

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)

starters

- 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

- Grilled Argentinian Red Shrimp • 15
 - Smoked chili aioli, citrus salad
- Trio of Crudo • 19
 - Tuna, salmon, scallop, passion fruit dashi, jalapeño, cucumber, Thai basil
- 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, potato chips, arugula, herb oil, crispy capers
- Steamed Mussels & Shrimp • 17
 - Moqueca 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
- Caesar • 14
 - Romaine, garlic croutons, parmesan, anchovies

- Autumn Salad • 15
 - Arugula, endive, toasted candied pecans, roasted pears, apples, 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

additions

- Chicken • 7
- Shrimp • 9
- Crab Cake • 22
- Jumbo Shrimp • 15
- Salmon • 11
- Scallops • 16
- Steak • 14

from the sea

- Coconut Crusted Atlantic Cod • 34
 - Jasmine rice, Brazillian coconut broth, mango slaw
- Seafood Pasta Scampi • 39
 - Riccia pasta, crab, mussels, shrimp, roasted tomato, capers, white wine, herb butter, Calabrian chili oil, bread crumbs
- Grilled Atlantic Swordfish • 42
 - Pappardelle pasta, farm greens, Seacoast mushrooms, serrano ham, porcini crème
- Grilled Hidden Fjord Salmon* • 36
 - Miso pear risotto, baby kale, pomegranate glazed acorn squash
- Furikake Crusted Hawaiian Tuna* • 39
 - Kimchee & quinoa fried rice, bok choy, scallion, gochujang emulsion
- Scallops A La Plancha* • 39
 - Coconut & cauliflower mousse, curried couscous, grapes, almonds, apples, haricots verts
- New England Lobster Roll • MP
 - Warm Buttered, Cold Lobster Salad or “Best of Both Worlds”, french fries, coleslaw
- Seafood Paella • 42
 - Saffron rice, chorizo sausage, chicken, shrimp, scallops, calamari, clams, mussels, peas, peppers
- Fish ‘n’ Chips • 29
 - French fries, coleslaw, tartar sauce

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 • 28
 - Panko & parmesan crusted chicken, stracciatella, linguine, 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

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

