

## 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 sausage, 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

**Niçoise Salad • 15**  
Gem lettuce, Niçoise olives, pickled shallots, grape tomatoes,  
white anchovy, soft egg, harricot vert, artichoke hearts,  
French tarragon vinaigrette

**Cobb Salad • 16**  
Gorgonzola cheese, bacon, tomatoes, avocado,  
pumpnickel 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

**Blue Crab Frittata • 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

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

**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

**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 • 54

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

**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

**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

## 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 Spätzle & Roasted  
Grapes • 10