EXECUTIVE CHEF
NICK STINZIANI

MAX FISH

SOUS CHEFS
MATT BURRILL
MIKE OROZCO

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
BAY SCALLOP CEVICHE • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
CHILLED KING CRAB • 4 EACH

APPETIZERS

TUNA TARTAR*
Crispy wonton • cucumber • flying fish roe • wasabi-ginger emulsion • 14

CRAB SALAD
Lump crab meat • avocado • watermelon • honey lime • 14

STEAMED MUSSELS & CLAMS
Italian sausage • roasted tomatoes • grilled baguette • 11

JUMBO LUMP CRAB CAKE
Smoky corn salsa • brown butter aioli • 15

PORK BELLY STEAMED BUNS
Grilled pineapple • cilantro • Korean BBQ • 10

GRILLED OCTOPUS
Crispy potato • tomato-olive vinaigrette • celery salad • lemon-garlic aioli • 11

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
Pickled onion • potato frites • sherry vinaigrette • 8

LOCAL TOMATO SALAD
Arugula • cucumbers • jalapeno cornbread croutons • grilled corn • buttermilk dressing • 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 • 27
GRILLED SPANISH OCTOPUS • 25
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

"FISH HOUSE CLASSICS"

FISH N' CHIPS
Housemade russet chips • coleslaw • tartar sauce • 22

LINGUINE & CLAMS
Lemon • garlic • parsley • 23

SQUID INK SEAFOOD PASTA
Calamari • chorizo • manila clams • roasted tomatoes • herb garlic bread crumbs • 24

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

SAFFRON SEAFOOD RISOTTO
Grilled octopus • clams • Spanish chorizo • white beans • roasted peppers • rosemary • 26

SWEET CORN CRUSTED COD
Chorizo • corn • red bliss potatoes • clams • shrimp broth • 27

GRILLED SCOTTISH SALMON*
Green beans • ratatouille • grilled fingerlings • rosemary peach glaze • 28

PARMESAN CRUSTED CHICKEN PAILLARD
Lemon • arugula • cucumber • red onion • 23

LOBSTER PAN ROAST (1 1/4 LB)
Summer corn risotto • black peppercorn-vanilla-bourbon pan sauce • MP

GRILLED HAWAIIAN AHI TUNA *
Black rice • roasted pineapple salsa • bok choy • miso butter • 32

SEA SCALLOPS A LA PLANCHA*
Chirarra pasta • zucchini • local tomatoes • fresh herbs • basil pesto • roasted pepper vinaigrette • 32

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

SIDES

Grilled Summer Vegetables • 6
Summer Corn Risotto • 6
Jasmine Rice • 5
Black Rice • 5
Truffle Mac & Cheese • 9
Sautéed Spinach • 5
French / Sweet Fries • 4
Old Bay Fries • 4
Local Green Beans • 5
Creamy Mashed Potatoes • 4

CHOP HOUSE ENTREES

NEW YORK STRIP* 12oz. • 36
FILET MIGNON* 8oz. • 39
FLAT IRON STEAK* 8oz • 27

All served with:
Creamy mashed potatoes •
grilled summer vegetables •
brandy peppercorn

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 • 13
Shrimp Scampi • 8

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

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.