



happy hour

Everyday 3:30 pm– 6 pm

Last call for food is 5:30 Thursday, Friday & Saturday
at least 2/3 of your party needs to be here before you sit

raw bar specials

Buck A Littleneck • 1 each

Buck A Cherrystone • 1 each

Oyster of the day • 1.95 each

Salmon Lettuce Cup • 3.5 each

shark bites

Cup of Clam Chowder • 6

Loaded with clams, smoked bacon

Fish & Chips • 8

French Fries • 5

Old Bay Fries • 5

“Baltimore Style” Shrimp Cocktail • 8
Old Bay seasoning, stone ground mustard

Fried Calamari • 10
Cherry peppers, arugula, marinara

Spanish Stuffed Clams (2) • 7.50
Chorizo sausage, roasted peppers, panko

Bacon Wrapped Shrimp • 8
Grilled pineapple, pineapple gastrique

Scallops A la Plancha • 12
*Ricotta gnocchi, blistered baby heirloom tomatoes,
Seacoast mushrooms, marsala pan jus, soft herbs*

Grilled Agentinian Red Shrimp • 12
Red pepper-almond romesco, citrus salad

Steamed Mussels • 9
*Red coconut curry, fresh herbs,
grilled lime*

Caesar Salad • 8
Romaine, garlic croutons, parmesan

Buffalo Shrimp • 9
Carrots, celery, blue cheese dressing

Octopus A la Plancha • 15
*Mexican street corn salad, papas bravas,
guajillo crema, cotija cheese, lime*

Blackened Shrimp • 8
Jasmine rice, coconut curry

Poke Bowls

*Sushi rice, avocado, cucumber, seaweed,
scallion, edamame, wontons, kimchee aioli*

* Sushi Grade Hidden Fjord Salmon • 9

Fried Rock Shrimp • 10

hand helds

Happy Burger • 8
Lettuce, tomato, cheddar cheese

Fried Rock Shrimp Taco • 6
Pineapple salsa, aji verde

Blackened Fish Taco • 6
Pineapple salsa, aji verde

something sweet

Cake Truffles • 3
Chocolate Mousse Cake • 6
Creme Brulee • 6

(changes frequently, please inform server of allergies)

*Seating is limited to the Bar Top, Raw Bar &
High Tops, Shark Bar & Communal Table.
Seating is based on availability and a host or
manager must seat you*

No Substitutions

*All happy hour must be consumed on
premise, NO TAKE OUT*

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

**Thoroughly cooking meats, poultry,
seafood, shellfish or eggs reduces the risk of
food borne illness*



happy hour drinks

cocktails

Happy Hemmy • 7.5

rum | grapefruit | lime | vanilla

Blueberry Mule • 7.5

vodka | blueberry | lime | ginger beer

Gin Gimlet • 7.5

gin | lime | sugar

Max Manhattan • 7.5

rye | vermouth | bitters

Old Fashioned • 7.5

bourbon | sugar | bitters

Pomegranate Margarita • 7.5

reposado tequila | pomegranate | citrus

Savvy Sadie • 7.5 (N/A)

aperitivo | grapefruit | lime | tonic

beer

Captain Lawrence "Hop Commander" IPA • 5.5 can

Modelo Especial • 5.5 draft

Sierra Nevada, Pilsner 4.25

wine • 6.5

Bosso-Prosecco

Ti Ga-Pinot Grigio

Tangaroa-Sauvignon Blanc

Gio Barbara-Montepulicano D'Abruzzo

Caremel Road-Pinot Noir

Santa Carolina-Cabernet Sauvignon

SeaGlass (N/A Sauvignon Blanc)

additional drink selection (not happy hour)

white, rose & bubbles

Extra Dry Prosecco, Bosso, Veneto, IT 11 gl / 40 btl

Rosé Prosecco, Corvezzo, Veneto, IT, 11 gl / 40 btl

Rosé, Terres de St. Louis, Provence, FR, 12 gl / 18q / 44 btl

Xarel-lo, (spanish white wine) Ot de vins el cep, Penedés, ES 12 gl / 17.5 q / 40 btl

Chardonnay, Max Family Reserve, Mendocino, CA 12.50 gl / 18q / 44 btl

Chardonnay, Patz & Hall, Sonoma Coast, CA 16 gl / 23.5q / 62 btl

Pinot Blanc, Gustave Lorentz, Alsace, FR 13 gl / 19q / 50 btl

Moscato, Centorri, Pavia, IT 10 gl / 14.5q / 35 btl

Riesling, Loosen Bros. Dr. L, Mosel, DE 12 gl / 17.5q / 42 btl

Sancerre, Legend de St-Martin, FR 18gl / 26.5q / 68 btl

red wine

Pinot Noir, A to Z Wineworks, Willamette Valley, OR 17.5 gl / 26q / 64 btl

Rioja Crianza, CUNE, Rioja, ES 13 gl / 19q / 48 btl

Cabernet Sauvignon, Max Cuvée Private Reserve, Napa, CA 17 gl / 25.5q / 60 btl

Malbec, Finca El Origen Reserva, Mendoza, AR 12 gl / 17.5q / 42 btl

Nebbiolo Langhe, Marchesi si Barolo, Piedmont, IT 14 / 21q / 54 btl

Nerello Mascalese, Cottanera, Sicily, IT 17 / 27q / 66 btl

bottles & cans

Sam Adams Lager 6
Wood Chuck Cider 6.50

Budweiser 6

Bud Light 6

Coors Light 6

Miller Lite 5.5

Michelob Ultra 7

Allagash White 8.5

Duvel 11

Guinness 8.50

Lagunita's Lil Sumpin' IPA 8

Captains Daughter IPA 12

Harpoon IPA 6.5

Heineken 6.5

Corona 7

Two Roads Road 2 Ruin IPA 9

Two Roads 2Juicy DIPA 11

Counterweight Headway 10

Coastal Cocktails Transfusion 10

Counterweight Workhorse Pilsner 9.5

Sierra Nevada, Pilsner 6.25

Daybreak Blood Orange Seltzer 10.00

barrel aged

Cherry Old Fashioned • 14

rye | cherry | bitters

Negroni • 14

gin | disgestif | vermouth

zero proof

Dr. Fischer Steinbock • 10 gl / 39 btl

N/A Sparkling Brut, Germany

Athletic Upside Dawn • 7.5

N/A Golden Ale

Sam Adams Just The Haze • 7

N/A IPA

January Jones • 11

N/A ginger | cranberry | lime | soda

Purple Sunshine • 9.50

pomegranate | pineapple | vanilla •

Balcony Breeze • 11

N/A aperivo | N/A elderflower

orange | N/A sparkling riesling