

RAW BAR

LITTLENECK CLAMS* • 2 EACH
CHERRYSTONE CLAMS* • 2 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS *on the half shell* • 7 dozen

Shellfish SAMPLER 2 people • 34
HIGH RISE of SEAFOOD 4-6 people • 62
SKYSCRAPER 6-8 people • 105

ASIAN CALAMARI SALAD • 7
TAYLOR BAY SCALLOP • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 4 EACH

APPETIZERS

ARTISANAL CHEESE PLATE

Honey-almonds • port-fig compote • 12

GRILLED SPANISH OCTOPUS

Pickled beets • Peruvian papa causa • soffrito • 13

FRIED POINT JUDITH CALAMARI

Fried olive aioli • pepper-almond romesco • 11

BAHAMIAN STYLE STEAMED MUSSELS

Spicy lobster coconut broth • 12

JUMBO LUMP CRAB CAKE

Smoked chili aioli • kohlrabi slaw • 15

TUNA TARTAR*

Caper • onion • chopped egg • grilled baguette • 14



SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

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

SOUP OF THE DAY

Ask your server for today's soup • 5 cup / 7 bowl

LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

CAESAR SALAD

Romaine hearts • garlic croutons • parmesan • 9

FIELD GREENS

Matchstick jicama & carrots • sherry vinaigrette • 8

SEASONAL CHOPPED SALAD

Apples • dried cranberries • butternut squash • pumpkin seeds • toasted walnuts • blue cheese • cider vinaigrette • 10

MARKET CATCH

Choose any of the fresh seafood selection paired with our Chef's daily simple preparation or over any salad

FAROE ISLANDS SALMON* • North Atlantic • 17

SHRIMP • Gulf of Mexico • 14

SEA SCALLOPS • North Atlantic • 18

DOVER SOLE • Holland • 45

IDAHO RAINBOW TROUT • 17

MAHI MAHI • Costa Rica • 17

JUMBO LUMP CRAB CAKE • 16

AHI TUNA* • Hawaii • 19

ATLANTIC COD • North Atlantic • 15

LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP
BAKED STUFFED

with crab meat and shrimp stuffing • MP
Available sizes: 1lb & 2lb

All lobsters served with choice of one side

TRUFFLE MAC & CHEESE • add \$3

ENTRÉE SALADS

SCALLOP CHOPPED SALAD*

Apples • dried cranberries • butternut squash • pumpkin seeds • toasted walnuts • blue cheese • cider vinaigrette • 18

LOBSTER COBB SALAD

Gorgonzola cheese • bacon • pumpernickel croutons • hard cooked egg • avocado • tomatoes • sherry vinaigrette • 24

TUNA NIÇOISE*

Niçoise olives • green beans • hard cooked egg • confit tomatoes • artichoke • potatoes • white anchovies • caramelized onions • 17

GRILLED CHICKEN CAESAR

Romaine • garlic croutons • parmesan • 12

CHILLED SHRIMP GREEK

Grape tomatoes • onion • feta • kalamata olives • cucumbers • Greek vinaigrette • 14

FROM THE CHEF

BEER BATTERED FISH N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 15

LINGUINI WITH CLAMS

Garlic • parsley • lemon • 15

GRILLED FAROE ISLANDS SALMON*

Cauliflower-cheddar grits • warm apple-endive salad • brown butter vinaigrette • 17

SEA SCALLOPS A LA PLANCHA*

Sage-root vegetable barley • winter squash puree • pumpkin seed oil • lemon herb crumb • 18

MUSSELS FRA DIAVOLO

Bucatini • pancetta • spicy tomato sauce • 15

FLAT IRON STEAK*

Creamy mashed potatoes • broccoli rabe • French onion jus • 18

SANDWICHES & TACOS

NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" • french fries • coleslaw • 21

CRAB CAKE SANDWICH

Cajun remoulade • old bay french fries • 20

GRILLED CHICKEN SANDWICH

Pesto • goat cheese • tomato • arugula • French fries • 12

BLACKENED MAHI MAHI SANDWICH

Avocado puree • arugula • tomato • French fries • 14

BLACKENED FISH TACOS

Achiote rice • red beans • carrot habañero sauce • 14

BURGERS



Served on an artisan roll
with fries and a pickle

MAX CLASSIC*

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

CHOP HOUSE BURGER

Pulled beef short rib • Vermont cheddar • house made steak sauce • onion strings • 16

SIDES

Broccoli Rabe • 5

Butternut Squash Risotto • 6

Truffle Mac & Cheese • 9

Bacon-Onion Roasted Brussels Sprouts • 6

Sautéed Spinach • 5

French / Sweet Fries • 4

Old Bay Fries • 4

Haricots Verts • 5

Jasmine Rice • 5

Creamy Mashed Potatoes • 4

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