

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 • 44

- 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 • 95

- 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 • 169

- 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)

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

Tostada, guacamole, spring pico de gallo, chipotle, pea tendrils

starters

Whipped Ricotta Toast • 11

Mushrooms & prosciutto

Steamed Mussels • 17

Soppressata, capers, shrimp stock, spring herb butter, Pernod cream, grilled bread

Buffalo Shrimp • 15

Carrots, celery, blue cheese dressing

Jumbo Lump Crab Cake (4oz) • 25 / 48

Old Bay potato chips, aji verde, arugula

Stuffed Clams • 16

Spanish chorizo, charred peppers, panko

soup & salad

New England Clam Chowder • 9 cup / 12 bowl

Loaded with clams & applewood smoked bacon

Green Crab Bisque • 8 cup / 10 bowl

Picked crab meat

GREENCRAB.ORG

Caesar • 14

Romaine, garlic croutons, parmesan, anchovies

Niçoise Salad • 15

Gem lettuce, Niçoise olives, pickled shallots, grape tomatoes, white anchovy, soft egg, haricots verts, artichoke hearts, potato, French tarragon 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

lunch seafood entrees

Atlantic Cod A La Plancha • 25

Red cocunut curry, jasmine rice, shrimp, cilantro, lime, spring onion, basil, bok choy

Scallops a la Plancha* • 26

Pea puree, mustard spätzle, asparagus, morel mushroom cream

Seafood Pasta Scampi • 39

Riccia pasta, red crab, mussels, shrimp, roasted tomato, capers, white wine, spring herb butter, Calabrian chili oil, bread crumbs

Grilled Hidden Fjord Salmon* • 24

Lemon risotto, spring herb butter, spring vegetables, grilled artichokes, herb puree

Fish 'n' Chips • 20

French fries, coleslaw, tartar sauce

Tacos (2) Blackened Fish or Fried Rock Shrimp • 20

Napa slaw, pineapple salsa, banana-peanut-almond mole

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 • 54

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

Filet Mignon Oscar • 45

Lump crab meat, béarnaise, creamy mashed potatoes, asparagus

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

Bacon Cheeseburger • 20

Smoky bacon, crispy onions, cheddar cheese, arugula, black garlic aioli

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 : Spring pea risotto, pea tahini, 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 • 10

Jasmine Rice • 7

Asparagus • 9

Lemon Risotto • 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