

THE BLOODY MARY BAR AT MAX FISH

\$8.95 PER BLOODY MARY ~ OR ~ \$3.00 EACH ADDITIONAL

FEATURING HAMMER & SICKLE VODKA AND TWO HOUSE INFUSED VODKAS (CHILI OR APPLEWOOD SMOKED BACON)

START WITH MAX'S SIGNATURE BLOODY MARY MIX AND HAMMER & SICKLE™ 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)	Pickled Haricot	Pickled Asparagus	Radish
Beef Broth (Bloody Bull)	Hearts of Celery	Pepperoncini	Dijon Mustard
Beer (Red Draw)	Saffron Onions	Capers	Romaine Hearts
Selection of Spices	Baby Carrot	Cucumber Wheels	Worcestershire
Habanero Olives	Spanish Queen Olives	Cornichon	Chipotle Adobo
White Anchovies	Pickled Vegetables	Cherry Tomatoes	Pepperoni Sticks
Old Bay Rim	Bell Pepper Strips	Assorted Hot Sauces	Boccancini Mozzarella
Pink Sea Salted Rim	Roasted Garlic	Horseradish	Gorgonzola Olives

RAW BAR



LITTLENECK CLAMS* • 2 EACH
CHERRYSTONE CLAMS* • 2 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS on the half shell • 7 dozen

Shellfish SAMPLER 2 people • 34
HIGH RISE OF SEAFOOD 4-6 people • 62
SKYSCRAPER 6-8 people • 105

ASIAN CALAMARI SALAD • 7
TAYLOR BAY SCALLOPS • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 4 EACH

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

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

SOUP OF THE DAY

Ask your server for today's soup • 5 cup / 7 bowl

LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

CAESAR SALAD

Romaine hearts • garlic croutons • parmesan • 9

FIELD GREENS

Matchstick jicama & carrots • sherry vinaigrette • 8

SEASONAL CHOPPED SALAD

Apples • dried cranberries • butternut squash • pumpkin seeds • toasted walnuts • blue cheese • cider vinaigrette • 10

MARKET CATCH

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

IDAHO RAINBOW TROUT • 17
JUMBO LUMP CRAB CAKE • 16
AHI TUNA* • Hawaii • 19
ATLANTIC COD • North Atlantic • 15
FAROE ISLANDS SALMON* • North Atlantic • 17
SHRIMP • Gulf of Mexico • 14
SEA SCALLOPS • North Atlantic • 18
DOVER SOLE • Holland • 45

SIDES

Winter Vegetable Hash • 5 gf
Jumbo Lump Crab Cake • 12
2 Eggs • 4 gf
Applewood Smoked Bacon • 3 gf
English Muffin • 1.50
Buttermilk Biscuit (orange honey) • 3
Truffle Mac & Cheese • 9

BRUNCH ENTREES

CRAB CAKE BENEDICT • 16
Jumbo lump crab cake • winter vegetable hash • hollandaise
CLASSIC EGGS BENEDICT • 14
Buttermilk biscuit • Canadian bacon • winter vegetable hash • hollandaise
GRILLED PETIT FILET MIGNON BENEDICT* • 16
English muffin • truffle creamed spinach • winter vegetable hash • hollandaise
SHRIMP AND GRITS • 14 gf
Poached eggs • grits • jalapenos • mushrooms • andouille
GRILLED CHORIZO & EGGS • 14
Savory masa pancakes • pico de gallo • cotija cheese
BRIOCHE FRENCH TOAST • 12
Vermont maple syrup • Applewood smoked bacon • apple compote
EGG WHITE FRITTATA • 13 gf
Roasted mushrooms • spinach • goat cheese • arugula • balsamic dressing
BEEF SHORTRIB HASH • 15 gf
Yukon gold & sweet potatoes • caramelized onions • poached eggs • chipotle hollandaise
NEW ENGLAND LOBSTER ROLL • 21
Warm buttered, cold or "best of both worlds" • french fries • coleslaw
MAX CLASSIC BURGER* • 15
Cheddar cheese • lettuce • tomato • roasted garlic-black pepper aioli

BRUNCH SALADS

SCALLOP CHOPPED SALAD* • 18
Apples • dried cranberries • butternut squash • pumpkin seeds • toasted walnuts • blue cheese • cider vinaigrette
CHILLED SHRIMP GREEK • 14 gf
Grape tomatoes • onion • feta • kalamata olives • cucumbers • Greek vinaigrette
LOBSTER COBB SALAD • 24
Gorgonzola cheese • bacon • pumpnickel croutons • hard cooked egg • avocado • tomatoes • sherry vinaigrette
TUNA NIÇOISE SALAD* • 17
Niçoise olives • haricots verts • hard cooked egg • confit tomatoes • artichoke • potatoes • white anchovies • caramelized onions
GRILLED CHICKEN CAESAR SALAD • 12
Romaine hearts • garlic croutons • parmesan