

## 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)

## 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

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

### Whipped Ricotta Toast • 11

Mushrooms & prosciutto

### 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

Old Bay potato chips, aji verde, arugula

### Steamed Mussels • 17

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

## 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

## additions

Chicken • 7 Shrimp • 9 Crab Cake • 22 Jumbo Shrimp • 15  
Salmon • 11 Scallops • 16 Steak • 14

## from the sea

### Atlantic Cod A La Plancha • 34

Red cocunut curry, fresh noodles, shrimp, cilantro, lime, spring onion, basil, bok choy

### Jumbo Scallops A La Plancha\* • 39

Pea puree, mustard spätzle, asparagus, morel mushroom cream

### Seafood Pasta Scampi • 39

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

### Moroccan Spiced Atlantic Swordfish • 42

Jasmine rice, quinoa, cucumber, tomato, pickled shallots, green chick peas, black lime-blood orange butter

### Grilled Hidden Fjord Salmon\* • 36

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

### 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

## from the land

### \*8 oz. Filet Mignon • 59

### \*12 oz New York Strip • 54

All steaks served with Creamy mashed potatoes, garlic butter glazed 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 • 28

Panko & parmesan crusted chicken, stracciatella, linguine, 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

Lemon Risotto • 10

Jasmine Rice • 7

Asparagus • 9

Mustard Spätzle • 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."

fish

Before placing your order, please inform your server if a person in your party has a food allergy