

EXECUTIVE CHEF  
NICK STINZIANI  
CHEF DE CUISINE  
MIKE OROZCO

# MAX FISH

SOUS CHEFS  
PAUL BALDASARO  
KEN MATTS

## RAW BAR

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

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

## APPETIZERS

### TUNA CEVICHE\*

Avocado ◦ mango ◦ jalapeno ◦ radish ◦  
plantain ◦ corn tortillas ◦ 15

### STUFFED CLAMS

Serrano ham ◦ chilies ◦ peppers ◦  
garlic-lemon-herb breadcrumbs ◦ fennel ◦ 12

### JUMBO LUMP CRAB CAKE

Mustard seed potato salad ◦ old bay chips ◦  
celery salad ◦ remoulade ◦ 15

### BURRATA

Delicata squash ◦ sage pesto ◦ hazelnut ◦ watercress ◦  
roasted golden beets ◦ red beet vinaigrette ◦ 14

### GRILLED OCTOPUS

Black chickpea hummus ◦ carrot ◦  
sweet potato chips ◦ 15

### ASIAN FRIED CALAMARI

Shitake mushrooms ◦ kimchee remoulade ◦  
pickled daikon-carrot slaw ◦ 14

### SERRANO HAM CROSTINI

"Womanchego" ◦ apple ◦ quince gastrique ◦ 14

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

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

### LOBSTER BISQUE

Tobiko crème fraîche ◦ fresh lobster ◦ 10

### CAESAR

Romaine ◦ garlic croutons ◦ parmesan ◦ 10

### FIELD GREENS

Shaved shallots ◦ pea tendrils ◦ carrots  
sherry vinaigrette ◦ 9

### AUTUMN SALAD

Cato Corners Blackledge blue ◦ apples ◦ pears ◦  
local squash ◦ cranberries ◦ walnuts ◦ arugula ◦  
watercress ◦ hibiscus vinaigrette ◦ 12

### LOBSTER COBB

Gorgonzola cheese ◦ bacon ◦ pumpnickel  
croutons ◦ hard cooked egg ◦ avocado ◦  
tomatoes ◦ sherry vinaigrette ◦ MP

## MARKET CATCH

*A simple preparation of jasmine rice and haricots verts*

COD ◦ North Atlantic ◦ 28  
JUMBO SHRIMP ◦ Gulf of Mexico ◦ 28  
SEA SCALLOPS ◦ North Atlantic ◦ 33  
1 LB KING CRAB ◦ Alaska ◦ 56

HIDDEN FJORD SALMON\* ◦ North Atlantic ◦ 28  
HALIBUT ◦ North Atlantic ◦ 33

DOVER SOLE ◦ Holland ◦ 45  
JUMBO LUMP CRAB CAKES ◦ 30  
AHI TUNA \* ◦ Hawaii ◦ 33  
GRILLED SPANISH OCTOPUS ◦ 28

## LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED ◦ MP

BAKED STUFFED ◦ MP  
with crab meat and shrimp stuffing

Available sizes: 1.25lb & 2.25lb

All lobsters served with choice of two sides

TRUFFLE MAC & CHEESE ◦ add \$3

## FROM THE CHEF

### NORTH ATLANTIC COD A LA PLANCHA

Rock shrimp risotto ◦ fennel ◦ tarragon ◦ arugula ◦  
scallion-herb salad ◦ citrus vinaigrette ◦ 28

### GRILLED HIDDEN FJORD SALMON\*

Pumpkin bisque ◦ sage-ricotta gnocchi ◦ Brussels leaves ◦  
bacon ◦ pepitas ◦ pumpkin seed oil ◦ 28

### HALIBUT A LA PLANCHA

Banana-coconut puree ◦ tostones ◦ jasmine rice ◦  
jerk shrimp salsa ◦ chive oil ◦ 33

### PARMESAN CRUSTED CHICKEN PAILLARD

Cato Corners Blackledge blue ◦ apples ◦ pears ◦  
local squash ◦ cranberries ◦ walnuts ◦ arugula ◦  
watercress ◦ hibiscus vinaigrette ◦  
white wine-chicken jus ◦ 24

### FISH 'N' CHIPS

Housemade russet chips ◦ coleslaw ◦ tartar sauce ◦ 24

### LOBSTER PAN ROAST (1 1/4 LB)

Butternut squash risotto ◦  
peppercorn-vanilla-bourbon pan sauce ◦ 38

### GRILLED TUNA \*

Crispy mustard & chive spaetzle ◦ Seacoast mushrooms ◦  
farm greens ◦ celery root-mushroom puree ◦  
mushroom-truffle demi ◦ 33

### LOBSTER & SHELLFISH LINGUINI

1/2 lobster ◦ shrimp ◦ mussels ◦ calamari ◦ roasted  
tomatoes ◦ shrimp broth ◦ basil pesto ◦ breadcrumbs ◦ 35

### SEA SCALLOPS A LA PLANCHA\*

Cauliflower puree ◦ delicata squash ◦ quinoa ◦  
roasted beets ◦ walnut vinaigrette ◦ 33

### BOUILLABAISSE

White fish ◦ shrimp ◦ clams ◦ mussels ◦  
roasted tomatoes ◦ saffron rouille ◦ 29

## CHOP HOUSE ENTREES



NEW YORK STRIP\* 12oz. ◦ 36

FILET MIGNON\* 8oz. ◦ 39

FLAT IRON STEAK\* 8oz ◦ 27

Crispy potato pave ◦

Seacoast mushrooms ◦ farm greens ◦  
shallot-red wine butter

### MAX CLASSIC CHEESEBURGER\*

Black pepper-roasted garlic aioli ◦  
french fries ◦ pickle ◦ 15

## SIDES

Sage-Ricotta Gnocchi ◦ 9

Mushroom Spaetzle ◦ 7

Jasmine Rice ◦ 5

Rock Shrimp Risotto ◦ 9

Truffle Mac & Cheese ◦ 9

Sautéed Farm Greens ◦ 5

French / Sweet Fries ◦ 5

Old Bay Fries ◦ 5

Haricots Verts ◦ 5

Creamy Mashed Potatoes ◦ 6

## SURF & TURF

ANY OF THE FOLLOWING CAN BE  
ADDED TO ANY ENTRÉE

Steamed 1.25 lb. Lobster ◦ MP

Herb Grilled 1.25 lb. Lobster ◦ MP

Baked Stuffed Lobster ◦ MP

1/2 LB King Crab Leg ◦ 28

"Oscar" Jumbo Lump Crab Cake &

Béarnaise Sauce ◦ 15

Shrimp Scampi ◦ 8

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

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