

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 sausage,
charred peppers, panko bread crumbs

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 • 10 cup / 12 bowl
Picked crab meat

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Caesar • 14
Romaine, garlic croutons, parmesan, anchovies

Niçoise Salad • 15
Gem lettuce, Niçoise olives, pickled shallots, grape tomatoes,
white anchovies, soft egg, haricots verts, artichoke hearts,
potatoes, 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, baby carrots,
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 Mac & Cheese • 10
Truffle Fries • 9 Lemon Risotto • 10
Garlic Haricots Verts • 8 Jasmine Rice • 7
Sautéed Spinach • 8 Asparagus • 9
Creamy Mashed Potatoes • 8 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