



happy hour

Everyday 3:30 pm– 6 pm

Last call for food is 5:30 Thursday, Friday & Saturday
at least 2/3rds of your party needs to be here before you sit

raw bar specials

Buck A Littleneck • 1 each

Buck A Cherrystone • 1 each

Oyster of the day • 1.95 each

Salmon Lettuce Cup • 3.5 each

shark bites

Cup of Clam Chowder • 6

Fish & Chips • 7

French Fries • 5

Old Bay Fries • 5

“Baltimore Style” Shrimp Cocktail • 8

Old Bay seasoning, stone ground mustard

Fried Calamari • 9

Cherry peppers, arugula, marinara

Spanish Stuffed Clams (2) • 7.50

Chorizo, roasted peppers, panko

Steamed Mussels • 7

Bouillabaisse broth, roasted fennel, saffron
tomato fumet, rouille, grilled country bread

Caesar Salad • 8

Romaine, garlic croutons, parmesan

Buffalo Shrimp • 9

Carrots, celery, blue cheese dressing

Blackened Shrimp & Grits • 8

Shrimp gravy

Scallops a la Plancha • 11

Mustard spätzle, baby kale, roasted grapes,
cauliflower purée, pickled shallots

Octopus a La Plancha • 12

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

Bacon Wrapped Shrimp • 8

Grilled peach, peach agra dolce

Poke Bowls

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

* Sushi Grade Hidden Fjord Salmon • 8

Fried Rock Shrimp • 9

hand helds

Happy Burger • 8

Lettuce, tomato, cheddar cheese

Fried Rock Shrimp Taco • 5

Mezcal mango salsa

Blackened Fish Taco • 5

Mezcal mango salsa

something sweet

Cake Truffles • 3

Churros • 6

(changes often, so please inform us of allergies)

Seating is limited to the Bar Top, Raw Bar &
High Tops, Shark Bar & Communal Table.

Seating is based on availability and a host or
manager must seat you

No Substitutions

All happy hour must be consumed on
premise, **NO TAKE OUT**

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

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



happy hour drinks

cocktails • 7.5

Cinnamon Daiquiri

Planteray 3 star, Cinnamon, sugar, lime

Cranberry Mule

Deep Eddy Cranberry vodka, lime juice, ginger beer

Gin Gimlet

Greylock gin, simple syrup, lime juice

Max Manhattan

Old Overholt rye, Cinzano sweet vermouth,
orange bitters, orange twist

Old Fashioned

Old Forester bourbon, simple, angostura bitters

Pomegranate Margarita

El Jimador reposado, triple sec, sour, POM juice

wine • 6.5

Bosso-Prosecco

Ti Ga-Pinot Grigio

Gravel & Loam-Sauvignon Blanc

Gio Barbara-Montepulciano D'Abruzzo

Imagery Estate-Pinot Noir

Santa Carolina-Cabernet Sauvignon

beer • 4.5

Can: Captain Lawrence "Hop Commander" IPA

Draft: Modelo Especial Draft

zero proof • 6.5

Savvy Sadie

Lyres Italian spritz, lime, grapefruit, agave, tonic

SeaGlass-N/A Sauvignon Blanc

additional drink selection (not happy hour)

white, rose & bubbles

Brut Sparkling, Louis Roederer Estate (California), CA, 16 gl / 62 btl

Brut Prosecco, Bosso, Veneto, IT 10 gl / 38 btl

Rosé Prosecco, Valdo, Veneto, IT, 11 gl / 38 btl

Rosé, Terres de St. Louis, Provence, FR, 12 gl / 44 btl

Xarel-lo, (spanish white wine) Ot de vins el cep, Penedés, ES 11 gl / 40 btl

Chenin Blanc, Backsberg, Western Cape, ZA 12 gl / 46 btl

Chardonnay, Max Family Reserve, Suisun Valley, CA 12.50 gl / 44 btl

Chardonnay, Mount Eden Wolff Vineyard, Edna Valley, CA 16 gl / 60 btl

Pinot Grigio, Ti ga, Veneto, IT 9.5 gl / 36 btl

Moscato, Centorri, Pavia, IT 9 gl / 35 btl

Riesling, Loosen Bros. Dr. L, Mosel, DE 11 gl / 39 btl

Sauvignon Blanc, Gravel & Loam, Marlborough, NZ 11 gl / 40 btl

Sancerre, Legend de St-Martin, Loire, FR 18 gl / 68 btl

red wine

Pinot Noir, Imagery Estate, Sonoma, CA 10 gl / 38 btl

Pinot Noir, A to Z, Willamette Valley, OR 17.5 gl / 64 btl

Montepulciano D'Abruzzo, Gio Barba, IT 11 gl / 40 btl

Rioja Crianza, CUNE, Rioja, ES 13 gl / 48 btl

Cabernet Sauvignon, Santa Carolina Reserva, Colchagua, CH 10 gl / 36 btl

Cabernet Sauvignon, Max Cuvée Private Reserve, Napa, CA 17 gl / 60 btl

Malbec, Finca El Origen Reserva, Mendoza, AR 11 gl / 40 btl

Merlot, Milbrant, Columbia Valley, WA 10 gl / 38 btl

barrel aged

Cherry Old Fashioned • 14

Old Forester rye,

Combi cherry rouge,

Angostura bitters, cherry juice

Negroni • 14

Citadelle gin, Campari,

Carpano Antica Vermouth

bottles & cans

Sam Adams Lager 6

Wood Chuck Cider 6.50

Blue Moon 6

Budweiser 6

Bud Light 6

Coors Light 6

Miller Light 5.5

Michelob Ultra 7

Allagash White 8.5

Duvel 11

Guinness 8

Lagunita's Lil Sumpin' 8

Captains Daughter IPA 12

Harpoon IPA 6.5

Heineken 6.5

Heineken 0.0 (n/a) 6.5

Corona 7

Two Roads Road 2 Ruin 9

Two Roads 2 Juicy 11

Counterweight Headway 10

Coastal Cocktails Transfusion 10

zero proof

Dr. Fischer Steinbock • 10

N/A Sparkling Brut, Germany

Athletic Upside Dawn • 7.5

N/A Golden

Sam Adams Just The Haze • 7

N/A IPA

Palomacita • 11

N.A. pamplemousse liqueur
grapefruit, lime, agave, N.A. amaro

Purple Sunshine • 9.50

Pomegranate juice, pineapple, vanilla

Balcony Breeze • 11

N.A. aperivo, N.A. elderflower liqueur,
orange juice, N.A. sparkling Riesling