

## 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 Lettuce Cups • 15  
 Scallop & Mango Ceviche\* • 10  
 Calamari Salad • 10

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

**Skyscraper of Raw Bar • 145**  
 20 Oysters  
 8 Littlenecks  
 8 Shrimp Cocktail  
 Whole Lobster  
 6 Salmon 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

**Spring Salad • 14**  
 Arugula, gem lettuce, asparagus, spring onion,  
 goat cheese & artichoke fritters, green goddess dressing,  
 hummus, garlic bread crumbs

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

**Tuna Tartare • 18**  
 Grilled olive bread, preserved lemon, stracciatella,  
 scallion, shaved asparagus

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

**Jumbo Lump Crab Cakes (2oz) • 19 / 38**  
 Green goddess dressing, artichoke, capers,  
 roasted red peppers

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

**Buffalo Shrimp • 14**  
 Carrots, celery, blue cheese dressing

**Duck Wings • 14**  
 Orange-chili glaze, papaya salad, crispy wontons

**Steamed Mussels & Shrimp • 15.50**  
 Pernod cream, fennel, lemon,  
 tarragon-herb butter, grilled bread

## additions

Chicken • 6 Shrimp • 7 Crab Cakes • 15  
 Jumbo Shrimp • 12 Salmon • 10  
 Scallops • 13 Steak • 12 Chilled Lobster • 26

## chop house

**\*8 oz. Filet Mignon • 48**

**\*12 oz New York Strip • 42**

Whipped potatoes, roasted mushrooms, grilled asparagus,  
 spring onion & bacon marmalade, gorgonzola butter

### additions

Grilled Lobster Tail • mp Baked Stuffed Lobster Tail • mp  
 Crab Cakes • 15 Jumbo Shrimp • 12

**Long Island Duck • 30**

Fennel cream, cape gooseberries,  
 pistachio semolina cake, orange agrodolce

**8 Oz. Cheeseburger • 17.75**

Arugula, roasted tomatoes, Great Hills blue cheese,  
 spring onion & bacon marmalade, brioche roll

## lunch entrees

**North Atlantic Cod a la Plancha • 22**  
 Basil mashed potatoes, roasted tomatoes, scampi shrimp

**Scallops a la Plancha\* • 25**  
 Pappardelle, spring onion pesto, bacon lardons, asparagus,  
 grape tomatoes

**Grilled Hidden Fjord Salmon\* • 21**  
 Lemon risotto, cape gooseberries, red sorrel,  
 sunchoke crisps, basil oil

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

**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,  
 edamame, wontons, kimchee remoulade

\* Hidden Fjord Salmon • 16

Fried Rock Shrimp • 16

\* Ahi Tuna • 22

**New England Lobster Roll • 38**

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

**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, peas, peppers

Add grilled lobster tail • mp

## lobsters

1.25 & 2.5 LB

**Steamed • mp or Baked Stuffed • mp**  
 Garlic haricot verts, creamy mashed potatoes  
 or

**Pan Roasted • mp** : spring pea risotto,  
 bourbon-vanilla-black peppercorn sauce  
 additions

Crab Cakes • 15 Jumbo Shrimp • 12

## sides

French Fries • 6.5 Truffle Fries • 8  
 Truffle Mac & Cheese • 10 Creamy Mashed Potatoes • 8  
 Grilled Asparagus • 8 Garlic Haricots Verts • 8  
 Lemon Risotto • 10 Roasted Seacoast Mushrooms • 10

Executive Chef: Nick Stinziani

Culinary Team: Andrew Petow, Gabe Vancil, Elmer Rivera

fish

\*Thoroughly cooking meats, poultry, seafood, shellfish or  
 eggs reduces the risk of food borne illness

Max Fish adds a 20% gratuity for parties of 6 or more

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