



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 aioli, pickled shallots

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, apple, 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, Brazillian 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, pomegranate 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

starters

- Grilled Argentinian Red Shrimp • 15**
- Smoked chili aioli, 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

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 seeds, 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** : Pear-miso 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
- Pear-Miso Risotto • 10
- Haricots Verts • 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