

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
BAY SCALLOP CEVICHE • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 4 EACH

STARTERS

NEW ENGLAND CLAM CHOWDER
Loaded with clams & applewood smoked bacon • 7 cup / 9 bowl

LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

ROASTED COPPS ISLAND OYSTERS

Housemade umami butter • spinach • 12

STEAMED MUSSELS & CLAMS

Italian sausage • roasted tomatoes • grilled baguette • 11

JUMBO LUMP CRAB CAKE

Celery root remoulade • fried capers • espelette puree • 15

PORK BELLY STEAMED BUNS

Carrot • daikon • cilantro • Korean BBQ • 10

TUNA TARTAR*

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

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

Apple cider BBQ • white cheddar •
coleslaw • 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*

Mustard spaetzle • spring peas • asparagus •
bacon-green pea puree • 17

SEA SCALLOPS A LA PLANCHA*

Pancetta • fregola pasta • roasted tomato • white beans •
spring onion-basil pesto • saba • 18

SQUID INK SEAFOOD PASTA

Calamari • chorizo • manila clams • roasted tomatoes •
herb garlic bread crumbs • 18

FLAT IRON STEAK*

Creamy mashed potatoes • asparagus • brandy peppercorn • 18

SALADS

CAESAR SALAD

Romaine hearts • garlic croutons • parmesan • 9

FIELD GREENS

Pickled onion • sweet potato frites • sherry vinaigrette • 8

SPRING QUINOA & CHICKPEA

Romaine • radicchio • peas • grilled asparagus • radish •
feta • hummus • lemon-tahini 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 • 16

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

Grilled Asparagus • 6

Spring Pea Risotto • 6

Jasmine Rice • 5

Black Rice • 5

Truffle Mac & Cheese • 9

Sautéed Spinach • 5

French / Sweet Fries • 4

Old Bay Fries • 4

Haricots Verts • 5

Creamy Mashed Potatoes • 4

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