

## RAW BAR

LITTLENECK CLAMS\* • 2 EACH  
CHERRYSTONE CLAMS\* • 2 EACH  
COLOSSAL WHITE SHRIMP • 3.95 EACH  
CHILLED MUSSELS *dozen on the half shell* • 7

Shellfish SAMPLER 2 people • 34  
HIGH RISE of SEAFOOD 4-6 people • 62  
SKYSCRAPER 6-8 people • 105

ASIAN CALAMARI SALAD • 7  
TAYLOR BAY SCALLOP • 3 EACH  
BALTIMORE STYLE SHRIMP 1/2 LB • 12  
SNOW CRAB CLAW • 4 EACH

## APPETIZERS

### SALT COD CAKES

Orange-roasted fennel aioli • micro greens • 12

### CRISPY FRIED CT OYSTER LETTUCE WRAP

Kimchee • chili aioli • 3 each

### GRILLED ASPARAGUS

Two hour egg • micro salad • truffle vinaigrette • aged goat cheese • 12

### GRILLED SPANISH OCTOPUS

Smashed fava beans & spring onions • white gazpacho •  
50 yr sherry vinegar • 13

### FRIED POINT JUDITH CALAMARI

Fried olive aioli • pepper-almond romesco • 11

### BEER STEAMED RHODE ISLAND MUSSELS

Roasted tomatoes • chorizo • jalapeno-lime gremolata • 12

### JUMBO LUMP CRAB CAKE

Avocado mousse • pickled tomatillo relish • 15

### AHI TUNA POKE\*

Kukui nut • taro chips • watercress • pineapple gastrique • 14



## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

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

### SOUP OF THE DAY

Ask your server for today's soup • 5 cup / 7 bowl

### LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

### CAESAR SALAD

Romaine hearts • garlic croutons • parmesan • 9

### FIELD GREENS

Matchstick jicama & carrots • sherry vinaigrette • 8

### SEASONAL CHOPPED SALAD

Sweet peas • asparagus • radish • sunflower seeds •  
feta cheese • herbed buttermilk dressing • 10

### LOBSTER COBB SALAD

Gorgonzola cheese • bacon • pumpnickel croutons •  
hard cooked egg • avocado • tomatoes • sherry vinaigrette • 24

## MARKET CATCH

Choose any of the fresh seafood selection paired with our Chef's daily simple preparation or over any salad

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

DOVER SOLE • Holland • 45  
IDAHO RAINBOW TROUT • 24  
ATLANTIC COD • North Atlantic • 27

MONKFISH • North Atlantic • 28  
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: 1lb & 2lb

All lobsters served with choice of one side

## "FISH HOUSE CLASSICS"

### NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" •  
french fries • coleslaw • 21

### BEER BATTERED FISH N' CHIPS

Housemade russet chips • coleslaw •  
tartar sauce • 23

### LINGUINE & CLAMS

Lemon • garlic • parsley • 22

### MUSSELS FRA DIAVOLO

Bucatini • pancetta • spicy tomato sauce • 22

### CRAB CAKE SANDWICH

Cajun remoulade • old bay french fries • 20

### THE MAX CLASSIC CHEESEBURGER\*

Black pepper-roasted garlic aioli •  
french fries • pickle • 15

## FROM THE CHEF

### SHRIMP & CHICKEN CURRY

Baby artichokes • asparagus & peas • grape tomatoes •  
steamed jasmine rice • 25

### ATLANTIC COD A LA PLANCHA

Fingerling potatoes • sweet pea puree •  
caper-bacalao salad • ripe olives • 27

### GRILLED FAROE ISLANDS SALMON\*

Spring vegetable barlotto • frisee & slivered beets •  
rhubarb vinaigrette • 28

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

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

### SERRANO HAM WRAPPED MONKFISH

Quinoa • chickpeas • spinach •  
roasted garlic-artichoke barigoule • 28

### GOAT CHEESE STUFFED CHICKEN

Smoked chicken risotto • mushrooms •  
sliced asparagus • vermouth pan sauce • 23

### GRILLED HAWAIIAN AHI TUNA\*

Fresh ramen noodles • shiitake mushrooms •  
bok choy • mushroom dashi • 32

### SEA SCALLOPS A LA PLANCHA\*

Potato croquettes • grilled oyster mushrooms •  
watercress • mushroom veloute • 32

### BOUILLABAISSE

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

## SURF & TURF

ANY OF THE FOLLOWING CAN BE ADDED TO ANY ENTRÉE

Steamed 1 lb. Lobster • MP

Herb Grilled 1 lb. Lobster • MP

Baked Stuffed Lobster • MP

"Oscar" Jumbo Lump Crab Cake & Béarnaise Sauce • 13

Shrimp Scampi • 8

## CHOP HOUSE ENTREES



BONE-IN RIBEYE\* 18oz • 42

NEW YORK STRIP\* 12oz. • 34

FILET MIGNON\* 8oz. • 38

FLAT IRON STEAK\* 8oz • 27

All served with:

Creamy mashed potatoes •  
grilled asparagus • French onion jus

## SIDES

Grilled Asparagus • 6

Spring Peas & Onions with Mint Pesto • 5

Truffle Mac & Cheese • 9

Spring Pea Risotto • 6

Sautéed Spinach • 5

French / Sweet Fries • 4

Old Bay Fries • 4

Haricots Verts • 5

Jasmine Rice • 5

Creamy Mashed Potatoes • 4

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