

EXECUTIVE CHEF
NICK STINZIANI
CHEF DE CUISINE
MIKE OROZCO

MAX FISH

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 *on the half shell* ◦ 7 dozen

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

STARTERS

NEW ENGLAND CLAM CHOWDER

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

LOBSTER BISQUE

Tobiko crème fraîche ◦ fresh lobster ◦ 10

TUNA CEVICHE*

Avocado ◦ mango ◦ jalapeno ◦ radish ◦
plantain ◦ corn tortillas ◦ 15

STUFFED CLAMS

Serrano ham ◦ chilies ◦ peppers ◦
garlic-lemon-herb breadcrumbs ◦ fennel ◦ 12

JUMBO LUMP CRAB CAKE

Mustard seed potato salad ◦ old bay chips ◦
celery salad ◦ remoulade ◦ 15

BURRATA

Delicata squash ◦ sage pesto ◦ hazelnut ◦ watercress ◦
roasted golden beets ◦ red beet vinaigrette ◦ 14

GRILLED OCTOPUS

Black chickpea hummus ◦ carrot ◦
sweet potato chips ◦ 15

ASIAN FRIED CALAMARI

Shitake mushrooms ◦ kimchee remoulade ◦
pickled daikon-carrot slaw ◦ 14

SALADS

CAESAR

Romaine ◦ garlic croutons ◦ parmesan ◦ 10

AUTUMN SALAD

Cato Corners Blackledge blue ◦ apples ◦ pears ◦
local squash ◦ cranberries ◦ walnuts ◦ arugula ◦
watercress ◦ hibiscus vinaigrette ◦ 12

FIELD GREENS

Shaved shallots ◦ pea tendrils ◦ carrots
sherry vinaigrette ◦ 9

COBB

Gorgonzola cheese ◦ bacon ◦ pumpernickel
croutons ◦ hard cooked egg ◦ avocado ◦
tomatoes ◦ sherry vinaigrette ◦ 11

TOSCANA

House greens ◦ fresh mozzarella ◦ roasted garlic ◦
warm polenta croutons ◦ grape tomatoes ◦
kalamata olives ◦ balsamic vinaigrette ◦ 11

GREEK

Tomatoes ◦ pepperocini ◦ onion ◦ feta ◦ kalamata
olives ◦ cucumbers ◦ Greek vinaigrette ◦ 11

Add to any salad

Lobster / Shrimp / Salmon / Scallops / Chicken

*Market Catch' prices listed below include the salad and the fish

MARKET CATCH

Choose any fresh seafood selection paired with our chef's daily preparation or with any salad

COD ◦ North Atlantic ◦ 16
GULF SHRIMP ◦ Gulf of Mexico ◦ 15
SEA SCALLOPS ◦ North Atlantic ◦ 19

HIDDEN FJORD SALMON* ◦ North Atlantic ◦ 17
PICKED LOBSTER MEAT ◦ North Atlantic ◦ 26
GRILLED SPANISH OCTOPUS ◦ 16

DOVER SOLE ◦ Holland ◦ 45
JUMBO LUMP CRAB CAKE ◦ 19
AHI TUNA* ◦ Hawaii ◦ 19

PASTA & BOWLS

MISO SALMON POKE BOWL*

Furikake sushi rice • avocado • edamame • nori •
wakame • crispy shallots • ponzu • wonton • 15

MUSSELS FRA DIAVOLO

Linguini ◦ Tasso ham ◦
spicy tomato-white wine sauce ◦ parmesan ◦ 15

LINGUINI & CLAMS

Manilla clams ◦ lemon ◦ pepper flakes ◦ parmesan ◦ 15

LONG RIGATONI BEEF BOLOGNESE

Hearty Italian meat sauce ◦ creamy ricotta ◦ pesto ◦ 15

SANDWICHES

NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" ◦
French fries ◦ coleslaw ◦ MP

SALMON BLT BURGER*

Bacon • lettuce • tomato • avocado aioli •
French fries • 15

BLACKENED SWORDFISH TACOS

Achiote rice ◦ red beans ◦
carrot habañero sauce ◦ mango salsa ◦ 15

MAX CLASSIC CHEESEBURGER*

Vermont Cheddar ◦ lettuce ◦ tomato ◦
roasted garlic-black pepper aioli ◦ 15

LUNCH ENTREES

GRILLED HIDDEN FJORD SALMON*

Pumpkin bisque ◦ sage-ricotta gnocchi ◦ Brussels leaves ◦
bacon ◦ pepitas ◦ pumpkin seed oil ◦ 17

SEA SCALLOPS A LA PLANCHA*

Cauliflower puree ◦ delicata squash ◦ quinoa ◦
roasted beets ◦ walnut vinaigrette ◦ 19

FISH 'N' CHIPS

Housemade russet chips ◦ coleslaw ◦ tartar sauce ◦ 15

PARMESAN CRUSTED CHICKEN PAILLARD

Cato Corners Blackledge blue ◦ apples ◦ pears ◦
local squash ◦ cranberries ◦ walnuts ◦ arugula ◦
watercress ◦ hibiscus vinaigrette ◦
white wine-chicken jus ◦ 16

FLAT IRON STEAK* 8oz

Creamy mashed potatoes ◦ farm greens ◦
shallot-red wine butter ◦ 22

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

Sage-Ricotta Gnocchi ◦ 9

Mushroom Spaetzle ◦ 7

Jasmine Rice ◦ 5

Rock Shrimp Risotto ◦ 6

Truffle Mac & Cheese ◦ 9

Sautéed Farm Greens ◦ 5

French / Sweet Fries ◦ 5

Old Bay Fries ◦ 5

Haricots Verts ◦ 5

Creamy Mashed Potatoes ◦ 6

"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