

EXECUTIVE CHEF:
BOB PETERSON

MAXFISH

SOUS CHEFS:
MATT BRODEUR
NICK STINZIANI

THE BLOODY MARY BAR AT MAX FISH

\$8.95 PER BLOODY MARY ~ OR ~ \$11.95 UNLIMITED TRIPS (NO SHARING, MUST ORDER ENTRÉE)

FEATURING HAMMER & SICKLE VODKA AND TWO HOUSE INFUSED VODKA'S (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 • 5
BAY SCALLOPS ◦ 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW ◦ 3 EACH

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Loaded with clams & applewood smoked bacon ◦ 5 cup / 7 bowl

SOUP OF THE DAY

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

LOBSTER BISQUE

Tobiko crème fraîche ◦ fresh lobster ◦ 9

CAESAR SALAD

Romaine hearts ◦ garlic croutons ◦ parmesan ◦ 7

FIELD GREENS

Hand gathered greens ◦ sherry vinaigrette ◦ 6

SEASONAL CHOPPED SALAD

Asparagus ◦ spring peas ◦ radish ◦ feta ◦ sunflower seeds ◦ herb buttermilk dressing ◦ 10

BRUNCH ENTREES & SALADS

CRAB CAKE BENEDICT ◦ 15

Jumbo lump crab cake, spring vegetable & potato hash, hollandaise

CLASSIC EGGS BENEDICT ◦ 14

Buttermilk biscuit, Canadian bacon, spring vegetable & potato hash, hollandaise

GRILLED PETIT FILET MIGNON BENEDICT* ◦ 16

English muffin, truffle creamed spinach spring vegetable & potato hash, hollandaise

SHRIMP AND GRITS ◦ 12 gf

Poached eggs, grits, jalapenos, mushrooms, chorizo

BRIOCHE FRENCH TOAST ◦ 12

Apple compote, Vermont maple syrup, brown sugar bacon

EGG WHITE FRITTATA ◦ 13 gf

Leeks, mushrooms, feta cheese, frisee salad

SHORT RIB HASH & EGGS ◦ 14 gf

Sweet potato, caramelized onions, chipotle hollandaise

BISCUITS AND GRAVY ◦ 12

Buttermilk biscuits, sausage gravy, poached eggs, spring vegetable & Yukon gold potato hash

BAGEL & LOX ◦ 13

Vegetable whipped cream cheese, capers, tomato, arugula, red onion

MAX CLASSIC BURGER* ◦ 12

Vermont Cheddar ◦ lettuce ◦ tomato roasted garlic-black pepper aioli

SCALLOP CHOPPED SALAD* ◦ 17 gf

Asparagus, spring peas, radish, feta, sunflower seeds, herb buttermilk dressing

CHILLED SHRIMP GREEK ◦ 14 gf

Grape tomatoes, onion, feta, kalamata olives, cucumbers, Greek vinaigrette

LOBSTER COBB SALAD ◦ 23

Lobster, gorgonzola cheese, pumpernickel croutons, hard cooked egg, avocado, bacon, tomatoes, sherry vinaigrette

TUNA NIÇOISE SALAD* ◦ 17 gf

Niçoise olives, haricots verts, hard cooked egg, confit tomatoes, artichoke, potatoes, white anchovies, caramelized onions

GRILLED CHICKEN CAESAR SALAD ◦ 11

Romaine hearts, garlic croutons, parmesan

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

FRESH PICKED LOBSTER MEAT ◦ 23

JUMBO LUMP CRAB CAKE ◦ 16

YELLOWFIN TUNA* ◦ South Pacific ◦ 17

ATLANTIC COD ◦ North Atlantic ◦ 15

FAROE ISLANDS SALMON* ◦ North Atlantic ◦ 17

SHRIMP ◦ Gulf of Mexico ◦ 14

SEA SCALLOPS ◦ New Bedford ◦ 17

DOVER SOLE ◦ Holland ◦ 43

SIDES

Spring Vegetable-Gold Potato Hash ◦ 5 gf

Short Rib Hash ◦ 6 gf

Jumbo Lump Crab Cake ◦ 12

2 Eggs ◦ 4 gf

Applewood Smoked Bacon ◦ 5 gf

English Muffin ◦ 1.50

Truffle Mac & Cheese ◦ 9

Grilled Asparagus ◦ 6