

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 • MP
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

Melon & Heirloom Tomato Salad • 14
Creamy feta cheese, arugula, pickled onion, mint, basil,
white honey balsamic

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

Tuna Tartare • 18
Grilled olive bread, whipped ricotta,
marinated grape tomatoes, basil oil, shallots

Cobb Salad • 14
Gorgonzola cheese, bacon, tomatoes, avocado,
pumpnickel 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

Portuguese Seafood Stew • 17
Mussels, shrimp, clams, Linguiça sausage,
chickpeas, tomatoes

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,
veal demi glace, maitre d' 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
Corn succotash, red bliss potatoes, saffron cream

Grilled Hidden Fjord Salmon* • 21
Ricotta gnocchi, corn, tomato, bacon, corn cream,
potato crisps

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, mezcal mango salsa, 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

lobsters

1.25
Steamed • mp or **Baked Stuffed • mp**
Garlic haricot verts, creamy mashed potatoes

or
Pan Roasted • mp : corn 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
Potato & Corn Succotash • 8 Garlic Haricots Verts • 8
Corn 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.”