

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 SCALLOPS • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 4 EACH

APPETIZERS

ARTISANAL CHEESE PLATE

Seasonal fruit compote & almond honey • 11

FRIED "COPPS ISLAND" OYSTER

Creole nantua sauce • 3 each

GRILLED SPANISH OCTOPUS

Carrot-chickpea salad • piquillo peppers •

lemon-yogurt dressing • 13

FRIED POINT JUDITH CALAMARI

Fried olive aioli • pepper-almond romesco • 11

SWEET POTATO GNOCCHI

Duck confit • roasted pears • braised leeks • mustard jus • 14

BEER STEAMED RHODE ISLAND MUSSELS

Roasted tomatoes • chorizo • jalapeno-lime gremolata • 12

JUMBO LUMP CRAB CAKE

Avocado mousse • pickled tomatillo relish • 15

AHI TUNA POKE*

Kukui nut • taro chips • watercress • pineapple gastrique • 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

Hand gathered greens • sherry vinaigrette • 8

SEASONAL CHOPPED SALAD

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

WINTER CITRUS SALAD

Frisee • raddichio • red onion • Sicilian olives • feta cheese • 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

DOVER SOLE • Holland • 45

JUMBO LUMP CRAB CAKE • 16

SHRIMP • Gulf of Mexico • 14

IDAHO RAINBOW TROUT • 17

YELLOWFIN TUNA* • South Pacific • 19

SEA SCALLOPS • North Atlantic • 18

ATLANTIC COD • North Atlantic • 15

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*

Duck fat fingerling potatoes • braised endive •

pear mustard glaze • 17

SEA SCALLOPS A LA PLANCHA*

Soft polenta • root vegetables •

walnut-sage pesto • saba balsamic • 18

MOULES-FRITES

Rhode Island mussels • fennel • tomato-saffron broth •

parmesan fries • tarragon aoli • 15

FLAT IRON STEAK*

Creamy mashed potatoes • bacon & onion Brussels

sprouts • French onion jus • 18

SANDWICHES & TACOS

NEW ENGLAND SHRIMP ROLL

Hot Buttered, Cold Shrimp Salad or "Best of Both Worlds"

french fries • coleslaw • 15

CRAB CAKE SANDWICH

Cajun remoulade • old bay french fries • 18

GRILLED CHICKEN SANDWICH

Pesto goat cheese • CT tomato • arugula •

French fries • 12

FRIED FISH SANDWICH

Lettuce • tomato • sliced pickles

tartar sauce • housemade potato chips • 14

BLACKENED FISH TACOS

Achiote rice • red beans • carrot habañero sauce • 14

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 • butternut squash •
dried cranberries • toasted walnuts •
pumpkin seeds • blue cheese crumbles •

cider vinaigrette • 18

CHILLED SHRIMP GREEK

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

SHRIMP COBB

Chilled shrimp • gorgonzola cheese
pumpnickel croutons • hard cooked egg •
avocado • bacon • tomatoes

sherry vinaigrette • 17

TUNA NIÇOISE*

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

GRILLED CHICKEN CAESAR

Romaine hearts • garlic croutons •
parmesan • 12

BURGERS



100% Certified Angus Beef served on an
artisan roll with fries and a pickle

MAX CLASSIC*

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

BACON & BLUE BURGER

Chipotle ketchup • bacon-onion jam •

blue cheese • arugula • 16

SIDES

Bacon Roasted Brussels Sprouts • 6

Roasted Winter Vegetables • 5

Truffle Mac & Cheese • 9

Butternut Squash Risotto • 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"*