

raw bar

Littleneck Clams* • 2.95 each
Cherrystone Clams* • 2.95 each
Baltimore Shrimp ½ Lb • 17.50
Shrimp Cocktail • 5.00 each
Chilled ½ Lobster • 19.50
Old Bay Crab Cocktail Lettuce Cups • 15
Scallop & Mango Ceviche* • 10
Calamari Salad • 10

Sampler • 40
4 Oysters
2 Littlenecks
2 Shrimp Cocktail
2 Salmon Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Hi-Rise of Raw Bar • 79
10 Oysters
4 Littlenecks
4 Shrimp Cocktail
1/2 Lobster
4 Salmon Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Skyscraper of Raw Bar • 145
20 Oysters
8 Littlenecks
8 Shrimp Cocktail
Whole Lobster
6 Salmon Tartare
Old Bay Crab Cocktail
2 Calamari Salad
2 Scallop Ceviche

salads & starters

New England Clam Chowder • 7 cup / 10 bowl
Loaded with clams & applewood smoked bacon

Caesar • 12
Romaine, garlic croutons, parmesan

Spring Salad • 14
Arugula, gem lettuce, asparagus, spring onion,
goat cheese & artichoke fritters, green goddess dressing,
hummus, garlic bread crumbs

Toscana Salad • 12
House greens, fresh mozzarella, roasted garlic, grape tomatoes,
warm polenta croutons, kalamata olives, balsamic vinaigrette

Cobb Salad • 14
Gorgonzola cheese, bacon, tomatoes, avocado,
pumpnickel croutons, egg, sherry vinaigrette

Jumbo Lump Crab Cakes (2oz) • 19 / 38
Green goddess dressing, artichoke, capers, roasted red peppers

Tuna Tartare • 18
Grilled olive bread, preserved lemon, stracciatella, scallion,
shaved asparagus

Fried Calamari • 16 / 29
Watercress, radicchio, miso tahini,
kimchee remoulade

Buffalo Shrimp • 14
Carrots, celery, blue cheese dressing

Duck Wings • 14
Orange-chili glaze, papaya salad, crispy wontons

Steamed Mussels & Shrimp • 15.50
Pernod cream, fennel, lemon, tarragon-herb butter, grilled bread

additions

Chicken • 6 Shrimp • 7 Crab Cakes • 15
Jumbo Shrimp • 12 Salmon • 10
Scallops • 13 Steak • 12 Chilled Lobster • 26

chop house

***8 oz. Filet Mignon • 48**

***12 oz New York Strip • 42**

Whipped potatoes, roasted mushrooms, grilled asparagus,
spring onion & bacon marmalade, gorgonzola butter

additions

Grilled Lobster Tail • mp Baked Stuffed Lobster Tail • mp
Crab Cakes • 15 Jumbo Shrimp • 12

Long Island Duck • 30

Fennel cream, cape gooseberries, pistachio semolina cake,
orange agrodolce

8 Oz. Cheeseburger • 17.75

Arugula, roasted tomatoes, Great Hills blue cheese,
spring onion & bacon marmalade, brioche roll

dinner entrees

Furikake Crusted Hawaiian Tuna* • 36
Jasmine rice, bok choy, citrus-cucumber salad, gochujang glaze

North Atlantic Cod a la Plancha • 32
Basil mashed potatoes, roasted tomatoes, scampi shrimp

Scallops a la Plancha* • 36
Pappardelle, spring onion pesto, bacon lardons, asparagus,
grape tomatoes

Grilled Hidden Fjord Salmon* • 32
Lemon risotto, cape gooseberries, red sorrel,
sunchoke crisps, basil oil

Seafood Paella • 38
Saffron rice, chorizo, chicken, shrimp,
scallops, calamari, clams, mussels, peas, peppers
Add grilled lobster tail • mp

Fish 'n' Chips • 26.50
French fries, coleslaw, tartar sauce

Bouillabaisse • 31
Shrimp, mussels, clams, hake, saffron broth,
roasted fennel & tomato, saffron rouille

Chicken Parmesan • 26
Panko & parmesan crusted chicken, stracciatella,
linguini, plum tomato sauce, parmesan

Bombolotti Al Modo Max • 26
Rigatoni, Lamberti's sweet & hot sausage, peas,
plum tomatoes, grana parmigiano cream

Vegetarian Paella • 25
Saffron rice, peppers, artichokes, roasted tomatoes,
haricots verts, garbanzo beans, peas, scallions

New England Lobster Roll • 38
Warm buttered, cold, or "best of both worlds"
french fries, coleslaw

lobsters

1.25 & 2.5 LB

Steamed • mp or Baked Stuffed • mp
Garlic haricots verts, creamy mashed potatoes
or

Pan Roasted • mp : spring pea risotto,
bourbon-vanilla-black peppercorn sauce

additions

Crab Cakes • 15 Jumbo Shrimp • 12

sides

French Fries • 6.5 Truffle Fries • 8
Truffle Mac & Cheese • 10 Creamy Mashed Potatoes • 8
Grilled Asparagus • 8 Garlic Haricots Verts • 8
Lemon Risotto • 10 Roasted Seacoast Mushrooms • 10

Executive Chef: **Nick Stinziani**
Culinary Team: **Andrew Petow, Gabe Vancil, Elmer Rivera**

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

fish

Max Fish adds a 20% gratuity for parties of 6 or more

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