

raw bar

Littleneck Clams* • 2.95 each
Cherrystone Clams* • 2.95 each
Baltimore Shrimp ½ Lb • 17.50
Shrimp Cocktail • 5.00 each
Chilled ½ Lobster • 19.50
Old Bay Crab Cocktail • 15.40z
Tuna Tartare Lettuce Cups* • 12
Scallop & Mango Ceviche* • 10
Calamari Salad • 10

Sampler • 40
4 Oysters
2 Littlenecks
2 Shrimp Cocktail
2 Tuna Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Hi-Rise of Raw Bar • 79
10 Oysters
4 Littlenecks
4 Shrimp Cocktail
1/2 Lobster
4 Tuna Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Skyscraper of Raw Bar • 145
20 Oysters
8 Littlenecks
8 Shrimp Cocktail
Whole Lobster
6 Tuna Tartare
Old Bay Crab Cocktail
2 Calamari Salad
2 Scallop Ceviche

brunch cocktails

\$36 carafe

Mimosa Bottle Service

bloody marys

\$9.5 glass / \$34 carafe

Traditional

Horseradish, Worcestershire, Lemon, Pepper, Other Good Stuff, Shrimp Garnish

Italian

Traditional With Cherry Tomato, Mozzarella, Basil, Cornichon Garnish

Bloody Bull

Beef Broth, Bacon Vodka, Bacon Garnish

Giardiniera

Jalapeno Infused Tequila, Pickled Carrots, Onion, Bell Pepper, Fennel, Shishito Peppers

salads & starters

New England Clam Chowder • 7 cup / 9 bowl
Loaded with clams & applewood smoked bacon

Caesar • 12

Romaine, garlic croutons, parmesan

Roasted Pear & Apple Salad • 14

Grapes, endive, radicchio, watercress, blue cheese, candied pecans, hibiscus vinaigrette

Cobb Salad • 14

Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette

Toscana Salad • 12

House greens, fresh mozzarella, roasted garlic, grape tomatoes, warm polenta croutons, kalamata olives, balsamic vinaigrette

Roasted Beet & Burrata • 15.50

Hazelnuts, grapefruit, fennel, arugula, citrus vinaigrette

Jumbo Lump Crab Cakes (2oz) • 19 / 38

Potato salad, smoked pepper aioli, watercress

Fried Calamari • 16 / 29

Watercress, radicchio, miso tahini, kimchee remoulade

Steamed Mussels & Shrimp • 15.50

Spicy coconut curry, grilled lime, herbs

add to salad

Chicken • 6 Shrimp • 7 Crab Cakes • 15
3 Jumbo Shrimp • 12 Salmon • 10
Scallops • 13 Steak • 12

sides

French Fries • 6.5 Truffle Mac & Cheese • 10
Fall Vegetables • 8 Cheddar Cheese Grits • 8
Eggs • 4.50 English Muffin • 2.25
Bacon • 4 Vegetable Hash • 5.5

Executive Chef: **Nick Stinziani**
Culinary Team: **Andrew Petow, Mark Pendola, Gabe Vancil, Elmer Rivera**

"Max Fish promotes the use of local produce and sustainably harvested seafood."

lunch & brunch entrees

Crab Cake Benedict • 22

Poached eggs, bearnaise, vegetable hash, English muffin

Smoked Salmon Benedict • 20

Braised farm greens, bearnaise, poached eggs, English muffin

Smoked Salmon & Avocado Toast • 18

Brioche, micro greens, pickled red onions, sea salt, lemon aioli

Belgian Waffle • 16

Daily chef's preparation

Shrimp & Grits • 17

Bell peppers, mushrooms, poached eggs, andouille sausage, lobster broth

Open-Faced Breakfast Sandwich • 16

Brioche bun, smoked Gouda, crispy grilled Canadian ham, sunny side egg, smashed avocado, pesto aioli

Steak & Eggs • 24

Poached eggs, bearnaise, vegetable hash

Fish 'n' Chips • 19

French fries, coleslaw, tartar sauce

Tacos (2) Blackened Fish or Fried Rock Shrimp • 18.50

Napa slaw, cilantro, lime, guacamole, pico de gallo, aji verde, saffron rice, garbanzo beans

*Grilled Hidden Fjord Salmon • 21

Ginger quinoa, roasted sweet potato, bok choy, pickled shallots, crispy sweet potatoes, pepitas

North Atlantic Haddock a la Plancha • 21

Cheddar cheese grits, sauteed Swiss chard, roasted tomatoes, shrimp gravy, blackened shrimp & Tasso ham

*Scallops a la Plancha • 25

Fingerling potatoes, pork belly, beets, roasted shallot confit

chop house

8 Oz. Cheeseburger • 17.75

Broad Brook Farm beef, gem lettuce, local tomatoes, applewood smoked bacon, caramelized onions, smoked gouda, herb garlic aioli

*8 oz. Filet Mignon • 48

*12 oz New York Strip • 42

Fall vegetables, creamy mashed potatoes, veal demi-glace, shallot confit

Long Island Duck • 30

Roasted apple & pear puree, baby carrots, fall squash, sweet potatoes, shallot confit, warm endive,

lobsters

1.25 LB

Steamed • 39 / 78 or Baked Stuffed • 42 / 84

Garlic haricot verts, creamy mashed potatoes or

Pan Roasted • 39 / 78 : Seacoast mushroom risotto, bourbon-vanilla-black peppercorn sauce

New England Lobster Roll • 32

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

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

fish