

raw bar

- Littleneck Clams* • 2.95 each
- Cherrystone Clams* • 2.95 each
- Baltimore Shrimp ½ Lb • 17.50
- Shrimp Cocktail • 5.00 each
- 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
- 2 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
- 4 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
- 6 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

chop house

***8 oz. Filet Mignon • 48**

***12 oz New York Strip • 42**

Whipped potatoes, roasted mushrooms, grilled asparagus, spring onion & bacon jam, 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 jam, brioche roll

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

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, breadcrumbs

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

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

*The price of lobster has reached an unprecedented high due to limited availability and extreme market conditions. Instead of removing one of our most popular items we are offering it at the lowest possible price.

lobsters

1.25

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

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

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