

RAW BAR

Please view our daily oyster list.

Littleneck Clams*	2 each
Cherrystone Clams*	2 each
Colossal Shrimp Cocktail	3 each
Snow Crab Claws	3 each
Chilled Mussels on the half shell	7 dozen

Shellfish Sampler* (for two)	30
<i>Clams, crab claws, jumbo shrimp, Taylor Bay scallops, oysters, mussels</i>	
Hi-Rise of Seafood* (for four)	53
Skyscraper* (for six – eight)	89

Taylor Bay Scallops	3 each
“Baltimore Style” Shrimp Cocktail	1/2 lb. 12
“Asian Style” Calamari Salad	5
1/2 Lobster Tail	8
Full Lobster Tail	11

APPETIZERS

Fried Calamari	10
<i>Coriander salt, trio of sauces</i>	
Jumbo Lump Crab Cake	14
<i>Crispy capers, sweet gherkin aioli</i>	
RI “Rhody Royal” Mussels	11
<i>Blue Point lager, andouille, tomatoes</i>	
Fried Whole Belly Clams	13
<i>Tartar sauce</i>	
Narragansett Bay Clam Fritters	10
<i>Chopped clams, chipotle aioli, bacon-red pepper salsa</i>	
Ahi Tuna Poke*	14
<i>Avocado wasabi puree, sticky rice, sesame chips</i>	
Goat Cheese Napoleon	11
<i>Pumpkin seed crusted Beltane Farms goat cheese, red and yellow beets, maple gastrique, micro arugula</i>	
Furikake Seared Tuna*	14
<i>Meyer lemon aioli, miso mustard, cucumber</i>	
Buffalo Shrimp	11
<i>Celery, carrots, blue cheese dressing</i>	
Cornmeal Fried Oysters	9
<i>Horseradish aioli, lemon</i>	



SOUPS & SALADS

New England Clam Chowder	5 cup / 6 bowl
<i>Loaded with clams</i>	
Seafood Gumbo	5 cup / 6 bowl
<i>Crab meat, shrimp, okra, andouille</i>	
Lobster Bisque	9
<i>Tobikko crème fraiche, fresh lobster</i>	
Caesar	7
<i>Romaine hearts, garlic crouton, parmesan</i>	
Iceberg Wedge	8
<i>Tomato, bacon, gorgonzola dressing</i>	
Field Greens	6
<i>Hand gathered greens, sherry vinaigrette</i>	
Bistro	9
<i>Pears, apples, walnuts, gorgonzola, cider vinaigrette</i>	
Greek	8
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, greek vinaigrette</i>	
Great Hill Blue Cheese Salad	11
<i>Satsuma tangerine, blood orange, baby arugula, pomegranate vinaigrette</i>	

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with three grain risotto, preserved lemon and steamed bok Chou

Atlantic Salmon <i>New Brunswick, Canada</i>	23	Swordfish Steak <i>South Carolina</i>	27	Dover Sole <i>Holland</i>	43
Jumbo Shrimp <i>Gulf of Mexico</i>	25	Atlantic Cod <i>Chatham, MA</i>	25	Fluke <i>Stonington, CT</i>	23
Sea Scallops <i>Bomster Brothers, Stonington, CT</i>	25	Yellowfin Tuna <i>Georges Bank</i>	27	Monkfish <i>Gloucester, MA</i>	25
Striped Bass <i>Virginia</i>	24	Mahi Mahi <i>Hawaii</i>	25	Steelhead Trout <i>British Columbia</i>	25

