

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 ◦ chili 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 bean hummus ◦
sweet potato chips ◦ chermoula ◦ 15

ASIAN FRIED CALAMARI
Shiitake 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 Farm 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

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

A simple preparation of jasmine rice and haricots

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

SIDES

Brussels Sprouts & Bacon ◦ 7
Mushroom Spaetzle ◦ 7
Jasmine Rice ◦ 5
Truffle Mac & Cheese ◦ 9
Sautéed Farm Greens ◦ 5
French / Sweet Fries ◦ 5
Old Bay Fries ◦ 5
Haricots Verts ◦ 5
Creamy Mashed Potatoes ◦ 6

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
Arugula ◦ oven dried tomatoes ◦ artichokes ◦
shaved parmesan ◦ roasted tomato vinaigrette ◦ 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 LINGUINE
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* 14oz. ◦ 42
FILET MIGNON* 8oz. ◦ 39
FLAT IRON STEAK* 8oz ◦ 27
Crispy truffle potato pave ◦
Seacoast mushrooms ◦ farm greens ◦
shallot-red wine butter

MAX CLASSIC CHEESEBURGER*
Black pepper-roasted garlic aioli ◦
french fries ◦ pickle ◦ 15

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"