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
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
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
Fennel mousse, smoked chili oil, fingerling potatoes, arugula, capers

Steamed Mussels • 17
Bouillabaisse broth, roasted fennel, saffron tomato fumet, rouille, grilled country bread

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
Yukon potato salad, aji amarillo aioli, grilled lime

Pork Belly Steamed Buns • 16
cucumber, pickled red onion, gochujang braising jus

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

Autumn Salad • 15
Heirloom beets, green apple, Marcona almonds, arugula, Great Hill Blue cheese, pickled onion, tarragon grapefruit vinaigrette

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

Cod A La Plancha • 29
White cheddar grits, wilted farm greens, roasted tomato, tasso ham Blackened shrimp gravy

Jumbo Scallops A La Plancha* • 39
Mustard spätzle, baby kale, roasted grapes, cauliflower purée, pickled shallots

Grilled Swordfish Al Pastor • 36
Almond mole · pineapple salsa · pork masa

Grilled Hidden Fjord Salmon* • 35
Golden quinoa, golden raisins, roasted cauliflower, butternut squash, shaved Brussels sprouts, watercress, brown butter pomegranate vinaigrette

Black Pepper Crusted Hawaiian Tuna* • 39
Rösti potato, haricots verts, seacoast mushrooms, watercress , pickled shallots, sauce au poivre

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

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

Lobster & Shrimp Tagliatelle• 37
Poached lobster, mussels, seacoast mushrooms, blistered tomato, crispy prosciutto, roasted garlic, lobster sherry cream

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

fish

from the land

***8 oz. Filet Mignon • 50**
***12 oz New York Strip • 45**
All steaks served with
Creamy mashed potatoes, autumn vegetables, truffle butter, red wine demi

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*

Truffle Mushroom Cheeseburger • 20
Arugula, truffle mushroom duxelle, bacon, gruyere cheese, black garlic mustarda

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

Maple Glazed Duck Breast • 35
Savory fig bread pudding, roasted autumn vegetables, brown butter pomegranate vinaigrette

lobsters

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

sides

French Fries • 6.5
Truffle Fries • 9
Garlic Haricots Verts • 8
Sauteed Spinach • 8
Creamy Mashed Potatoes • 8
Truffle Mac & Cheese • 10
Mustard Spatzle & Roasted Grapes • 10
Saffron Rice • 7
Roasted Fall Vegetables• 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