

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
 - 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 • 19
 - 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 • 14
 - 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 • 15
 - 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

- Atlantic Cod A La Plancha • 32
 - 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
 - Adobo marinade, almond-peanut mole, pineapple salsa, masa

- Grilled Hidden Fjord Salmon* • 36
 - Golden quinoa, golden raisins, roasted cauliflower, butternut squash, 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 • 42
 - Saffron rice, chorizo sausage, chicken, shrimp, scallops, calamari, clams, mussels, peas, peppers

- Fish ‘n’ Chips • 29
 - French fries, coleslaw, tartar sauce

- Lobster & Shrimp Tagliatelle • 39
 - Poached lobster, mussels, mushrooms, shallots, 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

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 • 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
- 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

fish