



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 sausage, pico de gallo

- Buffalo Shrimp • 15**
- Carrots, celery, blue cheese dressing

- Octopus A La Plancha • 18**
- Spicy tomato sauce, fingerling potatoes, long sweet farm pepper, shallots, capers

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

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

- Stuffed Clams • 16**
- Spanish chorizo, charred peppers, panko

soup & salad

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

- Lobster Bisque • 10 cup / 14 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

- Cobb Salad • 15**
- Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette

additions

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

lunch seafood entrees

- Shrimp a la Plancha • 24**
- Jasmine rice, green coconut-shellfish curry, papaya salad, toasted coconut

- 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 tahini

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

- Fish ‘n’ Chips • 20**
- French fries, coleslaw, tartar sauce

- Tacos (2) Blackened Fish or Fried Rock Shrimp • 20**
- Napa slaw, cilantro, lime, mezcal mango salsa, aji verde, saffron rice, garbanzo beans

Poke Bowls

Sushi rice, avocado, cucumber, seaweed, scallion edamame, wontons, kimchee remoulade

* Hidden Fjord Salmon • 17

Fried Rock Shrimp • 17

* Ahi Tuna • 23

Seafood Paella •

Lunch • 28 Dinner • 39

Saffron rice, chorizo sausage, chicken, shrimp, scallops, calamari, clams, mussels, peas, peppers

from the land

*8 oz. Filet Mignon • 50

*12 oz New York Strip • 45

All steaks served with Loaded mashed potatoes, grilled summer vegetables, 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 • 23

Panko & parmesan crusted chicken, stracciatella, linguini, plum tomato sauce, parmesan

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

Spicy Lobster & Shellfish Pasta • 37

1/2 lobster, shrimp, mussels, roasted tomatoes, chitarra pasta, zucchini, corn, garlic basil butter

sides

French Fries • 6.5

Truffle Fries • 9

Garlic Haricots Verts • 8

Sauteed Spinach • 8

Creamy Mashed Potatoes • 8

Truffle Mac & Cheese • 10

Creamy Corn Risotto • 10

Jasmine Rice • 7

Summer Vegetables w/

Zucchini & Sesame Tahini • 10

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