FRESH FISH PREPARED BY OUR CHEF

Parmesan Crusted Stonington Fluke	23
<i>Sun dried tomato-almond fregola, blood orange butter, shaved fennel</i>	
Grilled Yellowfin Tuna	27
<i>Black sticky rice, Thai peanut coconut sauce, baby bok choy, pickled onion</i>	
Chatham Cod a la plancha	25
<i>Basmati rice, shiitake mushrooms, miso butter, yuzu-lime aioli</i>	
Grilled Swordfish	27
<i>Parmesan polenta, cippolini onion agrodolce, sun dried tomato-almond pesto</i>	
Grilled Mahi Mahi	25
<i>Creamy mashed potatoes, Tasso ham, Swiss chard, sherry</i>	
Guinness Fish N' Chips	20
<i>Crispy french fries, creamy cabbage slaw, tartar sauce</i>	
Blackened Atlantic Salmon*	23
<i>Jumbo lump crab, sweet potato hash, BBQ beurre blanc, frisee slaw</i>	
Bacon Wrapped Scallops A la Plancha*	27
<i>“Bomster Brothers, CT” scallops, quinoa, walnuts, butternut squash, cranberries</i>	

Frutti Di Mare	26
<i>Tagliatelle, clams, Rhody Royal mussels, shrimp, scallops, roasted tomatoes, olives</i>	
Whole Dover Sole A la Plancha	43
<i>(Boned tableside upon request) Basmati rice, broccoli, mustard seed beurre blanc</i>	
Max's Lobster Cobb Salad	23
<i>Lobster, pumpernickel croutons, egg, avocado, bacon, gorgonzola cheese, tomato</i>	
Seared Tuna Nicoise Salad*	18
<i>Nicoise olives, haricot verts, confit tomatoes, egg, potatoes, white anchovies</i>	

FEATURED ADDITIONS

Pan Roasted 1 1/4 lb Lobster	33
<i>Bourbon, vanilla, black pepper, butternut squash risotto</i>	
Striped Bass	24
<i>Achiote rice, Cuban mojo sauce, hibiscus flower vinaigrette</i>	

TURF

Served With One Side†

New York Strip†	12 oz. ~ 25	16 oz. ~ 31
Filet Mignon†		10 oz. ~ 31
Coffee Rubbed, Bone-In “Cowboy Cut” Steak†		20 oz. ~ 32
Rich's “Steak and Shrimp”*		29
<i>Truffle mashed potatoes, shrimp scampi sauce</i>		
Murray's Chicken Breast		20
<i>Roasted garlic-lemon and goat cheese stuffed chicken, three grain risotto, olive tapenade</i>		

with a side of SURF

Any of the following can be added to an entrée

Steamed 1 lb. Lobster	half 11	whole 16
Herb Grilled 1 lb. Lobster	half 11	whole 16
Baked Stuffed Lobster	half 16	whole 22
Crab Cake		12
Shrimp Scampi		8

LIVE LOBSTERS FROM OUR TANK

Available sizes: 1 lb. & 2 lb.

All lobsters served with creamy mashed potatoes, roasted cauliflower, brussel sprouts, and carrots

Steamed	24 per lb
Herb Grilled	24 per lb
Baked Stuffed	27 per lb
<i>with crab and shrimp stuffing</i>	



LIGHTER FARE

Fried Whole Belly Clam Roll	14
<i>French fries, cole slaw</i>	
Fresh New England Lobster Roll	19
<i>Warm Buttered or Cold Lobster Salad or “The Best of Both Worlds”</i>	
<i>French fries, Cole slaw</i>	
Crab Cake Sandwich	15
<i>Gherkin aioli, old bay french fries</i>	
The Max Classic Cheesburger*	11
<i>French fries, pickle</i>	

SIDES

Sautéed Spinach	5	French Fries	5	Sautéed Broccoli	6	Cauliflower-Black Truffle Macaroni & Cheese	6
Basmati Rice	5	Sweet Potato Fries	5	<i>with toasted pumpkin seeds</i>		Roasted Cauliflower-Brussel Sprouts-Carrots	6
Creamy Mashed Potatoes	5	Old Bay Fries	5	Sweet Potato & Onion Hash	6		

Max Fish promotes the use of local produce and sustainably harvested seafood. ~ We support the safe fishing practices of the Monterey Bay Aquarium Seafood Watch.

Max Fish only uses pressed soybean oil that contains no trans fatty acids and retains it's Omega-3's and natural vitamin E for all fried foods.

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.