raw bar

Littleneck Clams* • 2.95 each

Cherrystone Clams* • 2.95 each

Baltimore Shrimp ½ Lb • 17.50

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

Buffalo Shrimp • 15
Carrots, celery, blue cheese dressing

Steamed Mussels • 17
Smoked pancetta (bacon), garlic, roasted tomato, sherry, grilled country bread

Seasonal Muffin Basket • 6

Fried Calamari • 16 / 29
Arugula, cherry peppers, marinara

Stuffed Clams • 16
Spanish chorizo, charred peppers, panko

Jumbo Lump Crab Cake (4oz) • 25 / 48
Yukon potato salad, aji amarillo aioli, grilled lime

Tuna Tartare • 19
Avocado, ponzu, tuber chips, radish salad, micro greens, tobiko

soup & salad

New England Clam Chowder • 9 cup / 12 bowl
Loaded with clams & applewood smoked bacon

Winter Salad • 15
Heirloom beets, green apple, Marcona almonds, arugula, Great Hill Blue cheese, pickled onion, tarragon grapefruit vinaigrette

Lobster Cobb Salad • 39
Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette

Lobster Bisque • 10 cup / 14 bowl
Scallion crème fraîche

Toscana Salad • 15
House greens, fresh mozzarella, roasted garlic, grape tomatoes, warm polenta croutons, kalamata olives, balsamic vinaigrette

Caesar • 14
Romaine, garlic croutons, parmesan

add to salad

Chicken • 7 Shrimp • 9 Crab Cakes • 22 Jumbo Shrimp (3) • 15 Salmon • 11 Scallops • 16 Steak • 14 Lobster • MP

brunch entrees

Crab Cake Benedict • 25
Poached eggs, bearnaise, potato hash, house-made english muffin

House-Made Apple Pie Waffle • 16
Vanilla whipped cream, cinnamon crumble

Shrimp & Grits • 22
Blackened shrimp, cheddar grits, roasted tomatoes, chorizo, poached eggs, pan jus

Lobster Shakshuka • 38
Baked eggs, tomato sauce, fire roasted peppers, grilled bread

Blue Crab Omelet • 22
Cheddar cheese, avocado, hash browns, arugula

Steak & Eggs • 24
Poached eggs, chipotle hollandaise, potato hash a la plancha

Avocado Toast • 21
Poached eggs, smashed avocado, pickled shallots, tomato, bearnaise, thick-cut bacon, summer greens

Breakfast Sandwich • 16
Fried eggs, cheddar, bacon, smashed avocado, bacon aioli, potato hash a la plancha

New England Lobster Roll • 38
Warm buttered, cold, or "best of both worlds" french fries, coleslaw

Fish 'n' Chips • 19
French fries, coleslaw, tartar sauce

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 Shaved Brussels sprouts, watercress, brown butter pomegranate vinaigrette

chop house

***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

Truffle Mushroom Cheeseburger • 20
Arugula, truffle mushroom duxelle, bacon, gruyere cheese, black garlic mustarda

Executive Chef: Nick Stinziani
Chef de Cuisine: Gabe Vancil
Sous Chefs: Andrew Petow & Elmer Rivera

lobsters

1.25 LB or 2.5+ LB

Steamed • MP or Baked Stuffed • MP
Garlic haricots verts, creamy mashed potatoes

sides

House-Made English Muffin • 4
Thick-Cut Bacon • 9
Potato Hash A la Plancha • 6
Hash Browns • 7
Two Eggs • 4.50

Garlic Haricots Verts • 8
Truffle Mac & Cheese • 10
French Fries • 6.5
Truffle Fries • 9
Mustard Spatzle & Roasted Grapes • 10

Max Fish adds a 20% gratuity for parties of 6 or more
"We promote the use of local produce and sustainably harvested seafood."
*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy

fish