

## 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

## 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

### GREENCRAWB.ORG

### 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

### 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, baby carrots, 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

## starters

### Whipped Ricotta Toast • 11

Mushrooms & prosciutto

### 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

## 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 Spatzle • 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