

* raw bar

Mere Point, ME • 2.75
 Pearly Whites, RI • 2.75
 PEI Selects, PEI • 2.75
 Sweetnecks, MA • 2.75
 Littleneck Clams* • 2.35 each
 Cherrystone Clams* • 2.35 each
 Baltimore Shrimp 1/2 Lb • 15
 Shrimp Cocktail • 4 each
 Chilled ½ Lobster • 20
 Cucumber Crab Salad • 10
 Tuna Tartare Lettuce Cups • 9
 Scallop & Mango Ceviche • 9

Hi-Rise of Raw Bar • 69
 10 Oysters, 4 Littlenecks,
 4 Shrimp Cocktail, 1/2 Lobster,
 4 cucumber Crab Salad,
 4 Tuna Tartare, Calamari Salad,
 Scallop Ceviche

Skyscraper of Raw Bar • 125
 20 Oysters, 8 Littlenecks,
 6 Shrimp Cocktail, Whole Lobster,
 6 Cucumber Crab Salad,
 6 Tuna Tartare, 2 Calamari Salad,
 2 Scallop Ceviche

blackboard features

Crab & Shrimp Bisque • 7 cup / 9 bowl
 Tobiko creme fraiche, chopped shrimp

Stuffed Cherry Stones • 11
 Garlic, parsley, bell pepper

Mahi Mahi A la Plancha • 18
 Mushroom fried wild rice, bok choy,
 sesame seeds, miso-chili butter

Prosciutto Wrapped Filet Mignon • 20
 whipped potatoes, bacon Brussels sprouts,
 carammelized onion demi

salads & starters

New England Clam Chowder • 7 cup / 9 bowl
 Loaded with clams & applewood smoked bacon

Caesar • 10
 Romaine • garlic croutons • parmesan

Della Casa • 9
 Romaine, radicchio, sherry vinaigrette, gorgonzola

Toscana Salad • 11
 House greens, fresh mozzarella, roasted garlic,
 grape tomatoes, warm polenta croutons, kalamata olives,
 balsamic vinaigrette

Cobb Salad • 14
 Gorgonzola cheese • bacon • tomatoes
 pumpernickel croutons • egg • avocado • sherry vinaigrette

Jumbo Lump Crab Cakes (2oz) • 16 / 30
 Mustard seed potatoes, old bay chips
 celery salad, Old Bay remoulade

Fried Calamari • 14 / 23
 Cherry peppers, basil aioli, marinara

Buffalo Shrimp • 12
 Carrots • celery • blue cheese dressing

Prosciutto & Burrata • 14
 Arugula, orange, olives, white balsamic vinaigrette

add to salad

Chicken • 5 Shrimp • 6 (3) Jumbo Shrimp • 12
 Crab Cakes • 12 *Salmon • 8 *Scallops • 9
 *5 oz. Filet Mignon • 16

lobsters

1.25 LB & 2.5 LB • 32 per lb

Steamed : Caramelized onion-bacon Brussels sprouts,
 cheddar & scallion whipped potatoes,

or

Pan Roasted : Sage & honey nut squash risotto,
 bourbon-vanilla-black peppercorn sauce

* due to supply issues & cold temperatures lobster prices are extremely high.
 As a result we are unable to serve lobster rolls for a resonable price and they
 have temporarily been removed from the menu.

chop house

*8oz. Filet Mignon • 39

*14 oz New York Strip • 42

*16 oz Bone-In Ribeye • 48

Caramelized onion-bacon Brussels sprouts,
 cheddar & scallion whipped potatoes,
 gorgonzola butter, red wine demi

lunch entrees

***Grilled Hidden Fjord Salmon* • 17**
 Fregola pearl pasta, dried tomatoes,
 escarole, artichokes, tomato butter

***Scallops a la Plancha • 20**
 Mushroom risotto, farro, winter vegetables,
 melted leeks, pesto

New England Shrimp Roll • 17
 Warm buttered, cold or "best of both worlds"
 french fries • coleslaw

Fish 'n' Chips • 14
 French fries • coleslaw • tartar sauce

North Atlantic Haddock a la Plancha • 17
 Cheddar cheese grits, sauteed Swiss chard, roasted
 tomatoes, shrimp gravy, blackened shrimp & Tasso ham

Fish Tacos (2) blackened fish or fried rock shrimp • 16
 Napa slaw • cilantro • lime • guacamole • pico de gallo
 mango-habanero • saffron rice • garbanzo beans

Poke Bowls

Sushi rice, avocado, cucumber, seaweed,
 wontons, sirracha aioli

* Hidden Fjord Salmon • 14

Fried Rock Shrimp • 16

* Ahi Tuna • 20

*8 oz. Cheeseburger • 16

Broad Brook Farm beef, arugula, Gruyere cheese,
 black truffle aioli, french onion jus, fries

Linguini Vongole • 18

Littleneck clams, sea clams, red pepper flake,
 lemon-white wine butter

Chicken Parmesan • 18

Panko & parmesan crusted chicken, mozzarella,
 linguini, plum tomato sauce, parmesan

Seafood Paella • 34

Saffron rice, chorizo, chicken, shrimp,
 scallops, calamari, clams, mussels

sides

French Fries • 5 Truffle Mac & Cheese • 9

Caramelized Bacon-Brussels Sprouts • 7

Cheddar-Scallion Whipped Potatoes • 7

Citrus Quinoa • 7 Garlic-Shallot Haricot Vert • 7

Mushroom Farro Risotto • 9

Executive Chef: **Nick Stinziani**

Sous Chefs: **Paul Baldasaro, Gabe Vancil**

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

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

fish