

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
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
Whipped Ricotta Toast • 11
Mushrooms & prosciutto

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

Niçoise Salad • 15
Gem lettuce, Niçoise olives, pickled shallots, grape tomatoes, white anchovy, soft egg, harricot vert, artichoke hearts, French tarragon 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 • 42
Lemon risotto, grilled artichokes, arugula, herb puree

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 • 54

All steaks served with
Creamy mashed potatoes, asparagus,
truffle butter, red wine demi-glace

make it surf n' turf

Grilled Jumbo Shrimp • 15 Shrimp Scampi • 9

Crab Cake • 22 Sea Scallops • 16

Steamed 1/2 Lobster • MP Stuffed 1/2 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

Petite Filet Oscar • 45
Crab meat, bearnaise, creamy mashed potatoes, asparagus

lobsters

1.25 LB & 2 LB+

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

Pan Roasted • MP : Spring pea risotto, pea tahini,
bourbon-vanilla-black peppercorn sauce

sides

French Fries • 6.5 Truffle Mac & Cheese • 10
Truffle Fries • 9 Mustard Spätzle & Roasted
Garlic Haricots Verts • 8 Grapes • 10
Sautéed Spinach • 8 Jasmine Rice • 7
Creamy Mashed Potatoes • 8 Asparagus • 9

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