

EXECUTIVE CHEF  
NICK STINZIANI  
CHEF DE CUISINE  
MIKE OROZCO

# MAXFISH

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 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)	Spicy Haricot Vert	Pickled Asparagus	Radish
Beef Broth (Bloody Bull)	Hearts of Celery	Pepperoncini	Crispy Bacon
Beer (Red Draw)	Saffron Onions	Capers	Romaine Hearts
Old Bay Rim	Baby Carrot	Cucumber Wheels	Worcestershire
Pink Sea Salted Rim	Spanish Queen Olives	Cornichon	Chipotle Adobo
Celery Salt Rim	Pickled Vegetables	Cherry Tomatoes	Pepperoni Sticks
Garlic Stuffed Olives	Bell Pepper Strips	Assorted Hot Sauces	Mozzarella
White Anchovies	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  
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 • fresh lobster • 10

### CALAMARI FRITTO MISTO

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

### TUNA CEVICHE\*

Avocado • mango • jalapeno • radish • plantain • corn tortillas • 14

## SALADS

### CAESAR SALAD

Romaine • garlic croutons • parmesan • 10

### FIELD GREEN SALAD

Shaved shallots • pea tendrils • sherry vinaigrette • 8

### GREEK SALAD

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

### COBB SALAD

Gorgonzola cheese • bacon • pumpnickel croutons • hard cooked egg • avocado • tomatoes • sherry vinaigrette • 11

### TOSCANA SALAD

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

### WATERMELON SALAD

Cotija cheese • grilled corn • arugula • cornbread croutons • lime-honey dressing • 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 • North Atlantic • 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 • 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 • 22

### SHRIMP & GRITS

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

### BANANA BREAD FRENCH TOAST

Caramelized banana • bourbon maple walnut • whipped cream • 14

### LOBSTER & TRUFFLE GOAT CHEESE FRITATTA

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 • Tasso ham • cotija cheese red pepper coulis • fava bean puree • watercress • 19

### 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

Jumbo Lump Crab Cake • 12

2 Eggs • 4 gf

Applewood Smoked Bacon • 3 gf

English Muffin • 2

Buttermilk Biscuit & Seasonal Jam • 3

Summer Corn Risotto • 6

Summer Vegetable Couscous • 6

Jasmine Rice • 5

Grilled Asparagus • 6

Truffle Mac & Cheese • 9

French / Sweet / Old Bay Fries • 5

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