

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

Steamed Mussels • 17

Smoked pancetta (bacon), garlic, roasted tomato, sherry, 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) • 25 / 48

Yukon potato salad, aji amarillo aioli, grilled lime

Pork Belly Steamed Buns • 16

cucumber, pickled red onion, gochujang braising jus

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

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, anchovies

Winter 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 • 22 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

North Atlantic Swordfish Saltimbocca • 36

Prosciutto, mozzarella cheese, sage mascarpone, white polenta

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 • 22 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 mostarda

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 Spätzle & Roasted
Grapes • 10

Jasmine Rice • 7

Roasted Winter 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