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

Calamari Salad • 10

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

starters

Fried Calamari • 16 / 30
Arugula, cherry peppers, marinara

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

Octopus A La Plancha • 18
Spicy tomato sauce, fingerling potatoes, Jimmy Nardello pepper, shallots, capers

Steamed Mussels • 17
Cerveza Modelo, tomatillo, salt pork, pico de gallo

Trio of Crudo • 19
Tuna, salmon, scallop, passion fruit dashi, jalapeno, cucumber, Thai basil

Stuffed Clams • 16
Spanish chorizo, charred peppers, panko

Buffalo Shrimp • 15
Carrots, celery, blue cheese dressing

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

Fried Mozzarella Balls • 16
Spicy tomato sauce, arugula, Romano cheese, crispy soppressata

soup & salad

New England Clam Chowder • 7 cup / 10 bowl
Loaded with clams & applewood smoked bacon

Lobster Bisque • 9 cup / 12 bowl
Scallion crème fraîche

Caesar • 13
Romaine, garlic croutons, parmesan

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

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

additions

Chicken • 7 *Shrimp • 9* *Crab Cake • 19* *Jumbo Shrimp • 15*
Salmon • 11 *Scallops • 16* *Steak • 14* *Chilled Lobster • MP*

from the sea

Crab Crusted Cod A La Plancha • 29
Basil mashed potatoes, roasted tomatoes, Swiss chard Aji Amarillo butter

Jumbo Scallops A La Plancha* • 39
Lemon ricotta gnocchi, capers, blistered tomatoes, Parmesan cream, Calabrian chili oil, crispy soppressata, arugula

Grilled Lemongrass Black Bass • 36
Jasmine rice, green coconut curry, papaya salad, toasted coconut

Grilled Hidden Fjord Salmon* • 35
Lemon couscous, chermoula grilled summer vegetable, zucchini-sesame tahini

Fennel Crusted Hawaiian Tuna* • 39
Rosti potatoes, grilled artichoke, tomato, olive, spinach, saffron hollandaise

Seafood Paella • 39
Saffron rice, chorizo, chicken, shrimp, scallops, calamari, clams, mussels, peas, peppers

Fish 'n' Chips • 28
French fries, coleslaw, tartar sauce

Spicy Lobster & Shellfish Pasta • 37
1/2 lobster, shrimp, mussels, roasted tomatoes, chitarra pasta, zucchini, corn, garlic basil butter

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

from the land

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

make it surf n' turf

Grilled Jumbo Shrimp • 15 *Shrimp Scampi • 9*
Crab Cake • 19 *Sea Scallops • 16*
1/2 Steamed Lobster • MP *1/2 Stuffed Lobster • MP*

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

Chicken Parmesan • 28
Panko & parmesan crusted chicken, stracciatella, linguine, plum tomato sauce, parmesan

Roasted Rack of New Zealand Lamb • 46
Herb marinated rack of lamb, potato gnocchi, roasted tomato, asparagus, saffron tzatziki

lobsters

1.25 LB & 2 LB+
Steamed • MP or **Baked Stuffed • MP**
Garlic haricots verts, creamy mashed potatoes
or
Pan Roasted • MP : Creamy corn risotto, bourbon-vanilla-black peppercorn sauce

sides

French Fries • 6.5
Truffle Fries • 9
Roasted Mushrooms • 10
Garlic Haricots Verts • 8
Sauteed Spinach • 8
Creamy Mashed Potatoes • 8
Truffle Mac & Cheese • 10
Creamy Corn Risotto • 10
Tahini Summer Vegetables • 10
Jasmine Rice • 7

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

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

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

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

Before placing your order, please inform your server if a person in your party has a food allergy

fish