

RAW BAR

Please view our daily oyster list.

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

Shellfish Sampler* (for two)	32
Clams, crab claws, jumbo shrimp, Taylor Bay scallops, oysters, mussels	
Hi-Rise of Seafood* (for four)	58
Skyscraper* (for six – eight)	99

Taylor Bay Scallops	3 each
“Baltimore Style” Shrimp Cocktail	1/2 lb. 12
“Asian Style” Calamari Salad	5
1/2 Lobster Tail	9
Full Lobster Tail	14

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>	
Furikake Seared Tuna*	14
<i>Meyer lemon aioli, miso mustard, cucumber</i>	
Buffalo Shrimp	11
<i>Celery, carrots, blue cheese dressing</i>	

CATCH & SALAD

Any of our Fresh Fish of the day over any of our salads

SOUPS & SALADS

New England Clam Chowder	5 cup/6 bowl
<i>Loaded with clams</i>	
Spring Vegetable and White Bean	5 cup/6 bowl
<i>Fregola, basil pesto, white beans</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>	

MARKET CATCH

Simply choose from our Fresh Seafood selection paired with our chef's daily preparation

Atlantic Salmon New Brunswick, Canada	15	Atlantic Cod Chatham, MA	15
Shrimp Gulf of Mexico	14	Yellowfin Tuna Georges Bank	17
Sea Scallops Bomster Brothers, Stonington, CT	16	1 lb Lobster Stonington, CT	MP

SIGNATURE DISHES

Yellowfin Tuna Salad Melt	12	House Smoked Salmon Pasta	12
<i>Aged provolone cheese, malt vinegar chips</i>		<i>Tagliatelle, capers, roasted tomatoes, basil</i>	
Guinness Fish n' Chips Platter	15	Scallops A la Plancha*	16
<i>French fries, cole slaw</i>		<i>“Bomster Brothers” scallops, fried rice, miso, sweet soy</i>	
Blackened Fish Tacos	14	Max Classic Cheeseburger*	12
<i>Red rice and black beans</i>		<i>French fries</i>	
Crispy Fish Sandwich	12	New England Lobster Roll	19
<i>Cheddar cheese, tartar sauce, sweet potato fries</i>		<i>Hot, cold or “best of both worlds”, french fries, cole slaw</i>	
Grilled Atlantic Salmon*	15	Crab Cake Sandwich	15
<i>Creamy mashed potatoes, haricot verts, tarragon aioli</i>		<i>Old Bay french fries</i>	
Fried Shrimp Platter	16	Grilled Tavern Steak*	18
<i>French fries, cole slaw</i>		<i>French fries, arugula, tarragon butter</i>	

ENTRÉE SALADS

Seared Scallops Bistro	16
<i>Pears, apples, walnuts, gorgonzola, cider vinaigrette</i>	
Chilled Shrimp Greek	12
<i>Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette</i>	
Lobster Cobb	19
<i>Gorgonzola cheese, pumpernickel croutons, hard cooked egg, avocado, bacon, tomatoes, sherry vinaigrette</i>	
Seared Tuna Nicoise	17
<i>Nicoise olives, haricot verts, hard cooked egg, confit tomatoes, artichoke, potatoes, white anchovies, caramelized onions</i>	
Grilled Chicken Caesar	11
<i>Romaine hearts, garlic croutons, parmesan</i>	

DAILY SPECIALS

Belgian Ale Steamed Mussels	12
<i>Rhode Island mussels, french fries, tarragon aioli</i>	
Shrimp and Shiitake Noodle Bowl	13
<i>Sautéed shrimp, shiitake mushrooms, bok choy, rice noodles, Thai peanut sauce</i>	
Grilled Hanger Steak Sandwich	10
<i>Caramelized onions, chipotle aioli, french fries</i>	

LIVE LOBSTERS FROM OUR TANK

Available sizes: 1lb. & 2 lb.

All lobsters served with creamy mashed potatoes, and asparagus

Steamed	MP
Herb Grilled	MP
Baked Stuffed	MP
<i>with crab and shrimp stuffing</i>	

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 its 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.

Executive Chef, David Sellers ~ Sous Chef, Eric Stagl ~ Sous Chef, Nick Stinziani