

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

Spring Salad • 14
 Asparagus, carrots, peas, hummus, lemon tahini,
 artichoke & goat cheese fritter

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

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

Strawberry Rhubarb Burrata • 15.50
 Arugula, rhubarb gastrique, pistachio,
 pickled red onions, olive oil

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

Passion Fruit Glazed Long Island Duck • 30
 Spicy coconut-shrimp curry broth,
 couscous, spring vegetables

Executive Chef: **Nick Stinziani**
 Sous Chefs: **Paul Baldasaro & Andrew Petow**
 "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**
 Warm fingerling potatoes, Seacoast mushrooms,
 asparagus, spring onion-pea puree

***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 Spring onion & pea risotto,
 bourbon-vanilla-black peppercorn sauce

New England Lobster Roll • 38
 Warm buttered, cold, or "best of both worlds"
 french fries, coleslaw

sides

French Fries • 6.5 Truffle Fries • 8
 Truffle Mac & Cheese • 10 Baby Carrot Couscous • 8
 Creamy Mashed Potatoes • 8
 Asparagus • 8 Garlic Haricots Verts • 8
 Spring Onion & Pea Risotto • 10
 Fingerling Potatoes & Seacoast Mushrooms • 10

fish