

raw bar

Littleneck Clams* • 2.95 each
Cherrystone Clams* • 2.95 each
Baltimore Shrimp ½ Lb • 18
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)

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

starters

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, pineapple salsa, almond-peanut mole

Atlantic 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, 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 • 42

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

from the land

*8 oz. Filet Mignon • 59

*12 oz New York Strip • 48

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 : Butternut squash risotto, bourbon-vanilla-black peppercorn sauce

Lobster & Shrimp Tagliatelle• 39

Poached lobster, mussels, mushrooms, shallots, 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

Jasmine 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