

MAXFISH

RAW BAR

OYSTER OF THE DAY • MP

LITTLENECK CLAMS* • 2.35 EACH

BALTIMORE STYLE SHRIMP 1/2 LB • 15

COLOSSAL WHITE SHRIMP • 3.95 EACH

½ CHILLED LOBSTER • 16

STARTERS

NEW ENGLAND CLAM CHOWDER

Loaded with clams & applewood smoked bacon •
7 cup / 9 bowl

CAESAR

Romaine • garlic croutons • parmesan • 10

COBB SALAD

Gorgonzola cheese • bacon • tomatoes • pumpernickel
croutons • egg • guacamole • sherry vinaigrette • 14

SPRING SALAD

Arugula • asparagus • chick peas • grape tomatoes •
quinoa • shallot • peas • lemon tahini • 10

JUMBO LUMP CRAB CAKES (2oz)

Mustard seed potatoes • old bay chips • celery salad •
Old Bay remoulade • 16/30

ASIAN FRIED CALAMARI

Shiitake mushrooms • kimchee remoulade •
watercress • radicchio • 14/23

BUFFALO SHRIMP

Carrots • celery • blue cheese dressing • 12

ENTREES

NEW ENGLAND LOBSTER ROLL (LIMITED DAILY)

Warm buttered, cold or “best of both worlds” • house fries • coleslaw • 25

8 OZ. CHEESEBURGER

Broad Brook Farm Beef • lettuce • tomato • white cheddar •
special sauce • house fries • 16

FISH ‘N’ CHIPS

House fries • coleslaw • tartar sauce • 14

PARMESAN CRUSTED CHICKEN PAILLARD

Arugula • oven dried tomatoes • artichokes • shaved parmesan •
roasted tomato vinaigrette • 23

FISH TACOS (2) BLACKENED FISH OR FRIED ROCK SHRIMP

Napa slaw • cilantro • lime • guacamole • pico de gallo •
mango habanero • saffron rice • garbanzo beans • 16

NORTH ATLANTIC HADDOCK A LA PLANCHA

Rock shrimp risotto • fennel • tarragon • arugula •
scallion-herb salad • citrus vinaigrette • 17

GRILLED HIDDEN FJORD SALMON*

Preserved lemon couscous • spring vegetable ratatouille •
apricot & cucumber salsa • 17

SEA SCALLOPS A LA PLANCHA*

Wild rice • miso roasted broccoli • sweet soy •
carrot-cilantro salad • 20

SEAFOOD PAELLA

Saffron rice • chorizo • chicken • shrimp scallops • calamari
clams • mussels • 34

SIDES

Spring Ratatouille • 7

House Fries • 5

Rock Shrimp Risotto • 11

Truffle Mac & Cheese • 9

Twice Baked Potatoes • 7

Grilled Asparagus • 6

..ADD TO

SALAD

Chicken • 5

Shrimp • 6

Salmon • 8

Scallops • 9

Lobster • 14

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

EXECUTIVE CHEF: NICK STINZIANI

SOUS CHEF: PAUL BALDASARO

If we ask, please put on your mask. **This is not a request, THIS IS A REQUIREMENT OF SERVICE.** Failure to follow instructions when asked, may result in termination of service. Yes you may remove your mask when drink/food arrives

Table limit of 2 hours

To use the restrooms please follow the lower sidewalk to the front of the building

For touchless payment, your server will lead you to the payment station

Thank you for following the guidelines set in place by the state, we are excited to have you back in to dine @maxfishct

Blackboard Features

New England Lobster Bake 29

1 ¼ lb lobster, clams, sausage,
red potatoes, corn, butter

14 oz Ribeye 39

Twice Baked potato, local asparagus,
bearnaise sauce

DESSERTS

FRESH MIXED BERRY TART 7

Shortbread crust • diplomat cream

LOCAL RHUBARB STREUSEL A LA MODE 7

Sugar cookie base • oatmeal streusel • orange pastry cream

CHOCOLATE CHIP COOKIE SANDWICH 5

Whipped chocolate ganache • rainbow sprinkles

HOT FUDGE TO THE MAX 10

The Creamery Vanilla Ice Cream • caramelized bananas •
candied almonds, whipped cream, cherry