

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 OR APPLEWOOD SMOKED BACON)
START WITH MAX'S SIGNATURE BLOODY MARY MIX AND LUKSUSOWA POTATO VODKA™ 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	Mozzarella
Pink Sea Salted Rim	Roasted Garlic	Horseradish	Gorgonzola Olives

RAW BAR



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

Shellfish SAMPLER 2 people • 36
HIGH RISE of SEAFOOD 4-6 people • 69
SKYSCRAPER 6-8 people • 125

ASIAN CALAMARI SALAD • 7
BAY SCALLOP CEVICHE • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 15
CHILLED KING CRAB • 5 EACH

STARTERS & SALADS

- NEW ENGLAND CLAM CHOWDER**
Loaded with clams & applewood smoked bacon • 7 cup / 9 bowl
- LOBSTER BISQUE**
Tobiko crème fraîche • fresh lobster • 10
- CAESAR SALAD**
Romaine hearts • garlic croutons • parmesan • 9
- FIELD GREENS SALAD**
Carrots • shallots • pea tendrils • sherry vinaigrette • 8
- GRILLED OCTOPUS**
Panisse • almond romesco • fava beans • preserved lemon • 14
- TUNA & AVOCADO TOAST***
Grilled olive bread • sorrel • 14
- BEEF CARPACCIO***
Asparagus • sesame • crispy mushrooms • arugula • potato chips • 14
- GREEK**
Grape tomatoes • onion • feta • kalamata olives • pepperoncini • cucumbers • Greek vinaigrette • 11 gf
- COBB SALAD ROYAL**
Gorgonzola cheese • bacon • pumpnickel croutons • hard cooked egg • avocado • tomatoes • sherry vinaigrette • 4
Lobster MP \ Chilled Shrimp 17 \ Grilled Chicken 15
- NICOISE**
Niçoise olives • green beans • hard cooked egg • confit tomatoes • artichoke • potatoes • white anchovies • caramelized onions • 11
- SPRING QUINOA & CHICK PEA SALAD**
Hummus • quinoa • spring peas • radish • asparagus chickpeas • lemon-tahini vinaigrette • feta • 10

MARKET CATCH

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

- JUMBO LUMP CRAB CAKE • 19
AHI TUNA * • Hawaii • 19
COD • North Atlantic • 16
SCOTTISH SALMON * • North Atlantic • 17
SHRIMP • Gulf of Mexico • 14
SEA SCALLOPS • North Atlantic • 19
ARCTIC CHAR • Iceland • 16
DOVER SOLE • Holland • 45

BRUNCH ENTREES

- CRAB CAKE BENEDICT**
Jumbo lump crab cake • vegetable hash • hollandaise • 16
- CLASSIC EGGS BENEDICT**
Buttermilk biscuit • Canadian bacon • vegetable hash • hollandaise • 14
- FLAT IRON STEAK AND EGGS**
Poached eggs • vegetable hash • chipotle hollandaise • 18
- SHRIMP & GRITS**
Poached eggs • grits • jalapenos • mushrooms • andouille • 14 gf
- HUEVOS RANCHEROS**
Fresh corn tortillas • chorizo hash • black beans • cheddar cheese • pico de gallo • 15
- BRIOCHE FRENCH TOAST**
Whipped cream • seasonal fruit compote • 14
- LOBSTER SCRAMBLE**
Potato latke • mushrooms • chive crème fraîche • hollandaise • 18
- SMOKED SALMON FRITATTA**
House smoked salmon • spinach • goat cheese • arugula • sherry vinaigrette • 14
- NEW ENGLAND LOBSTER ROLL**
Warm buttered, cold or "best of both worlds" • french fries • coleslaw • MP
- MAX CLASSIC BURGER***
Cheddar cheese • lettuce • tomato • roasted garlic-black pepper aioli • 15
- SIDES**
Vegetable Hash • 5 gf
Jumbo Lump Crab Cake • 12
2 Eggs • 4 gf
Applewood Smoked Bacon • 3 gf
English Muffin • 2
Buttermilk Biscuit & Seasonal Jam • 3
Truffle Mac & Cheese • 9