

EXECUTIVE CHEF  
NICK STINZIANI  
CHEF DE CUISINE  
MIKE OROZCO

# MAXFISH

SOUS CHEFS  
PAUL BALDASARO  
KEN MATTS

## 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  
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 fraiche • fresh lobster • 10

### TUNA CEVICHE\*

Avocado • mango • jalapeno • radish •  
plantain • corn tortillas • 14

### STEAMED MAINE MUSSELS

House-made sausage • fennel • roasted tomatoes •  
saffron • white wine • garlic butter • focaccia • 12

### JUMBO LUMP CRAB CAKE

Corn salsa • cotija cheese •  
avocado aioli • espelette • 15

### GRILLED OCTOPUS BRAVAS

Crispy potato pave • bravas sauce • saffron aioli •  
Spanish olives • toasted sunflower seeds • 14

### CALAMARI FRITTO MISTO

Calamari • boquerones • cherry peppers •  
preserved lemon aioli • marinara • 13

## SALADS

### CAESAR

Romaine • garlic croutons • parmesan • 10

### FIELD GREENS

Shaved shallots • pea tendrils •  
sherry vinaigrette • 9

### WATERMELON

Cotija cheese • grilled corn • arugula •  
cornbread croutons • honey-lime • 10

### COBB

Gorgonzola cheese • bacon • pumpnickel  
croutons • hard cooked egg • avocado •  
tomatoes • sherry vinaigrette • 11

### TOSCANA

House greens • fresh mozzarella • roasted garlic •  
warm polenta croutons • grape tomatoes •  
Kalamata olives • balsamic vinaigrette • 11

### GREEK

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

### Add to any salad

Lobster / Shrimp / Salmon / Scallops / Chicken  
\*Market Catch' prices listed below include the salad and the fish

## MARKET CATCH

Choose any fresh seafood selection paired with our chef's daily preparation or with any salad

COD • North Atlantic • 16

HIDDEN FJORD SALMON\* • North Atlantic • 17

DOVER SOLE • Holland • 45

GULF SHRIMP • Gulf of Mexico • 15

PICKED LOBSTER MEAT • North Atlantic • 26

JUMBO LUMP CRAB CAKE • 19

SEA SCALLOPS • North Atlantic • 19

GRILLED SPANISH OCTOPUS • 16

AHI TUNA\* • Hawaii • 19

## LUNCH ENTREES

### GRILLED HIDDEN FJORD SALMON\*

Basil mashed potatoes • artichokes • roasted tomatoes •  
grilled asparagus • smoky tomato butter • 17

### SEA SCALLOPS A LA PLANCHA\*

Corn & chickpea succotash • Tasso ham • cotija cheese  
red pepper coulis • fava bean puree • watercress • 19

### FISH 'N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 15

### MISO SALMON POKE BOWL\*

Furikake sushi rice • avocado • edamame • nori •  
wakame • crispy shallots • ponzu • wonton • 15

### SUMMER SHRIMP LINGUINI FRA DIAVOLO

Corn • zucchini • taso ham •  
spicy tomato-white wine sauce • parmesan • 15

### LINGUINI & CLAMS

Manilla clams • lemon • pepper flake • parmesan • 15

### PARMESAN CRUSTED CHICKEN PAILLARD

Heirloom tomatoes • mozzarella cheese • red onion •  
balsamic • basil • arugula • tomato butter • 16

### FLAT IRON STEAK\* 8oz

Creamy mashed potatoes • grilled asparagus •  
red wine demi-glace • 22

### LONG RIGATONI BEEF BOLOGNESE

Hearty Italian meat sauce • creamy ricotta • pesto • 15

## SIDES

Summer Corn Risotto • 6

Sautéed Spinach • 5

Summer Vegetable Couscous • 6

French / Sweet Fries • 5

Jasmine Rice • 5

Old Bay Fries • 5

Grilled Asparagus • 6

Haricots Verts • 5

Truffle Mac & Cheese • 9

Creamy Mashed Potatoes • 6

## SANDWICHES

### 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

### MAX CLASSIC CHEESEBURGER\*

Vermont Cheddar • lettuce • tomato •  
roasted garlic-black pepper aioli • 15

### BRICK PRESSED CHICKEN SANDWICH

Arugula • pesto • saffron aioli •  
roasted red peppers & tomatoes • 13

## 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 two sides

TRUFFLE MAC & CHEESE • add \$3

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