

MAXFISH

RAW BAR

OYSTER OF THE DAY • MP

LITTLENECK CLAMS* • 2.35 EACH

BALTIMORE STYLE SHRIMP 1/2 LB • 15

COLOSSAL WHITE SHRIMP • 3.95 EACH

½ CHILLED LOBSTER • 16

STARTERS

HOUSE MADE BREAD

Fresh Baked Milk Bread • Sea Salt Butter •

NEW ENGLAND CLAM CHOWDER

Loaded with clams & applewood smoked bacon •
7 cup / 9 bowl / 15 quart

CAESAR

Romaine • garlic croutons • parmesan • 10 (for two 18)

COBB SALAD

Gorgonzola cheese • bacon • tomatoes • pumpernickel
croutons • egg • guacamole • sherry vinaigrette • 14

SPRING SALAD

Arugula • asparagus • chick peas • grape tomatoes •
quinoa • shallot • peas • lemon tahini • 10 (for two 18)

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

ENTREES

NEW ENGLAND LOBSTER ROLL *(LIMITED DAILY)*

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

THE “HAPPY BURGER” OR “DOUBLE DOUBLE” *

Broad Brook Farm Beef • Martins potato roll • lettuce •
tomato • white cheddar • special sauce • house fries • 10/17

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 • 16 (4 tacos 28)

NORTH ATLANTIC HADDOCK A LA PLANCHA

Rock shrimp risotto • fennel • tarragon • arugula •
scallion-herb salad • citrus vinaigrette • 27 (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

EXECUTIVE CHEF: NICK STINZIANI

SOUS CHEF: PAUL BALDASARO

MAXFISH

Blackboard Features

14oz New York Strip Steak 46 (Limited)

Twice baked potato, Bearnaise sauce &
grilled asparagus

Entree

FRIED SOFT SHELL CRABS

French Fries • tartar sauce • coleslaw • 28

..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

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

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