

EXECUTIVE CHEF
NICK STINZIANI
CHEF DE CUISINE
MIKE OROZCO

MAXFISH

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 • 14

STEAMED MAINE MUSSELS

House-made sausage • fennel • saffron
white wine • garlic butter • focaccia • 12

JUMBO LUMP CRAB CAKE

Corn salsa • cotija cheese •
avocado aioli • espelette • 15

BURRATA

Tomato • peach salad • red onion •
white balsamic • basil • fleur de sel • 14

GRILLED OCTOPUS BRAVAS

Crispy potato pave • bravas sauce • saffron aioli •
Spanish olives • toasted sunflower seeds • 14

CALAMARI FRITTO MISTO

Calamari • boquerones • cherry peppers •
preserved lemon aioli • marinara • 13

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 • 8

WATERMELON

Cotija cheese • grilled corn • arugula •
cornbread croutons • honey-lime dressing • 10

LOBSTER COBB

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

MARKET CATCH

A simple preparation of jasmine rice and haricots verts

COD • North Atlantic • 28
JUMBO SHRIMP • Gulf of Mexico • 28
SEA SCALLOPS • North Atlantic • 32
1 LB KING CRAB • Alaska • 56

HIDDEN FJORD SALMON* • North Atlantic • 28
HALIBUT • North Atlantic • 32

DOVER SOLE • Holland • 45
JUMBO LUMP CRAB CAKES • 30
AHI TUNA* • Hawaii • 32
GRILLED SPANISH OCTOPUS • 26

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

Summer Corn Risotto • 6
Summer Vegetable Couscous • 6
Jasmine Rice • 5
Grilled Asparagus • 6
Truffle Mac & Cheese • 9
Sautéed Spinach • 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

Shrimp risotto • grape tomato sauce • 28

GRILLED HIDDEN FJORD SALMON*

Basil mashed potatoes • artichokes • roasted tomatoes •
grilled asparagus • smoky tomato butter • 28

HALIBUT A LA PLANCHA

Banana-coconut puree • tostones • jasmine rice •
jerk shrimp salsa • chive oil • 32

PARMESAN CRUSTED CHICKEN PAILLARD

Heirloom tomatoes • mozzarella cheese • red onion •
balsamic • basil • tomato butter • 23

FISH 'N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 22

LOBSTER PAN ROAST (1 1/4 LB)

Summer corn risotto •
peppercorn-vanilla-bourbon pan sauce • MP

GRILLED ZA'ATAR TUNA *

Israeli couscous • summer vegetables • tzatziki •
grape tomatoes • cilantro • red onion • mint • 32

LOBSTER & SHELLFISH LINGUINI

1/2 lobster • shrimp • mussels • calamari • roasted
tomatoes • shrimp broth • basil pesto • breadcrumbs • 34

SEA SCALLOPS A LA PLANCHA*

Corn & chickpea succotash • Tasso ham • cotija cheese
red pepper coulis • fava bean puree • watercress • 32

BOUILLABAISSE

White 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

Truffle potato pave • caramelized onion •
roasted mushrooms • red wine demi-glace

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"