

raw bar

Littleneck Clams* • 2.95 each	Sampler • 40
Cherrystone Clams* • 2.95 each	4 Oysters
Baltimore Shrimp ½ Lb • 17.50	2 Littlenecks
Shrimp Cocktail • 5.00 each	2 Shrimp Cocktail
Chilled ½ Lobster • MP	2 Salmon Tartare
Old Bay Crab Cocktail Lettuce Cups • 15	2 Old Bay Crab Cocktail
Scallop & Mango Ceviche* • 10	Calamari Salad
Calamari Salad • 10	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, ricotta, scallion, shaved asparagus

Cobb Salad • 14

Gorgonzola cheese, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette

Jumbo Lump Crab Cake (4oz) • 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

Steamed Mussels & Shrimp • 15.50

Pernod cream, fennel, lemon, tarragon-herb butter, grilled bread

additions

Chicken • 6 Shrimp • 7 Crab Cake • 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

Crab Cake • 15 Jumbo Shrimp • 12

8 Oz. Cheeseburger • 17.75

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

lunch entrees

North Atlantic Cod a la Plancha • 22

Basil mashed potatoes, roasted tomatoes, scampi shrimp

Scallops a la Plancha* • 25

Chitarra pasta, spring onion pesto, bacon, asparagus, grape tomatoes, breadcrumbs

Grilled Hidden Fjord Salmon* • 21

Lemon risotto, cape gooseberries, red sorrel, seabans, sunchoke crisps, basil oil

New England Lobster Roll • MP

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

Fish ‘n’ Chips • 19

French fries, coleslaw, tartar sauce

Tacos (2) Blackened Fish or Fried Rock Shrimp • 19

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 Cake • 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, Corey Fultz

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.”