



# 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)

- 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

# starters

# 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



- 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**
- Pomodoro sauce, 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\* • 24**
- Basil mashed potatoes, sweet cream 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
  - \* Raw Sushi Grade Salmon • 17
  - Crispy Fried Rock Shrimp • 17
  - \* Raw Sushi Grade 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