

MAXFISH

RAW BAR

FISHERS ISLAND, NY • 2.99

SUNKEN MEADOW, MA • 2.45

WELLFLEET, MA • 2.75

WILEY POINT, ME • 2.75

LITTLENECK CLAMS* • 2.35 EACH

BALTIMORE STYLE SHRIMP 1/2 LB • 15

COLOSSAL WHITE SHRIMP • 3.95 EACH

½ CHILLED LOBSTER • 16

CHILLED KING CRAB • 5

STARTERS

NEW ENGLAND CLAM CHOWDER

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

CAESAR

Romaine • garlic croutons • parmesan • 10

COBB SALAD

Gorgonzola cheese • bacon • tomatoes • rye croutons •
egg • avocado • sherry vinaigrette • 14

SPRING SALAD

Arugula • asparagus • chick peas • grape tomatoes •
quinoa • shallot • peas • lemon tahini • 10

JUMBO LUMP CRAB CAKES (2oz)

Mustard seed potatoes • old bay chips • celery salad •
Old Bay remoulade • 16/30

ASIAN FRIED CALAMARI

Shiitake mushrooms • kimchee remoulade •
watercress • radicchio • 14/23

BUFFALO SHRIMP

Carrots • celery • blue cheese dressing • 12

ENTREES

NEW ENGLAND LOBSTER ROLL (LIMITED DAILY)

Warm buttered, cold or “best of both worlds” • house fries • coleslaw •
25 (for two 48)

8 OZ. CHEESEBURGER

Broad Brook Farm Beef • lettuce • tomato • white cheddar •
special sauce • house fries • 16

FISH ‘N’ CHIPS

House fries • coleslaw • tartar sauce • 24 (for two 45)

PARMESAN CRUSTED CHICKEN PAILLARD

Arugula • oven dried tomatoes • artichokes • shaved parmesan •
roasted tomato vinaigrette • 17 (for two 30)

FISH TACOS (2) BLACKENED FISH OR FRIED ROCK SHRIMP

Napa slaw • cilantro • lime • guacamole • pico de gallo • mango
habanero • saffron rice • garbanzo beans • 18 (4 tacos 28)

CAPE COD FLUKE A LA PLANCHA

Rock shrimp risotto • fennel • tarragon • arugula •
scallion-herb salad • citrus vinaigrette • 28 (for two 50)

GRILLED HIDDEN FJORD SALMON*

Preserved lemon couscous • spring vegetable ratatouille •
apricot & cucumber salsa • 27 (for two 50)

SEA SCALLOPS A LA PLANCHA*

Fregola • serrano ham • asparagus • arugula • tomato butter •
33 (for two 58)

SEAFOOD PAELLA FOR TWO

Saffron rice • chorizo • chicken • shrimp scallops • calamari
clams • mussels • 49

**MENU SUBJECT TO CHANGE BASED ON
AVAILABILITY OF PRODUCT.**

EXECUTIVE CHEF: NICK STINZIANI

SOUS CHEF: PAUL BALDASARO

PASTRY CHEF: EMILY LITKE

Blackboard Features

Contact restaurant for daily specials

..ADD TO SALAD

Chicken • 5

Shrimp • 6

Salmon • 8

Scallops • 9

Lobster • 14

SIDES

Spring Ratatouille • 7

House Fries • 5

Rock Shrimp Risotto • 11

Truffle Mac & Cheese • 9

Twice Baked Potatoes • 7

Grilled Asparagus • 6

DESSERTS

CRÈME BRÛLÉE 8

Classic vanilla bean custard • caramelized sugar crust • fresh berries

LOCAL RHUBARB STREUSEL A LA MODE 7

Sugar cookie base • oatmeal streusel • orange pastry cream

BLUEBERRY ALMOND CAKE 8

Toasted meringue, corn cookie crumble

SALTED CARAMEL COOKIE BROWNIE 9

The Creamery Vanilla Ice Cream • caramel popcorn

HOT FUDGE TO THE MAX 10

The Creamery Vanilla Ice Cream • caramelized bananas •
candied almonds • whipped cream • cherry

HOUSE MADE SORBETS 7

Change daily