

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

- Bufflo Shrimp • 15
  - Carrots, celery, blue cheese dressing
- Steamed Mussels • 17
  - Red coconut curry, fresh herbs, grilled lime, crispy steamed bun

- 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
  - Chipotle corn salsa, aji verde, micro green salad
- 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, chili oil
- 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

- Huevos Rancheros • 18
  - Fried eggs, black bean puree, corn tortillas, roasted tomato salsa, aji verde
- 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
  - Pomodoro sauce, house made pasta, corn, tomato, zucchini, basil pesto, crispy zucchiniy
- Peppercorn Crusted Scallops A La Plancha\* • 26
  - Ricotta gnocchi, blistered baby heirloom tomatoes, Seacoast mushrooms, marsala pan jus, soft herbs
- Grilled Hidden Fjord Salmon\* • 24
  - Basil mashed potatoes, sweet cremed corn succotash, grilled shishito peppers

chop house

- 8 oz. Filet Mignon • 59
- \*12 oz New York Strip • 54
  - All steaks served with Creamy mashed potatoes, Seacoast mushroom and haricot fricassee, 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
- Kimchee & Quinoa Fried Rice • 10

