

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
BAY 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 TARTAR*

Crispy wonton • cucumber • flying fish roe •
wasabi-ginger emulsion • 14

CLASSIC CLAMS CASINO

Cherrystone clams • roasted peppers •
bread crumbs • bacon • lemon • 14

STEAMED MUSSELS & CLAMS

Creamy Pernod broth • leeks & herbs • garlic crostini • 11

JUMBO LUMP CRAB CAKE

Smoked local chili aioli • kohlrabi slaw • 15

PORK BELLY STEAMED BUNS

Grilled pineapple • cilantro • Korean BBQ • 10

GRILLED OCTOPUS

Crispy potato • tomato-olive vinaigrette •
celery salad • lemon-garlic aioli • 11

FRIED RHODE ISLAND CALAMARI

Cherry peppers • fiery tomato sauce • basil aioli • 11

SANDWICHES & ROLLS

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

CRAB CAKE SANDWICH

Cajun remoulade • old bay french fries • 20

GRILLED CHICKEN SANDWICH

Brie cheese • hibiscus-apple puree •
mesclun greens • French fries • 12

OYSTER PO'BOY

Cajun remoulade • coleslaw • French fries • 15

BLACKENED SWORDFISH TACOS

Achiote rice • red beans • carrot habañero sauce • 15

MAX CLASSIC CHEESEBURGER*

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

FROM THE CHEF

FISH N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 15

LINGUINI WITH CLAMS

Garlic • parsley • lemon • 16

GRILLED SCOTTISH SALMON*

Everything spaetzle • smoked salmon •
spinach • rosemary-hibiscus apple puree • 17

SEA SCALLOPS A LA PLANCHA*

Celery root puree • pancetta • roasted cauliflower •
butternut squash-golden raisin caponata • 18

SHRIMP & PORK BELLY NOODLE BOWL

Two hour egg • ramen • snow peas •
mushrooms • nori paper • shrimp-pork belly broth • 16

FLAT IRON STEAK*

Creamy mashed potatoes • bacon roasted Brussels sprouts •
brandy peppercorn • 20

SALADS

CAESAR

Romaine hearts • garlic croutons • parmesan • 9

FIELD GREENS

Pickled onion • potato frites • sherry vinaigrette • 8

ENDIVE AND WATERCRESS

Roasted pears • butternut squash • blue cheese •
walnuts • rosemary hibiscus vinaigrette • 10

MARKET CATCH

SCOTTISH SALMON* • North Atlantic • 17

SHRIMP • Gulf of Mexico • 14

SEA SCALLOPS • North Atlantic • 18

DOVER SOLE • Holland • 45

ARCTIC CHAR • Iceland • 16

GRILLED SPANISH OCTOPUS • 16

JUMBO LUMP CRAB CAKE • 19

AHI TUNA* • Hawaii • 19

COD • North Atlantic • 16

ENTRÉE SALADS

COBB SALAD ROYAL

Gorgonzola cheese • bacon • pumpernickel croutons •
hard cooked egg • avocado • tomatoes • sherry vinaigrette •
Lobster MP \ Chilled Shrimp 17 \ Grilled Chicken 15

TUNA NIÇOISE*

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

CHILLED SHRIMP GREEK

Tomatoes • pepperocini • onion • feta • kalamata olives •
cucumbers • Greek vinaigrette • 14

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 one side

TRUFFLE MAC & CHEESE • add \$3

SIDES

Brussels Sprouts & Bacon • 6 Sautéed Spinach • 5

Butternut Squash Risotto • 6 French / Sweet Fries • 4

Jasmine Rice • 5 Old Bay Fries • 4

Sticky Rice • 5 Haricot vert • 5

Truffle Mac & Cheese • 9 Creamy Mashed Potatoes • 4

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