



happy hour

Everyday 3:30 pm– 6 pm

Last call for food is 5:30 Thursday, Friday & Saturday
at least 2/3 of your party needs to be here before you sit

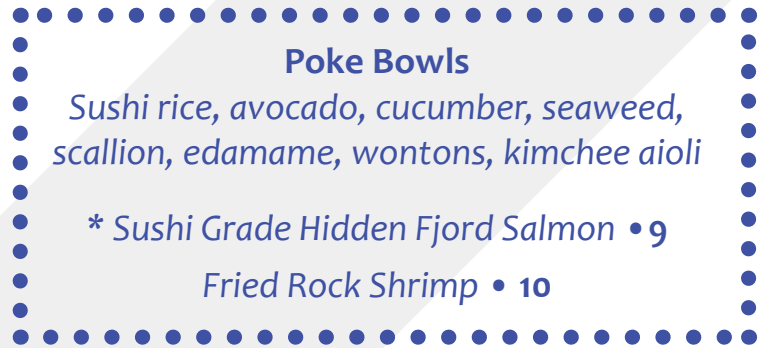
raw bar specials

- Buck A Littleneck • 1 each
- Buck A Cherrystone • 1 each
- Oyster of the day • 1.95 each
- Salmon Lettuce Cup • 3.5 each



shark bites

- Cup of Clam Chowder • 6
- Fish & Chips • 8
- French Fries • 5
- Old Bay Fries • 5
- “Baltimore Style” Shrimp Cocktail • 8
Old Bay seasoning, stone ground mustard
- Fried Calamari • 10
Cherry peppers, arugula, marinara
- Spanish Stuffed Clams (2) • 7.50
Chorizo, roasted peppers, panko
- Bacon Wrapped Shrimp • 8
Grilled apples, apple cider reduction
- Scallops A la Plancha • 12
Mustard spatzle, pea puree, asparagus, mushroom cream
- Steamed Mussels • 7
Soppressata, capers, shellfish stock, spring herb butter, pernod cream
- Caesar Salad • 8
Romaine, garlic croutons, parmesan
- Buffalo Shrimp • 9
Carrots, celery, blue cheese dressing
- Octopus A la Plancha • 15
Tostada, guacamole, spring pico de gallo, chipotle, pea tendrils
- Blackened Shrimp • 8
Jasmine rice, coconut curry



Poke Bowls

- Sushi rice, avocado, cucumber, seaweed, scallion, edamame, wontons, kimchee aioli
- * Sushi Grade Hidden Fjord Salmon • 9
- Fried Rock Shrimp • 10

hand helds

- Happy Burger • 8
Lettuce, tomato, cheddar cheese
- Fried Rock Shrimp Taco • 6
Pineapple salsa, banana-peanut-almond mole
- Blackened Fish Taco • 6
Pineapple salsa, banana-peanut-almond mole



something sweet

- Cake Truffles • 3
- Chocolate Mousse Cake • 6
- Creme Brulee • 6

(changes frequently, please inform server of allergies)



Seating is limited to the Bar Top, Raw Bar & High Tops, Shark Bar & Communal Table.
Seating is based on availability and a host or manager must seat you

No Substitutions

All happy hour must be consumed on premise, **NO TAKE OUT**

Max Fish adds a 20% gratuity for parties of 6 or more

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness



happy hour drinks

cocktails

Happy Hemmy • 7.5

rum | grapefruit | lime | vanilla

Cucumber Mule • 7.5

vodka | cucumber | lime | ginger beer

Gin Gimlet • 7.5

gin | lime | sugar

Max Manhattan • 7.5

rye | vermouth | bitters

Old Fashioned • 7.5

bourbon | sugar | bitters

Pomegranate Margarita • 7.5

reposado tequila | pomegranate | citrus

Savvy Sadie • 7.5 (zero proof)

aperitivo | grapefruit | lime | tonic

beer

Captain Lawrence "Hop Commander" IPA • 5.5 can

Modelo Especial • 5.5 draft

Sierra Nevada, Pilsner 4.25

wine • 6.5

Bosso-Prosecco

Ti Ga-Pinot Grigio

Tangaroa-Sauvignon Blanc

Gio Barbara-Montepulicano D'Abruzzo

Imagery Estate-Pinot Noir

Santa Carolina-Cabernet Sauvignon

SeaGlass (N/A Sauvignon Blanc)

additional drink selection (not happy hour)

white, rose & bubbles

Extra Dry Prosecco, Bosso, Veneto, IT 11 gl / 40 btl

Rosé Prosecco, Corvezzo, Veneto, IT, 11 gl / 40 btl

Rosé, Terres de St. Louis, Provence, FR, 12 gl / 18q / 44 btl

Xarel-lo, (spanish white wine) Ot de vins el cep, Penedés, ES 12 gl / 17.5 q / 40 btl

Chardonnay, Max Family Reserve, Mendocino, CA 12.50 gl / 18q / 44 btl

Chardonnay, Patz & Hall, Sonoma Coast, CA 16 gl / 23.5q / 62 btl

Cote du Rhone, Delas Freres, Rhone Valley, FR 13 gl / 19q / 50 btl

Moscato, Centorri, Pavia, IT 10 gl / 14.5q / 35 btl

Riesling, Loosen Bros. Dr. L, Mosel, DE 12 gl / 17.5q / 42 btl

Sancerre, Legend de St-Martin, FR 18gl / 26.5q / 68 btl

red wine

Pinot Noir, A to Z Wineworks, Willamette Valley, OR 17.5 gl / 26q / 64 btl

Rioja Crianza, CUNE, Rioja, ES 13 gl / 19q / 48 btl

Cabernet Sauvignon, Max Cuvée Private Reserve, Napa, CA 17 gl / 25.5q / 60 btl

Malbec, Finca El Origen Reserva, Mendoza, AR 12 gl / 17.5q / 42 btl

Nebbiolo Langhe, Marchesi si Barolo, Piedmont, IT 14 / 21q / 54 btl

Nerello Mascalese, Cottanera, Sicily, IT 17 / 27q / 66 btl

bottles & cans

Sam Adams Lager 6
Wood Chuck Cider 6.50

Blue Moon 6

Budweiser 6

Bud Light 6

Coors Light 6

Miller Lite 5.5

Michelob Ultra 7

Allagash White 8.5

Duvel 11

Guinness 8.50

Lagunita's Lil Sumpin' IPA 8

Captains Daughter IPA 12

Harpoon IPA 6.5

Heineken 6.5

Corona 7

Two Roads Road 2 Ruin IPA 9

Two Roads 2Juicy DIPA 11

Counterweight Headway 10

Coastal Cocktails Transfusion 10

Counterweight Workhorse Pilsner 9.5

Sierra Nevada, Pilsner 6.25

Daybreak Blood Orange Seltzer 10.00

barrel aged

Cherry Old Fashioned • 14

rye | cherry | bitters

Negroni • 14

gin | digestif | vermouth

zero proof

Dr. Fischer Steinbock • 10 gl / 39 btl

N/A Sparkling Brut, Germany

Athletic Upside Dawn • 7.5

N/A Golden Ale

Sam Adams Just The Haze • 7

N/A IPA

January Jones • 11

N/A ginger | cranberry | lime | soda

Purple Sunshine • 9.50

pomegranate | pineapple | vanilla •

Balcony Breeze • 11

N/A aperitivo | N/A elderflower

orange | N/A sparkling riesling