

## raw bar

Duxbury, MA • 2.75  
Fisher Island, NY • 2.75  
Ninigret, RI • 2.75  
Wellfleet, 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 • 16  
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, Calamari Salad,  
2 Scallop Ceviche

## blackboard features

### Coconut Lobster Bisque • 12

Local mushrooms, chive oil

### Oysters Rockefeller • 18

Garlic, Pernod creamed spinach, parmesan

### Filet & Lobster • 52

Bacon Brussels sprouts, yukon gold  
mashed potatoes, red wine demi

### Ginger-Kumquat Glazed Chilean Sea Bass • 36

Sesame-garlic haricot vert, kimchee, white rice

### Chocolate Covered Strawberries • 9

## salads & starters

### New England Clam Chowder • 7 cup / 9 bowl

Loaded with clams & applewood smoked bacon

### Caesar • 10

Romaine, garlic croutons, parmesan

### Cobb Salad • 14

Gorgonzola cheese, bacon, tomatoes, avocado,  
pumpkin seeds, croutons, egg, sherry vinaigrette

### Autumn Salad • 10

Watercress • apples, hibiscus poached pears, raddichio,  
gorgonzola, pecans, hibiscus vinaigrette

### Toscana Salad • 11

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

### Jumbo Lump Crab Cakes (2oz) • 16 / 30

Mustard seed potatoes, old bay chips,  
celery salad, Old Bay remoulade

### Asian Fried Calamari • 14 / 23

Shiitake mushrooms, kimchee remoulade,  
watercress, radicchio

### Buffalo Shrimp • 12

Carrots, celery, blue cheese dressing

### Grilled Octopus • 16

Saffron potatoes, grilled chorizo, roasted pimentos,  
whipped feta cheese

## add to salad

Burrata • 5 Chicken • 5 Shrimp • 6 Jumbo Shrimp • 4ea.  
Crab Cakes • 12 Salmon • 13 Scallops • 15  
Lobster • 14 5 oz. Filet Mignon • 16

## chop house

### 8 Oz. Cheeseburger • 16

Broad Brook Farm beef, lettuce, tomato,  
white cheddar, special sauce, French fries

### Bacon Wrapped 8oz. Filet • 36

### 14 oz New York Strip • 42

### 16 oz Ribeye • 42

All steaks served with:

Raclette cheese twice baked potato,  
broccolini, red wine demi

## dinner entrees

### Grilled Hawaiian Tuna • 33

Potato pave, sauteed mushrooms, arugula,  
foie gras truffle veal demi glace

### New England Lobster Roll • 25

Warm buttered, cold or "best of both worlds",  
French fries, coleslaw

### Fish 'n' Chips • 24

French fries, coleslaw, tartar sauce

### Fish Tacos (2) Blackened Fish or Fried Rock Shrimp • 19

Napa slaw, cilantro, lime, guacamole, pico de gallo,  
mango habanero, saffron rice, garbanzo beans

### Parmesan Crusted Chicken Paillard • 23

Arugula, oven dried tomatoes • artichokes  
shaved parmesan • roasted tomato vinaigrette

### Swordfish a la Plancha • 32

Jasmine rice, curried coconut broth, crispy plantains,  
mango slaw

### Fluke A la Plancha • 28

Rock shrimp risotto, fennel, tarragon, arugula,  
scallion-herb salad, citrus vinaigrette

### Scallops a la Plancha • 32

Cauliflower grits, roasted fall vegetables, kale chips,  
pomegranate-ginger jus

### Grilled Hidden Fjord Salmon\* • 27

Honey nut squash puree, sage gnocchi, grilled radicchio,  
watercress, concord grape gastrique

### Seafood Paella • 34

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

## lobsters

### 1.25 LB & 2.25 LB • 27 per lb

**Steamed** : Raclette cheese twice baked potato &  
broccolini

or

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

## sides

French Fries • 5 Truffle Mac & Cheese • 9 Broccolini • 7

Raclette Cheese Twice Baked Potato • 7

Fall Vegetables • 7 Rock Shrimp Risotto • 11

Executive Chef: **Nick Stinziani**

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

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

fish

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