

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 • MP
Old Bay Crab Cocktail Lettuce Cups • 15
Salmon Tartare Lettuce Cups • 12

Sampler • 40
4 Oysters
2 Littlenecks
2 Shrimp Cocktail
2 Salmon Tartare
2 Old Bay Crab Cocktail
Baltimore Shrimp
Trio of Crudo
(Tuna, salmon, scallop)

Hi-Rise of Raw Bar • 79
10 Oysters
4 Littlenecks
4 Shrimp Cocktail
1/2 Lobster
4 Salmon Tartare
4 Old Bay Crab Cocktail
Baltimore Shrimp
Trio of Crudo
(Tuna, salmon, scallop)

Skyscraper of Raw Bar • 145
20 Oysters
8 Littlenecks
8 Shrimp Cocktail
Whole Lobster
6 Salmon Tartare
6 Old Bay Crab Cocktail
Baltimore Shrimp
2 Trio of Crudo
(Tuna, salmon, scallop)

starters

Tuna Tartare • 19
Avocado, ponzu, tuber chips,
radish salad, micro greens, tobiko

Steamed Mussels • 17
Cerveza Modelo, tomatillo, chorizo,
pico de gallo

Seasonal Muffin Basket • 6
Fried Calamari • 16 / 29
Arugula, cherry peppers, marinara

Stuffed Clams • 16
Spanish chorizo, charred peppers, panko

Jumbo Lump Crab Cake (4oz) • 22 / 40
Street corn, cotija cheese,
guajillo pepper crema, grilled lime

Buffalo Shrimp • 15
Carrots, celery, blue cheese dressing

soup & salad

New England Clam Chowder • 9 cup / 12 bowl
Loaded with clams & applewood smoked bacon

Summer Salad • 15
Field greens, heirloom tomato, red onion, grilled corn & zucchini,
basil, cornbread croutons, peach balsamic dressing

Lobster Cobb Salad • 39
Gorgonzola cheese, bacon, tomatoes, avocado,
pumpernickel croutons, egg, sherry vinaigrette

Lobster Bisque • 10 cup / 14 bowl
Scallion crème fraîche

Toscana Salad • 14
House greens, fresh mozzarella, roasted garlic,
grape tomatoes, warm polenta croutons,
kalamata olives, balsamic vinaigrette

Caesar • 13
Romaine, garlic croutons, parmesan

add to salad

Chicken • 7 Shrimp • 9 Crab Cakes • 19 Jumbo Shrimp (3) • 15 Salmon • 11 Scallops • 16 Steak • 14 Lobster • MP

brunch entrees

Crab Cake Benedict • 22
Poached eggs, bearnaise, potato hash,
house-made english muffin

House-Made Waffle • 16
Vanilla waffle, blueberry compote, lemon cream cheese filling

Shrimp & Grits • 22
Blackened shrimp, cheddar grits, roasted tomatoes, corn,
chorizo, poached eggs, pan jus

Lobster Shakshuka • 38
Baked eggs, tomato sauce, fire roasted peppers, grilled bread

Blue Crab Omelet • 22
Cheddar cheese, avocado, hash browns, summer salad

Steak & Eggs • 24
Poached eggs, chipotle hollandaise, potato hash

Avocado Toast • 21
Poached eggs, smashed avocado, pickled shallots, tomato,
bearnaise, thick-cut bacon, summer greens

Lobster Mac & Cheese • 39
Gobetti pasta, parmesan, lobster mornay

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

Fish ‘n’ Chips • 19
French fries, coleslaw, tartar sauce

Crab Crusted Cod A La Plancha • 25
Basil mashed potatoes, roasted tomatoes,
Swiss chard Aji Amarillo butter

Scallops A La Plancha* • 26
Lemon ricotta gnocchi, capers, blistered tomatoes,
Parmesan cream, Calabrian chili oil,
crispy soppressata, arugula

Grilled Hidden Fjord Salmon* • 24
Lemon couscous, chermoula grilled summer vegetable,
Zucchini-sesame tahini

chop house

*8 oz. Filet Mignon • 50
*12 oz New York Strip • 45
Loaded mashed potatoes, grilled summer vegetables,
zucchini tahini, red wine demi glace,
Maitre d’ butter

The Big MAX Cheeseburger • 20
Applewood bacon, onion jam, gorgonzola, arugula,
shaved red onion, brioche bun, french fries

Executive Chef: Nick Stinziani Chef de Cuisine: Gabe Vancil Sous Chefs: Andrew Petow & Elmer Rivera

Max Fish adds a 20% gratuity for parties of 6 or more

“We promote the use of local produce and sustainably harvested seafood.”

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy

lobsters

1.25 LB or 2.5+ LB
Steamed • MP or Baked Stuffed • MP
Garlic haricots verts, creamy mashed potatoes

sides

House-Made English Muffin • 4
Thick-Cut Bacon • 9
Potato Hash • 6
Hash Browns • 7
Two Eggs • 4.50

Garlic Haricots Verts • 8
Truffle Mac & Cheese • 10
Creamy Corn Risotto • 10
French Fries • 6.5
Truffle Fries • 9

