

## 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  
BAY SCALLOP CEVICHE • 3 EACH  
BALTIMORE STYLE SHRIMP 1/2 LB • 15  
CHILLED KING CRAB • 5 EACH

## APPETIZERS

### TUNA & AVOCADO TOAST\*

Grilled olive bread • sorrel • 14

### BEEF CARPACCIO\*

Asparagus • sesame • crispy mushrooms •  
arugula • potato chips • 14

### MUSSELS PUTTANESCA

Tomato • olives • capers • chili • white wine • 11

### JUMBO LUMP CRAB CAKE

Crispy capers • espelette • herb salad • lemon emulsion • 15

### PORK BELLY STEAMED BUNS

Grilled pineapple • cilantro • Korean BBQ • 10

### GRILLED OCTOPUS

Panisse • romesco • fava beans • preserved lemon • 14

### FRIED RHODE ISLAND CALAMARI

Cherry peppers • fiery tomato sauce • basil aioli • 11

## 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 hearts • garlic croutons • parmesan • 9

### FIELD GREENS

Carrots • shallots • pea tendrils • sherry vinaigrette • 8

### SPRING QUINOA & CHICKPEA SALAD

Hummus • quinoa • spring peas • radish •  
chickpeas • lemon-tahini vinaigrette • 10

### LOBSTER COBB

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

## MARKET CATCH

SCOTTISH SALMON\* • North Atlantic • 28  
JUMBO SHRIMP • Gulf of Mexico • 28  
SEA SCALLOPS • North Atlantic • 32

ARCTIC CHAR • Iceland • 26  
COD • North Atlantic • 28  
GRILLED SPANISH OCTOPUS • 26

DOVER SOLE • Holland • 45  
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: 1.25lb & 2.25lb

All lobsters served with choice of one side

TRUFFLE MAC & CHEESE • add \$3

## SIDES

Grilled Asparagus • 6  
Spring Pea Risotto • 6  
Jasmine Rice • 5  
Cornmeal Crusted Green Tomatoes • 6  
Truffle Mac & Cheese • 9  
Sautéed Spinach • 5  
French / Sweet Fries • 4  
Old Bay Fries • 4  
Haricots Vert • 5  
Creamy Mashed Potatoes • 4

## FROM THE CHEF

### BLACKENED NORTH ATLANTIC COD

Commeal crusted green tomatoes • spring onion •  
smoky shrimp and grits • 28

### GRILLED SCOTTISH SALMON\*

Pappardelle • pesto • parmesan • spring vegetables •  
tomato jam • 28

### KOREAN PAELLA

Shrimp • mussels • calamari • octopus • peas •  
calasparra rice • kimchee • 28

### PARMESAN CRUSTED CHICKEN PAILLARD

Arugula • quinoa • asparagus • spring peas •  
lemon • mustard seed beurre blanc • 23

### FISH N' CHIPS

Housemade russet chips • coleslaw •  
tartar sauce • 22

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

Spring pea risotto •  
peppercorn-vanilla-bourbon pan sauce • MP

### GRILLED AHI TUNA\*

Batata • baby bok choy • miso • papaya slaw • 32

### CLAM & MUSSELS LINGUINI

Bacalao • tomatoes • basil • nduja bread crumbs • 26

### SEA SCALLOPS A LA PLANCHA\*

Truffle pea puree • mushrooms • quinoa • arugula •  
peas • fava beans • apricot-bacon gastrique • 32

### BOUILLABAISE

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

## CHOP HOUSE ENTREES



NEW YORK STRIP\* 12oz. • 36

FILET MIGNON\* 8oz. • 39

FLAT IRON STEAK\* 8oz • 27

Creamy mashed potatoes • grilled  
asparagus • brandy peppercorn sauce

### 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

“Oscar” Jumbo Lump Crab Cake &

Béarnaise Sauce • 15

Shrimp Scampi • 8

*“Max Fish promotes the use of local produce  
and sustainably harvested seafood”*