

RAW BAR

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

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

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

APPETIZERS

ARTISANAL CHEESE PLATE

Honey-almonds • port-fig compote • 12

GRILLED SPANISH OCTOPUS

Pickled beets • Peruvian papa causa • soffrito • 13

FRIED POINT JUDITH CALAMARI

Fried olive aioli • pepper-almond romesco • 11

BAHAMIAN STYLE STEAMED MUSSELS

Spicy lobster coconut broth • 12

JUMBO LUMP CRAB CAKE

Smoked chili aioli • kohlrabi slaw • 15

TUNA TARTAR*

Caper • onion • chopped egg • grilled baguette • 14



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

LOBSTER COBB SALAD

Gorgonzola cheese • bacon • pumpernickel croutons • hard cooked egg • avocado • tomatoes • sherry vinaigrette • 24

MARKET CATCH

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

FAROE ISLANDS SALMON* • North Atlantic • 28
JUMBO SHRIMP • Gulf of Mexico • 28
SEA SCALLOPS • North Atlantic • 32

DOVER SOLE • Holland • 45
IDAHO RAINBOW TROUT • 24
ATLANTIC COD • North Atlantic • 27

MAHI MAHI • Costa Rica • 29
JUMBO LUMP CRAB CAKES • 30
AHI TUNA* • Hawaii • 32

LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP

BAKED STUFFED • MP

with crab meat and shrimp stuffing

Available sizes: 1lb & 2lb

All lobsters served with choice of one side

"FISH HOUSE CLASSICS"

NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" • french fries • coleslaw • 21

BEER BATTERED FISH N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 23

LINGUINE & CLAMS

Lemon • garlic • parsley • 22

MUSSELS FRA DIAVOLO

Bucatini • pancetta • spicy tomato sauce • 22

CRAB CAKE SANDWICH

Cajun remoulade • old bay french fries • 20

THE MAX CLASSIC CHEESEBURGER*

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

FROM THE CHEF

SHRIMP & CHICKEN GUMBO

Andouille sausage • okra • sauce piquant • steamed rice • 25

ATLANTIC COD A LA PLANCHA

Smoked fingerling potatoes • shaved Brussels sprouts • lobster sauce soubise • 27

GRILLED FAROE ISLANDS SALMON*

Cauliflower-cheddar grits • warm apple-endive salad • brown butter vinaigrette • 28

LOBSTER PAN ROAST (1 1/4 LB)

Butternut squash risotto • black peppercorn-vanilla-bourbon pan sauce • MP

ACHIOTE GRILLED MAHI MAHI

Scallion rice • fennel-citrus salad • orange brown butter • 28

PAN ROASTED ALL NATURAL CHICKEN

Sweet potato rosti • truffle cream spinach • vermouth pan jus • 23

GRILLED HAWAIIAN AHI TUNA*

Korean style fried rice • kimchee • oyster mushroom tempura • oyster sauce • 32

SEA SCALLOPS A LA PLANCHA*

Sage-root vegetable barley • winter squash puree • pumpkin seed oil • lemon herb crumb • 32

BOUILLABAISSE

Fresh fish • shrimp • clams • mussels • roasted tomatoes • saffron rouille • 28

SURF & TURF

ANY OF THE FOLLOWING CAN BE ADDED TO ANY ENTRÉE

Steamed 1 lb. Lobster • MP

Herb Grilled 1 lb. Lobster • MP

Baked Stuffed Lobster • MP

"Oscar" Jumbo Lump Crab Cake & Béarnaise Sauce • 13

Shrimp Scampi • 8

CHOP HOUSE ENTREES



BEEF SHORT RIB 10oz • 29

NEW YORK STRIP* 12oz. • 34

FILET MIGNON* 8oz. • 38

FLAT IRON STEAK* 8oz • 27

All served with:

Creamy mashed potatoes •
broccoli rabe • French onion jus

SIDES

Broccoli Rabe • 5

Butternut Squash Risotto • 6

Truffle Mac & Cheese • 9

Bacon-Onion Roasted Brussels Sprouts • 6

Sautéed Spinach • 5

French / Sweet Fries • 4

Old Bay Fries • 4

Haricots Verts • 5

Jasmine Rice • 5

Creamy Mashed Potatoes • 4

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