

SOUS CHEFS
PAUL BALDASARO
KEN MATTS

THE BLOODY MARY BAR AT MAX FISH

\$10.00 FOR YOUR 1ST BLOODY MARY AND ONLY \$3.00 FOR EACH ADDITIONAL

FEATURING LUKSUSOWA POTATO VODKA AND TWO HOUSE INFUSED VODKAS (CHILI-OT-APPLEWOOD SMOKED BACON)

START WITH MAX'S SIGNATURE BLOODY MARY MIX AND LUKSUSOWA POTATO VODKA TM OR ONE OF OUR HOUSE INFUSED VODKA'S AT OUR BLOODY MARY BAR. THEN OUR BAR TENDER WILL ASSIST YOU IN CREATING A COCKTAIL THAT IS EXACTLY HOW YOU WANT IT. THEN ADD AN OYSTER, CLAM OR BALTIMORE STYLE SHRIMP.

GARNISH & HEAT

Clam Juice (Bloody Caesar)
Beef Broth (Bloody Bull)
Beer (Red Draw)
Old Bay Rim
Pink Sea Salted Rim
Celery Salt Rim
Garlic Stuffed Olives

White Anchovies

Spicy Haricot Vert
Hearts of Celery
Saffron Onions
Baby Carrot
Spanish Queen Olives
Pickled Vegetables
Bell Pepper Strips
Roasted Garlic

Pickled Asparagus
Pepperoncini
Capers
Cucumber Wheels
Cornichon
Cherry Tomatoes
Assorted Hot Sauces
Horseradish

Radish Crispy Bacon Romaine Hearts Worcestershire Chipotle Adobo Pepperoni Sticks Mozzarella Gorgonzola Olives

LITTLENECK CLAMS* © 2.35 EACH CHERRYSTONE CLAMS* © 2.35 EACH COLOSSAL WHITE SHRIMP © 3.95 EACH CHILLED MUSSELS on the half shell © 7 dozen

RAW BAR

ShellfishSAMPLER 2 people • 36 HIGH RISEofSEAFOOD 4-6 people • 69 SKYSCRAPER 6-8 people • 125 ASIAN CALAMARI SALAD • 7
SCALLOP CEVICHE • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 15
CHILLED KING CRAB • 5 EACH

STARTERS

NEW ENGLAND CLAM CHOWDER

Loaded with clams & applewood smoked bacon ◦ 7 cup / 9 bowl

LOBSTER BISQUE

Tobiko crème fraîche o fresh lobster o 10

CALAMARI FRITTO MISTO

Calamari o boquerones o cherry peppers o preserved lemon aioli o marinara o 13

TUNA CEVICHE*

Avocado

mango

jalapeno

radish

plantain

corn tortillas

14

SALADS

CAESAR SALAD

Romaine o garlic croutons o parmesan o 10

FIELD GREEN SALAD

Shaved shallots o pea tendrils o sherry vinaigrette o 9

GREEK SALAD

Grape tomatoes \circ onion \circ feta \circ kalamata olives \circ pepperoncini \circ cucumbers \circ Greek vinaigrette \circ 11 gf

COBB SALAD

Gorgonzola cheese \circ bacon \circ pumpernickel croutons \circ hard cooked egg \circ avocado \circ tomatoes \circ sherry vinaigrette \circ 11

TOSCANA SALAD

House greens ° fresh mozzarella ° polenta croutons ° roasted garlic grape tomatoes ° Kalamata olives ° balsamic vinaigrette ° 11

WATERMELON SALAD

Cotija cheese o grilled corn o arugula o cornbread croutons o lime-honey dressing o 10

MARKET CATCH

Choose any of the fresh seafood selection paired with our Chef's daily preparation or over any salad

JUMBO LUMP CRAB CAKE © 19

AHI TUNA *

Hawaii

19

COD © North Atlantic © 16
PICKED LOBSTER MEAT © North Atlantic © 26

HIDDEN FJORD SALMON *

North Atlantic

17

SHRIMP * Gulf of Mexico * 15

SEA SCALLOPS o North Atlantic o 19

1/2 LB KING CRAB LEG
Alaska 28

DOVER SOLE

Holland 45

GRILLED SPANISH OCTOPUS 16

BRUNCH

CRAB CAKE BENEDICT

Jumbo lump crab cake o vegetable hash o hollandaise o 16

CLASSIC EGGS BENEDICT

Buttermilk biscuit

Canadian bacon

vegetable hash

hollandaise

14

FLAT IRON STEAK AND EGGS

Poached eggs o vegetable hash o chipotle hollandaise o 22

SHRIMP & GRITS

Poached eggs o grits o jalapenos o mushrooms o andouille o 14 gf

BANANA BREAD FRENCH TOAST

Caramelized banana o bourbon maple walnut o whipped cream o 14

LOBSTER & TRUFFLE GOAT CHEESE FRITTATA

Asparagus salad

spring greens

mixed mushrooms

18 gf

LUNCH

GRILLED HIDDEN FJORD SALMON*

Basil mashed potatoes ° artichokes ° roasted tomatoes ° grilled asparagus ° smoky tomato butter ° 17

SEA SCALLOPS A LA PLANCHA*

Corn & chickpea succotash \circ Tasso ham \circ cotija cheese red pepper coulis \circ fava bean puree \circ watercress \circ 19

NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" of french fries of coleslaw of MP

MAX CLASSIC BURGER*

Cheddar cheese o lettuce o tomato o roasted garlic-black pepper aioli o 15

SIDES

Vegetable Hash • 5 Jumbo Lump Crab Cake • 12

2 Eggs • 4 gf

Applewood Smoked Bacon • 3 gf English Muffin • 2

Buttermilk Biscuit & Seasonal Jam • 3

Jasmine Rice o 5

Truffle Mac & Cheese • 9

French / Sweet / Old Bay Fries o 5

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