

EXECUTIVE CHEF
BOB PETERSON

MAXFISH

SOUS CHEFS
NICK STINZIANI
MATT BURRILL
MIKE OROZCO

RAW BAR

LITTLENECK CLAMS* • 2 EACH
CHERRYSTONE CLAMS* • 2 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS *on the half shell* • 7 dozen

Shellfish SAMPLER 2 people • 34
HIGH RISE of SEAFOOD 4-6 people • 62
SKYSCRAPER 6-8 people • 105

ASIAN CALAMARI SALAD • 7
TAYLOR BAY SCALLOP • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 4 EACH

APPETIZERS

SMOKED BLUEFISH PATÉ

Lemon-horseradish cream • rye toast • caperberries • 12

FRIED OYSTER LETTUCE WRAP

Kimchee • Korean chili aioli • 2.75 each

FRIED RHODE ISLAND CALAMARI

Cherry peppers • fiery tomato sauce • basil aioli • 11

RHODE ISLAND STEAMED MUSSELS

Blistered cherry tomatoes • pesto broth • grilled bread • 12

JUMBO LUMP CRAB CAKE

Warm bacon-fingerling potato salad • saffron-pepper aioli • 15

TUNA TARTAR*

Caper • onion • chopped egg • grilled baguette • 14



SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

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

LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

CAESAR SALAD

Romaine hearts • garlic croutons • parmesan • 9

FIELD GREENS

Cucumbers • red onion • sherry vinaigrette • 8

GRILLED OCTOPUS SALAD

Romaine • radicchio • chorizo • pepperoncini •
fried olives • chorizo vinaigrette • 14

SUMMER VEGETABLE CHOPPED SALAD

Sweet corn • zucchini • cherry tomatoes • feta cheese •
toasted sunflower seeds • basil-balsamic dressing • 9

MARKET CATCH

Choose any of the fresh seafood selection paired with our Chef's daily simple preparation or over any salad

SCOTTISH SALMON* • North Atlantic • 17

SHRIMP • Gulf of Mexico • 14

SEA SCALLOPS • North Atlantic • 18

DOVER SOLE • Holland • 45

IDAHO RAINBOW TROUT • 17

GRILLED SPANISH OCTOPUS • 16

JUMBO LUMP CRAB CAKE • 16

AHI TUNA* • Hawaii • 19

ATLANTIC COD • North Atlantic • 15

FROM THE CHEF

BEER BATTERED FISH N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 15

LINGUINI WITH CLAMS

Garlic • parsley • lemon • 16

GRILLED SCOTTISH SALMON*

Pesto-potato mashed • sweet corn & snap pea succotash •
smoky tomato butter • 17

SEA SCALLOPS A LA PLANCHA*

Summer vegetable couscous • tomato-peach chutney •
balsamic reduction • 18

MUSSELS FRA DIAVOLO

Bucatini • pancetta • spicy tomato sauce • 15

SANDWICHES & TACOS

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

CRAB CAKE SANDWICH

Cajun remoulade • old bay french fries • 20

GRILLED CHICKEN SANDWICH

Pesto • goat cheese • tomato • arugula • French fries • 12

OYSTER PO'BOY

Cajun remoulade • coleslaw • French fries • 15

BLACKENED SWORDFISH TACOS

Achiote rice • red beans • carrot habañero sauce • 15

MAX CLASSIC CHEESEBURGER*

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

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

ENTRÉE SALADS

SCALLOP CHOPPED SALAD*

Sweet corn • zucchini • cherry tomatoes • feta cheese •
toasted sunflower seeds • basil-balsamic dressing • 18

LOBSTER COBB SALAD

Gorgonzola cheese • bacon • pumpernickel croutons • hard
cooked egg • avocado • tomatoes • sherry vinaigrette • MP

TUNA NIÇOISE*

Niçoise olives • green beans • hard cooked egg •
confit tomatoes • artichoke • potatoes •
white anchovies • caramelized onions • 17

GRILLED CHICKEN CAESAR

Romaine • garlic croutons • parmesan • 12

CHILLED SHRIMP GREEK

Tomatoes • pepperoncini • onion • feta • kalamata olives •
cucumbers • Greek vinaigrette • 14

LIVE LOBSTERS FROM OUR TANK

STEAMED OR HERB GRILLED • MP
BAKED STUFFED

with crab meat and shrimp stuffing • MP
Available sizes: 1lb & 2lb

All lobsters served with choice of one side

TRUFFLE MAC & CHEESE • add \$3

SIDES

Creamy Mashed Potatoes • 4 Grilled Vegetable Skewers • 6

French Fries • 4 Old Bay Fries • 4

Sweet Potato Fries • 4 Sweet Corn Risotto • 6

Haricots Verts • 5 Truffle Mac & Cheese • 9

Jasmine Rice • 5 Sautéed Spinach • 5

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