



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

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

- 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

- 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

- Cod A La Plancha • 25**
- White cheddar grits, wilted farm greens, roasted tomato, tasso ham, blackened shrimp gravy

- Scallops a la Plancha* • 26**
- Mustard spätzle, baby kale, roasted grapes, cauliflower purée, pickled shallots

- Grilled Hidden Fjord Salmon* • 24**
- Golden quinoa, golden raisins, roasted cauliflower, butternut squash, shaved Brussels sprouts, watercress, brown butter pomegranate vinaigrette

- New England Lobster Roll • MP**
- Warm buttered, cold, or “best of both worlds” 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
- 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 • 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
- Lobster & Shrimp Tagliatelle• 37**
- Poached lobster, mussels, seacoast mushrooms, blistered tomato, crispy prosciutto roasted garlic, lobster sherry cream

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