

raw bar

Littleneck Clams* • 2.95 each
Cherrystone Clams* • 2.95 each
Baltimore Shrimp ½ Lb • 17.50
Shrimp Cocktail • 5.00 each
Chilled ½ Lobster • 19.50
Old Bay Crab Cocktail • 15 4oz
Tuna Tartare Lettuce Cups* • 12
Scallop & Mango Ceviche* • 10
Calamari Salad • 10

Sampler • 40
4 Oysters
2 Littlenecks
2 Shrimp Cocktail
2 Tuna Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Hi-Rise of Raw Bar • 79
10 Oysters
4 Littlenecks
4 Shrimp Cocktail
1/2 Lobster
4 Tuna Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Skyscraper of Raw Bar • 145
20 Oysters
8 Littlenecks
8 Shrimp Cocktail
Whole Lobster
6 Tuna Tartare
Old Bay Crab Cocktail
2 Calamari Salad
2 Scallop Ceviche

salads & starters

New England Clam Chowder • 7 cup / 10 bowl
Loaded with clams & applewood smoked bacon

Caesar • 12
Romaine, garlic croutons, parmesan

Roasted Pear & Apple Salad • 14
Grapes, endive, radicchio, watercress, blue cheese, candied pecans, hibiscus vinaigrette

Cobb Salad • 14
Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette

Toscana Salad • 12
House greens, fresh mozzarella, roasted garlic, grape tomatoes, warm polenta croutons, kalamata olives, balsamic vinaigrette

Roasted Beet & Burrata • 15.50
Hazelnuts, grapefruit, fennel, arugula, citrus vinaigrette

Jumbo Lump Crab Cakes (2oz) • 19 / 38
Potato salad, smoked pepper aioli, watercress

Fried Calamari • 16 / 29
Watercress, radicchio, miso tahini, kimchee remoulade

Buffalo Shrimp • 14
Carrots, celery, blue cheese dressing

Steamed Mussels & Shrimp • 15.50
Spicy coconut curry, grilled lime, herbs

add to salad

Chicken • 6 Shrimp • 7 Crab Cakes • 15
3 Jumbo Shrimp • 12 Salmon • 10
Scallops • 13 Steak • 12

chop house

***8 oz. Filet Mignon • 48**
***12 oz New York Strip • 42**
Grilled red onions, asparagus, creamy mashed potatoes, veal demi-glace, truffle foie gras butter

Long Island Duck • 30
Roasted apple & pear puree, baby carrots, fall squash, sweet potatoes, shallot confit, warm endive, pomegranate molasses

Executive Chef: **Nick Stinziani**
Culinary Team: **Andrew Petow, Mark Pendola, Gabe Vancil, Elmer Rivera**

"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

lunch entrees

***Grilled Hidden Fjord Salmon • 21**
Ginger quinoa, roasted sweet potato, bok choy, pickled shallots, crispy sweet potatoes, pepitas

***Scallops a la Plancha • 25**
Fingerling potatoes, pork belly, beets, roasted shallot confit

Fish 'n' Chips • 19
French fries, coleslaw, tartar sauce

North Atlantic Haddock a la Plancha • 21
Cheddar cheese grits, sauteed Swiss chard, roasted tomatoes, shrimp gravy, blackened shrimp & Tasso ham

Tacos (2) blackened fish or fried rock shrimp • 18.50
Napa slaw, cilantro, lime, guacamole, pico de gallo aji verde, saffron rice, garbanzo beans

Poke Bowls
Sushi rice, avocado, cucumber, seaweed, wontons, kimchee aioli

* Hidden Fjord Salmon • 16

Fried Rock Shrimp • 16

* Ahi Tuna • 22

*** 8 Oz. Cheeseburger • 17.75**
Broad Brook Farm beef, gem lettuce, tomatoes, applewood smoked bacon, caramelized onions, smoked gouda, herb garlic aioli

Bouillabaisse • 31
Shrimp, mussels, clams, hake, saffron broth, roasted fennel & tomato, saffron rouille

Chicken Parmesan • 19
Panko & parmesan crusted chicken, stracciatella, linguini, plum tomato sauce, parmesan

Seafood Paella •
Lunch • 21 dinner • 38
Saffron rice, chorizo, chicken, shrimp, scallops, calamari, clams, mussels

lobsters

*The price of lobster has reached an unprecedented high due to limited availability and extreme market conditions. Instead of removing one of our most popular items we are offering it at the lowest possible price.

1.25 & 2.5 LB

Steamed • 39/ 78 or Baked Stuffed • 42 / 84
Garlic haricot verts, creamy mashed potatoes
or

Pan Roasted • 39/ 78 : Seacoast mushroom risotto, bourbon-vanilla-black peppercorn sauce

New England Lobster Roll • 32
Warm buttered, cold, or "best of both worlds"
french fries, coleslaw

sides

French Fries • 6.5 Truffle Fries • 8
Truffle Mac & Cheese • 10 Creamy Mashed Potatoes • 8
Fall Vegetables • 8 Garlic Haricots Verts • 8
Seacoast Mushroom Risotto • 10
Truffle Gnocchi, Squash & Mushroom • 10

fish