



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
- Snow Crab Cluster • 15
- Salmon Tartare Lettuce Cups • 12

Sampler • 44

- 4 Oysters
- 2 Littlenecks
- 2 Shrimp Cocktail
- 2 Salmon Tartare
- Snow Crab Cluster
- 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
- Snow Crab Cluster
- 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
- Snow Crab Cluster
- 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

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

starters

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

Preserved lemon aioli, crispy potato chips, arugula, herb oil, crispy capers

Steamed Mussels & Shrimp • 17

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

soup & salad

New England Clam Chowder • 9 cup / 12 bowl

Loaded with clams & applewood smoked bacon

Green Crab Bisque • 10 cup / 12 bowl

Picked crab meat, chili oil
\$1 donated to



Caesar • 14

Romaine, garlic croutons, parmesan, anchovies

Autumn Salad • 15

Arugula, endive, toasted candied pecans, roasted pears, dried cranberries, golden raisins, pickled shallots, blue cheese, hibiscus 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

Coconut Crusted Atlantic Cod • 25

Jasmine rice, coconut broth, mango slaw

Scallops A La Plancha* • 26

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

Seafood Pasta Scampi • 39

Riccia pasta, red crab, mussels, shrimp, roasted tomato, capers, white wine, herb butter, Calabrian chili oil, bread crumbs

Grilled Hidden Fjord Salmon* • 24

Miso pear risotto, baby kale, pomegrante glazed acorn squash

Fish ‘n’ Chips • 20

French fries, coleslaw, tartar sauce

Tacos (2) Blackened Fish or Fried Rock Shrimp • 20

Napa slaw, pineapple salsa, aji verde, rice and garbanzo beans

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, smoked pastrami Brussels sprouts, pickled mustard & shallots, red wine demi-glace

make a steak a 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

Petite Filet Mignon Surf & Turf • 45

Lump crab meat, béarnaise, creamy mashed potatoes, haricots verts

Pastrami Cheeseburger • 20

Swiss cheese, sliced pastrami, pickled shallot & mustard, thousand island dressing, arugula

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 : butternut squash risotto, 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

Pastrami Brussels Sprouts • 10

Sauteed Spinach • 8

Creamy Mashed Potatoes • 8

Truffle Mac & Cheese • 10

Kimchee & Quinoa Fried Rice • 10

Butternut Squash Risotto • 10

Autumn Vegetables • 9

Jasmine rice • 7

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