

## 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)

### 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

Smoked pancetta (bacon), garlic, roasted tomato, sherry, grilled country bread

### 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 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 • 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

### Cobb Salad • 16

Gorgonzola cheese, bacon, tomatoes, avocado, pumpnickel croutons, egg, sherry vinaigrette

## additions

Chicken • 7 Shrimp • 9 Crab Cake • 22 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 • 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 • 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 Spätzle & 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