



# 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

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## 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 apples, apple cider reduction

## 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

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## something sweet

Cake Truffles • 3

Churros • 6

(changes often, so please inform us of allergies)

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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

Tangaroa,-Sauvignon Blanc

Gio Barba-Montepulciano D'Abruzzo

Imagery Estate-Pinot Noir

Santa Carolina-Cabernet Sauvignon

## beer • 5.5

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 18gl / 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,

Combiar 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 2Juicy 11

Counterweight Headway 10

Coastal Cocktails Transfusion 10

Counterweight Workhorse Pilsner 9.5

### 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