

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 Agentinian Red Shrimp • 15
- Red pepper-almond romesco, citrus salad

- 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
- Chipotle corn salsa, aji verde, microgreen salad

- Steamed Mussels • 17
- Red coconut curry, fresh herbs, grilled lime, a 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](https://www.greencrab.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

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
- Smoky tomato butter, house made pasta, corn, tomato, zucchini, basil pesto, crispy zucchini

- Peppercorn Crusted Scallops A La Plancha* • 39
- Ricotta gnocchi, blistered baby heirloom tomatoes, Seacoast mushrooms, marsala pan jus, soft herbs

- Seafood Pasta Scampi • 39
- Riccia pasta, crab, mussels, shrimp, roasted tomato, capers, white wine, spring herb butter, Calabrian chili oil, bread crumbs

- Grilled Atlantic Swordfish • 42
- Golden almond romesco, roasted sunchokes, spinach, grilled scallions, soppressata, black truffle

- Grilled Hidden Fjord Salmon* • 36
- Basil mashed potatoes, sweet creamed corn succotash, grilled shishito peppers

- Furikake Crusted Hawaiian Tuna* • 39
- Kimchee & quinoa fried rice, bok choy, scallion, gochujang emulsion

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

- 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, 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 • 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 : Summer vegetable risotto, corn, tomatoes, zucchini, 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
- 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

