

## 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 & AVOCADO TOAST\***  
Grilled olive bread • sorrel • 14

**BEEF CARPACCIO\***  
Asparagus • sesame • crispy mushrooms •  
arugula • potato chips • 14

**MUSSELS PUTTANESCA**  
Tomato • olives • capers • chili • white wine • 11

**JUMBO LUMP CRAB CAKE**  
Crispy capers • espelete • herb salad • lemon emulsion • 15

**PORK BELLY STEAMED BUNS**  
Grilled pineapple • cilantro • Korean BBQ • 10

**GRILLED OCTOPUS**  
Panisse • almond romesco • fava beans • preserved lemon • 14

**FRIED RHODE ISLAND CALAMARI**  
Cherry peppers • fiery tomato sauce • basil aioli • 11

## SALADS

**CAESAR**  
Romaine hearts • garlic croutons • parmesan • 9

**FIELD GREENS**  
Carrots • shallots • pea tendrils • sherry vinaigrette • 8

**SPRING QUINOA & CHICK PEA SALAD**  
Hummus • quinoa • spring peas • radish •  
chick peas • lemon tahini vinaigrette • 10

**COBB**  
Gorgonzola cheese • bacon • pumpernickel  
croutons • hard cooked egg • avocado •  
tomatoes • sherry vinaigrette • 11

**NICOISE**  
Niçoise olives • green beans • hard cooked egg •  
confit tomatoes • artichoke • potatoes •  
white anchovies • caramelized onions • 11

**GREEK**  
Tomatoes • pepperocini • onion • feta • kalamata  
olives • cucumbers • Greek vinaigrette • 11

## MARKET CATCH

SCOTTISH SALMON\* • North Atlantic • 17  
JUMBO SHRIMP • Gulf of Mexico • 15  
SEA SCALLOPS • North Atlantic • 19

ARCTIC CHAR • Iceland • 16  
COD • North Atlantic • 16  
GRILLED SPANISH OCTOPUS • 16

DOVER SOLE • Holland • 45  
JUMBO LUMP CRAB CAKES • 19  
AHI TUNA\* • Hawaii • 19

## LUNCH ENTREES

**FISH N' CHIPS**  
Housemade russet chips • coleslaw • tartar sauce • 15

**CLAM & MUSSELS LINGUINI**  
Bacalao • tomatoes • basil • nduja bread crumbs • 18

**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

**BLACKENED SWORDFISH TACOS**  
Achiote rice • red beans • carrot habañero sauce • mango salsa • 15

**GRILLED SCOTTISH SALMON\***  
Spring pea risotto • pesto • parmesan • spring vegetables • tomato jam • 17

**SEA SCALLOPS A LA PLANCHA\***  
Truffle pea puree • mushrooms • quinoa • arugula • peas • fava beans • apricot-bacon gastrique • 19

**BOUILLABAISSA**  
Fresh fish • shrimp • clams • mussels • roasted tomatoes • saffron rouille • 20

**MAX CLASSIC CHEESEBURGER\***  
Vermont Cheddar • lettuce • tomato • roasted garlic-black pepper aioli • 15

## NON SEAFOOD ENTREES

NEW YORK STRIP\* 12oz. • 36  
FLAT IRON STEAK\* 8oz • 22  
CHICKEN BREAST 8oz • 12

All served with:  
Creamy mashed potatoes •  
grilled asparagus •  
brandy peppercorn sauce



## 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  
Truffle Mac & Cheese • 9  
Sautéed Spinach • 5  
French / Sweet Fries • 4  
Old Bay Fries • 4  
Haricot vert • 5  
Creamy Mashed Potatoes • 4

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