



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

Crab & Melon Cocktail • 15

Salmon Tartare Lettuce Cups • 12
- Sampler • 44

4 Oysters

2 Littlenecks

2 Shrimp Cocktail

2 Salmon Tartare

Crab & Melon 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

Crab & Melon 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

Crab & Melon 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, microgreens, tobiko
- Octopus A La Plancha • 19

Mexican street corn salad, papas bravas, guajillo crema, cotija cheese, lime
- Grilled Argentinian Red Shrimp • 15

Red pepper-almond romesco, citrus salad
- 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

Chipotle corn salsa, aji verde, microgreen salad
- Steamed Mussels • 17

Red coconut curry, fresh herbs, grilled lime, crispy steamed bun

soup & salad

- New England Clam Chowder • 9 cup / 12 bowl

Loaded with clams & applewood smoked bacon
- Green Crab Bisque • 10 cup / 12 bowl

Picked red crab meat, chili oil

\$1 donated to

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, pumpernickel 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

Smoky tomato butter, house made pasta, corn, tomato, zucchini, basil pesto, crispy zucchini
- Peppercorn Crusted Scallops A La Plancha* • 26

Ricotta gnocchi, blistered baby heirloom tomatoes, Seacoast mushrooms, marsala pan jus, soft herbs
- 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* • 36

Basil mashed potatoes, sweet creamed corn succotash, grilled shishito peppers
- Fish ‘n’ Chips • 20

French fries, coleslaw, tartar sauce
- Tacos (2) Blackened Fish or Fried Rock Shrimp • 20

Napa slaw, pineapple salsa, aji verde

- 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

from the land

- 8 oz. Filet Mignon • 59

*12 oz New York Strip • 54

All steaks served with

Creamy mashed potatoes, Seacoast mushroom and haricots fricassee, truffle butter, red wine demi-glace
- Petite Filet Mignon Surf & Turf • 45

Lump crab meat, béarnaise, creamy mashed potatoes, haricots verts

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 : Summer vegetable risotto, corn, tomatoes, zucchini, bourbon-vanilla-black peppercorn sauce

New England Lobster Roll • MP

Warm Buttered, Cold Lobster Salad or

“Best of Both Worlds, french fries, coleslaw

sides

- French Fries • 6.5

Truffle Fries • 9

Garlic Haricots Verts • 8

Sauteed Spinach • 8

Creamy Mashed Potatoes • 8
- Truffle Mac & Cheese • 10

Kimchee & Quinoa Fried Rice • 10

Summer Vegetable Risotto • 10

Sweet Cream Corn Succotash • 9

Mushroom & Haricots Fricassee • 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