



happy hour

Everyday 3:30 pm– 6 pm

“buck a shuck clams”

*...on the Half Shell \$1

classics

- Oyster of the day • 1.75 each
- Max Classic Cheeseburger • 6
- Cup of Clam Chowder • 5
- Fish & Chips • 6
- French Fries • 4 / Old Bay Fries • 4

shark bites

- Fried Calamari • 9**
Watercress, radicchio, miso tahini, kimchee remoulade
- Steamed Mussels • 5**
Pernod cream, fennel, lemon, tarragon-herb butter, grilled bread
- Spring Salad • 7**
Arugula, gem lettuce, asparagus, spring onion, green goddess dressing, hummus, garlic bread crumbs

- Poke Bowls**
Sushi rice, avocado, cucumber, seaweed, wontons, kimchee aioli
- * Sushi Grade Hidden Fjord Salmon • 7
- Fried Rock Shrimp • 8

- Mango-Scallop Ceviche • 7**
Tortilla chips

- “Baltimore Style” Shrimp Cocktail • 7**
Old Bay seasoning, stone ground mustard

- Buffalo Shrimp • 8**
Carrots, celery, blue cheese dressing

- Blackened Fish Taco • 5**
Pico de gallo

- Fried Rock Shrimp Taco • 5**
Pico de gallo

- Bay Scallops A la Plancha • 9**
Spring onion pesto, bacon lardons, asparagus, grape tomatoes

- Orange-Chili Shrimp • 7**
Papaya salad, crispy wontons

- *Salmon Tartare Lettuce Wraps • 3.50 each

- Something Sweet • 3

happy hour

Everyday 3:30 pm– 6 pm

Last call for food is 5:30 Thursday, Friday & Saturday

Seating is limited to the bar top, Raw Bar, Shark Bar & Communal Table

at least half of your party needs to be here before you sit

beer

- Captain Lawrence “Hop Commander” IPA • 4.5 can
- Modelo Especial • 4.5 can

cocktails

- Grapefruit Mule • 6.5**
Deep Eddy Grapefruit Vodka, lime, Hosmer Mt. Ginger Beer
- Gin Gimlet • 6.5**
Greylock gin, simple syrup, lime juice
- Happy Hemmy • 6.5**
Plantation 3 star rum, grapefruit, juice, lime, vanilla
- Max Manhattan • 6.5**
Old Overholt, Cinzano sweet vermouth, orange bitters, orange twist
- Old Fashioned • 6.5**
Old Forrester bourbon, simple, angostura bitters
- Pomegranate Margarita • 6.5**
El Jimador reposado, triple sec, sour, POM juice

wine • 5.5

- Caposaldo-Prosecco
- Vicolo-Pinot Grigio
- Cono Sur-Sauvignon Blanc
- Gio Barbara-Montepulicano D’Abruzzo
- Cartlidge & Browne-Pinot Noir
- Santa Carolina-Cabernet Sauvignon

No Substitutions: All happy hour must be consumed on premise, NO TAKE OUT

Seating is limited to Bar, High Tops & Shark Bar Only.
Host or Manager Must Seat You

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