

# MAXFISH

## RAW BAR

OYSTER OF THE DAY • MP

LITTLENECK CLAMS\* • 2.35 EACH

BALTIMORE STYLE SHRIMP 1/2 LB • 15

COLOSSAL WHITE SHRIMP • 3.95 EACH½

CHILLED LOBSTER • 16

## STARTERS

### HOUSE MADE BREAD

Fresh Baked Milk Bread • Sea Salt Butter • .50 roll

### NEW ENGLAND CLAM CHOWDER

Loaded with clams & applewood smoked bacon •  
7 cup / 9 bowl / 15 quart

### CAESAR

Romaine • garlic croutons • parmesan • 10 (for two 18)

### COBB SALAD

Gorgonzola cheese • bacon • tomatoes • pumpernickel  
croutons • egg • guacamole • sherry vinaigrette • 14

### SPRING SALAD

Arugula • asparagus • chick peas • grape tomatoes •  
quinoa • shallot • peas • lemon tahini • 10 (for two 18)

### JUMBO LUMP CRAB CAKES (2oz)

Mustard seed potatoes • old bay chips • celery salad •  
Old Bay remoulade • 16/30

### ASIAN FRIED CALAMARI

Shiitake mushrooms • kimchee remoulade • watercress •  
radicchio • 14/23

## ENTREES

### NEW ENGLAND LOBSTER ROLL (LIMITED DAILY)

Warm buttered, cold or “best of both worlds” • house fries • coleslaw •  
25 (for two 48)

### THE “HAPPY BURGER” OR “DOUBLE DOUBLE” \*

Broad Brook Farm Beef • Martins potato roll • lettuce •  
tomato • white cheddar • special sauce • house fries • 10/17

### FISH ‘N’ CHIPS

House fries • coleslaw • tartar sauce • 24 (for two 45)

### PARMESAN CRUSTED CHICKEN PAILLARD

Arugula • oven dried tomatoes • artichokes • shaved parmesan •  
roasted tomato vinaigrette • 17 (for two 30)

### FISH TACOS (2) BLACKENED FISH OR FRIED ROCK SHRIMP

Napa slaw • cilantro • lime • guacamole • pico de gallo • mango  
habanero • saffron rice • garbanzo beans • 16 (4 tacos 28)

### NORTH ATLANTIC HADDOCK A LA PLANCHA

Rock shrimp risotto • fennel • tarragon • arugula •  
scallion-herb salad • citrus vinaigrette • 27 (for two 50)

### GRILLED HIDDEN FJORD SALMON\*

Preserved lemon couscous • spring vegetable ratatouille •  
apricot & cucumber salsa • 27 (for two 50)

### SEA SCALLOPS A LA PLANCHA\*

Fregola • serrano ham • asparagus • arugula • tomato butter •  
33 (for two 58)

### SEAFOOD PAELLA FOR TWO

Saffron rice • chorizo • chicken • shrimp scallops • calamari  
clams • mussels • 49

EXECUTIVE CHEF: NICK STINZIANI

SOUS CHEF: PAUL BALDASARO



If we ask, please put on your mask. **This is not a request, THIS IS A REQUIREMENT OF SERVICE.** Failure to follow instructions when asked, may result in termination of service. Yes you may remove your mask with drink/food arrives

Table limit of 2 hours per guest please.

To use the restrooms please follow the arrows along the lower sidewalk to the front of the building

For payment, your server will lead you to the payment system.

Thank you for following the guidelines set in place by the state, we are excited to have you back in to dine @maxfish

Getting MaxFish back on line is a team effort and all gratuities will be split among the staff through July 1st

## Blackboard Features

14oz New York Strip Steak 46 (Limited)

Twice baked potato, Bearnaise sauce &  
grilled asparagus

### Entree

#### FRIED SOFT SHELL CRABS

French Fries tartar sauce • coleslaw • 39

### ..ADD TO SALAD

Chicken • 5  
Shrimp • 6  
Salmon • 8  
Scallops • 9  
Lobster • 14

### SIDES

Spring Ratatouille • 7  
House Fries • 5  
Rock Shrimp Risotto • 11  
Truffle Mac & Cheese • 9  
Twice Baked Potatoes • 7  
Grilled Asparagus • 6

**MENU SUBJECT TO CHANGE BASED ON  
AVAILABILITY OF PRODUCT.**

\*thoroughly cooking meats, poultry, seafood, shellfish or eggs, reduces the risk of food borne illnesses.