

EXECUTIVE CHEF
NICK STINZIANI
CHEF DE CUISINE
MATT BURRILL

MAXFISH

SOUS CHEFS
MIKE OROZCO
PAUL BALDASARO
BOBBY GUTTMAN

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 & HUMMUS TOAST*

Grilled olive bread • sunflower tahini • radish • 14

OYSTERS ROCKEFELLER

Creamed spinach • Pernod • hollandaise • 9

STEAMED MAINE MUSSELS

Spanish chorizo • roasted tomatoes •
saffron broth • Amore focaccia • 11

JUMBO LUMP CRAB CAKE

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

PULLED PORK STEAMED BUNS

Asian pear • spicy BBQ pork • 10

GRILLED OCTOPUS

Crispy artichokes • olive tapenade • saffron aioli • 14

FRIED RHODE ISLAND CALAMARI

Fried 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

AUTUMN

Apples • pears • walnuts • watercress • radicchio •
squash puree • dried cranberries • quinoa •
gorgonzola • hibiscus 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
1/2 LB KING CRAB LEG • Alaska • 28

A simple preparation of jasmine rice and haricots verts

ARCTIC CHAR • Iceland • 26
COD • North Atlantic • 28

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

Rosemary Spaetzle • 6
Butternut Squash Risotto • 6
Jasmine Rice • 5
Roasted Fall Vegetables • 6
Truffle Mac & Cheese • 9
Sautéed Spinach • 5
French / Sweet Fries • 4
Old Bay Fries • 4
Haricots Verts • 5
Creamy Mashed Potatoes • 4

FROM THE CHEF

NORTH ATLANTIC COD A LA PLANCHA

Crispy garlic potatoes • manila clams • caulilini • smoked
almonds • prosciutto • salsa verde • saffron foam • 28

GRILLED SCOTTISH SALMON*

Rosemary spaetzle • pickled mustard seeds • pears •
quince-hibiscus gastrique • butternut puree • 28

KOREAN PAELLA

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

PARMESAN CRUSTED CHICKEN PAILLARD

Grapes • radicchio • goat cheese • apples • watercress •
roasted butternut squash • hibiscus vinaigrette • 23

FISH 'N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 22

LOBSTER PAN ROAST (1 1/4 LB)

Butternut squash risotto •
peppercorn-vanilla-bourbon pan sauce • MP

GRILLED AHI TUNA*

Rice noodles • sweet potato • mushrooms • bok choy •
fermented black beans • tempura vegetables • 32

LOBSTER & SHELLFISH LINGUINI

1/2 lobster • shrimp • clams • mussels • roasted tomatoes •
lemon • herb puree • white wine • bread crumbs • 29

SEA SCALLOPS A LA PLANCHA*

Three grain risotto • Brussels sprouts puree • kale • dried
cranberries • apple bacon salad • bourbon caramel • 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

Creamy mashed potatoes •
roasted fall vegetables •
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

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"