

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 • 23
Old Bay Crab Cocktail • 15 4oz
Tuna Tartare Lettuce Cups* • 10
Scallop & Mango Ceviche* • 10
Calamari Salad • 10

Sampler • 40
4 Oysters
2 Littlenecks
2 Shrimp Cocktail
2 Tuna Tartare
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 Tuna Tartare
Old Bay Crab Cocktail
Calamari Salad
Scallop Ceviche

Skyscraper of Raw Bar • 145
20 Oysters
8 Littlenecks
8 Shrimp Cocktail
Whole Lobster
6 Tuna Tartare
Old Bay Crab Cocktail
2 Calamari Salad
2 Scallop Ceviche

brunch cocktails

\$36 carafe

Mimosa
Orange Juice, Prosecco

bloody marys

\$9.5 glass / \$34 carafe

Traditional
Horseradish, Worcestershire, Lemon,
Pepper, Other Good Stuff, Shrimp Garnish

Italian
Traditional With Cherry Tomato, Mozzarella,
Basil, Cornichon Garnish

Bloody Bull
Beef Broth, Bacon Vodka, Bacon Garnish

Giardiniera
Jalapeno Infused Tequila, Pickled Carrots,
Onion, Bell Pepper, Fennel, Shishito Peppers

salads & starters

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

Caesar • 12
Romaine, garlic croutons, parmesan

Fennel & Citrus Salad • 12
Arugula, roasted grape tomatoes, red onion,
orange-rosemary vinaigrette

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

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

Beet & Burrata • 15.50
Roasted beets, pickled onion, frisee, watercress,
pistachios, quince vinaigrette

Jumbo Lump Crab Cakes (2oz) • 19 / 38
Meyer lemon aioli, lemon dressed mixed greens,
crispy capers

Fried Calamari • 16 / 29
Watercress, radicchio, miso tahini, kimchee remoulade

Steamed Mussels • 15.50
Roasted peppers, fennel, Pernod cream, herb butter

add to salad

Chicken • 6 Shrimp • 7 Crab Cakes • 15
3 Jumbo Shrimp • 10 Salmon • 10
Scallops • 13 Steak • 12

sides

French Fries • 6.5 Truffle Mac & Cheese • 10
Mustard Spaetzle • 8 Cheddar Cheese Grits • 8
Eggs • 4.50 English Muffin • 2.25
Bacon • 4 Vegetable Hash • 5.5

Executive Chef: **Nick Stinziani**
Sous Chefs: **Paul Baldasaro & Andrew Petow**
"Max Fish promotes the use of local produce
and sustainably harvested seafood."

lunch & brunch entrees

Crab Cake Benedict • 22
Poached eggs, hollandaise, vegetable hash,
english muffin

Eggs Benedict • 15
Poached eggs, black forest ham, vegetable hash,
english muffin, hollandaise

Apple Pie Stuffed French Toast • 16
Brioche, sweet cream custard, toasted almond granola,
maple syrup, whipped cream

Shrimp & Grits • 17
Bell peppers, mushrooms, poached eggs,
andouille sausage, lobster broth

Steak & Eggs • 24
Poached eggs, chipotle hollandaise, vegetable hash

Smoked Salmon Avocado Toast • 18
Toasted sourdough, pickled onions, capers, hard boiled egg,
chive creme fraiche, watercress salad, everything spice

Pulled Chicken Chilaquiles • 18
Salsa roja, baked eggs, tortillas, cheddar cheese,
guacamole, aji verde, cilantro

Fish 'n' Chips • 19
french fries, coleslaw, tartar sauce

Grilled Hidden Fjord Salmon* • 21
Couscous, butternut squash, cauliflower, apples,
beet vinaigrette

North Atlantic Haddock a la Plancha • 21
Cheddar cheese grits, sauteed Swiss chard, roasted
tomatoes, shrimp gravy, blackened shrimp & Tasso ham

Sea Scallops a la Plancha* • 25
Mustard spaetzle, grapes, kale, cauliflower puree,
pickled onion

chop house

8 Oz. Cheeseburger • 17.75
Broad Brook Farm beef, gem lettuce, local tomatoes,
applewood smoked bacon, caramelized onions,
smoked gouda, herb garlic aioli

***8 oz. Filet Mignon • 48**
***12 oz New York Strip • 48**
Bacon-onion Brussels sprouts, cheddar mashed potatoes,
scallion, red wine demi

Pomegranate Glazed Long Island Duck • 30
Sunflower seed duck mole, sweet potato, baby kale

lobsters

*The price of lobster has reached an unprecedented high due to limited availability
and extreme market conditions. Instead of removing one of our most popular items
we are offering it at the lowest possible price.

1.25 LB
Steamed • 48 or Baked Stuffed • 58
Garlic haricot verts, cheddar mashed potatoes

or
Pan Roasted • 48 : Butternut squash risotto,
bourbon-vanilla-black peppercorn sauce

New England Lobster Roll • 38
Warm buttered, cold, or "best of both worlds"
french fries, coleslaw

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

fish