

## raw bar

Littleneck Clams\* • 2.95 each  
Cherrystone Clams\* • 2.95 each  
Baltimore Shrimp ½ Lb • 17.50  
Shrimp Cocktail • 5.00 each  
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  
2 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  
4 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  
6 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

## chop house

**\*8 oz. Filet Mignon • 48**

**\*12 oz New York Strip • 42**

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

### additions

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 jam, 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, breadcrumbs

**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

**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

## lobsters

\*The price of lobster has reached an unprecedented high due to limited availability and extreme market conditions. Instead of removing one of our most popular items we are offering it at the lowest possible price.

**1.25 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."