola pearl pasta, dried tomatoes,
 escarole, artichokes, tomato butter

***Scallops a la Plancha • 20**
 Charred spring onion hummus, spring vegetable couscous,
 blistered tomatoes, aji verde

New England Lobster Roll • 29
 Warm buttered, cold or “best of both worlds”
 french fries • coleslaw

Fish ‘n’ Chips • 14
 French fries • coleslaw • tartar sauce

North Atlantic Haddock a la Plancha • 17
 Cheddar cheese grits, sauteed Swiss chard, roasted
 tomatoes, shrimp gravy, blackened shrimp & Tasso ham

Fish Tacos (2) blackened fish or fried rock shrimp • 16
 Napa slaw • cilantro • lime • guacamole • pico de gallo
 aji verde • saffron rice • garbanzo beans

Poke Bowls
 Sushi rice, avocado, cucumber, seaweed,
 wontons, sirracha aioli

*** Hidden Fjord Salmon • 14**
 Fried Rock Shrimp • 16

*** Ahi Tuna • 20**

***8 oz. Cheeseburger • 16**
 Broad Brook Farm beef, arugula, Gruyere cheese,
 black truffle aioli, french onion jus, fries

Linguini Vongole • 18
 Littleneck clams, sea clams, red pepper flake,
 lemon-white wine butter

Chicken Parmesan • 18
 Panko & parmesan crusted chicken, mozzarella,
 linguini, plum tomato sauce, parmesan

Seafood Paella • 34
 Saffron rice, chorizo, chicken, shrimp,
 scallops, calamari, clams, mussels

sides

French Fries • 5 Truffle Mac & Cheese • 9
 Spring Vegetable Couscous • 7
 Cheddar-Bacon Mashed Potatoes • 7
 Grilled Asparagus • 7 Garlic-Shallot Haricot Vert • 7
 Green Pea & Ramp Risotto • 9

Executive Chef: **Nick Stinziani**
 Sous Chefs: **Paul Baldasaro, Andrew Petow, Gabe Vancil**

“Max Fish promotes the use of local produce
 and sustainably harvested seafood.”

fish

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