

raw bar

Littleneck Clams* • 2.95 each
Cherrystone Clams* • 2.95 each
Baltimore Shrimp ½ Lb • 17.50
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

Buffalo Shrimp • 15
Carrots, celery, blue cheese dressing

Steamed Mussels • 17
Soppressata, capers, shrimp stock, spring herb butter, Pernod cream, grilled bread

Seasonal Muffin Basket • 6
Fried Calamari • 16 / 29
Arugula, cherry peppers, marinara
Stuffed Clams • 16
Spanish chorizo sausage, peppers, panko

Jumbo Lump Crab Cake (4oz) • 25 / 48
Old Bay potato chips, aji verde, arugula

Tuna Tartare • 19
Avocado, ponzu, tuber chips, radish salad, micro greens, tobiko

soup & salad

New England Clam Chowder • 9 cup / 12 bowl
Loaded with clams & applewood smoked bacon

Niçoise Salad • 15
Gem lettuce, Niçoise olives, pickled shallots, grape tomatoes, white anchovies, soft egg, haricots verts, artichoke hearts, potatoes, French tarragon vinaigrette

Cobb Salad • 16
Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette

Green Crab Bisque • 10 cup / 12 bowl
Picked crab meat

Toscana Salad • 15
House greens, fresh mozzarella, roasted garlic, grape tomatoes, warm polenta croutons, kalamata olives, balsamic vinaigrette

Caesar • 14
Romaine, garlic croutons, parmesan, white anchovies

add to salad

Chicken • 7 Shrimp • 9 Crab Cake • 22 Jumbo Shrimp (3) • 15 Salmon • 11 Scallops • 16 Steak • 14

brunch & lunch entrees

Crab Cake Benedict • 27
Poached eggs, bearnaise, potato hash, house-made english muffin

Shrimp & Grits • 22
Blackened shrimp, cheddar grits, roasted tomatoes, chorizo, poached eggs, pan jus

Blue Crab Frittata • 22
Cheddar cheese, avocado, hash browns, arugula

Steak & Eggs • 24
Poached eggs, chipotle hollandaise, potato hash a la plancha

Avocado Toast • 21
Poached eggs, smashed avocado, pickled shallots, tomato, bearnaise, thick-cut bacon, arugula salad

Breakfast Sandwich • 16
Fried eggs, cheddar, bacon, smashed avocado, bacon aioli, potato hash a la plancha

New England Lobster Roll • MP
Warm Buttered, Cold Lobster Salad or "Best of Both Worlds, french fries, coleslaw

Fish 'n' Chips • 19
French fries, coleslaw, tartar sauce

Cod A La Plancha • 25
Red coconut curry, jasmine rice, shrimp, cilantro, lime, spring onion, basil, bok choy

Scallops A La Plancha* • 26
Pea puree, mustard spätzle, asparagus, morel mushroom cream

Grilled Hidden Fjord Salmon* • 24
Lemon risotto, spring herb butter, baby carrots, grilled artichokes, herb puree

chop house

***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

Bacon Cheeseburger • 20
Smoky bacon, crispy onions, cheddar cheese, arugula, black garlic aioli

Executive Chef: Nick Stinziani
Chef de Cuisine: Gabe Vancil
Sous Chefs: Andrew Petow & Elmer Rivera

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

"We promote the use of local produce and sustainably harvested seafood."

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness
Before placing your order, please inform your server if a person in your party has a food allergy

lobsters

1.25 LB or 2.5+ LB
Steamed • MP or Baked Stuffed • MP
Garlic haricots verts, creamy mashed potatoes

sides

House-Made English Muffin • 4
Thick-Cut Bacon • 9
Potato Hash A la Plancha • 6
Hash Browns • 7
Two Eggs • 4.50

Garlic Haricots Verts • 8
Truffle Mac & Cheese • 10
French Fries • 6.5
Truffle Fries • 9
Mustard Spätzle • 10