



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

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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

Coconut & cauliflower mousse, curried couscous,
grapes, almonds, apples

Grilled Argentinian Red Shrimp • 12

Red pepper-almond romesco, citrus salad

Steamed Mussels • 9

Moquecqa style coconut broth, palm oil,
grilled lime toasted coconut cilantro

Caesar Salad • 8

Romaine, garlic croutons, parmesan

Buffalo Shrimp • 9

Carrots, celery, blue cheese dressing

Octopus A la Plancha • 15

Crispy potatoes, shishito peppers,
saffron guajillo spuma, pickled shallots

Pastrami Roasted Brussels • 8

Pastrami, sauteed onions, pickled shallots

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

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something sweet

Cake Truffles • 3

Chocolate Mousse Cake • 6

Crepe Brulee • 6

(changes frequently, please inform server of allergies)

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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

Cinnamon Daiquiri • 7.5

rum | cinnamon | lime | sugar

Cranberry Mule • 7.5

Cranberry vodka | 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 • 7.5

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

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 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 | disgstif | 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