

Please note that our "Featured Additions" change daily and our menu changes seasonally. If you are calling for take-out please ask the hostess or manager for current availability of proteins and produce

Dinner Menu

We are fanatical about fish with an uncompromising commitment to quality.

RAW BAR

See our daily selection of oysters

***Littleneck Clams** 2 each

***Cherrystone Clams** 2 each

Colossal White Shrimp Cocktail 3 each

Snow Crab Claws 3 each

Chilled Mussels on the Half Shell 7

Taylor Bay Scallops 3 each

"Baltimore Style" Shrimp Cocktail 1/2 lb 12

"Asian Style" Calamari Salad 5

1/2 Lobster Tail 8 **Full Tail** 11

***Shellfish Sampler** 30

(clams, crab claws, jumbo

shrimp, Taylor Bay scallops, oysters, mussels)

***Hi-Rise of Seafood** (enough for four) 53

***Skyscraper** (enough for six-eight) 89

FEATURED ADDITIONS

First of the Season Nantucket Bay Scallops A la Plancha

Fregola, broccoli, grapefruit butter 30

Whole Roasted Branzino

Tomato, preserved lemons, caramelized fennel and capers, 29

SEAFOOD ENTREES

Chatham Cod A la Plancha

Basmati rice, shiitake mushrooms, miso butter

And yuzu-jalapeno aioli 25

Grilled Block Island Swordfish

Parmesan polenta, cipolini onion Agrodolce,

sun dried tomato-almond-pesto 27

Farm Raised Idaho Trout A la Plancha

Quahog clams, bacon, roasted tomatoes,

and fingerling potatoes 19

Guinness Fish n' Chips

Crispy French fries, creamy cabbage slaw, tartar sauce 20

*Blackened Atlantic Salmon

Jumbo lump crab, sweet potato and BBQ beurre blanc

Ginger Gold apple frisee slaw 23

"Bomster Brothers" Stonington, CT

*Scallops A la Plancha

Butternut squash puree, black garlic risotto, house

made red jalapeño marmalade 27

*Grilled Yellowfin Tuna

Black sticky rice, Thai peanut coconut sauce, Baggott Farm

sugar snap peas, pickled onion 27

Frutti Di Mare

Tagliatelle, clams, Rhody Royal mussels, shrimp, scallops, with

roasted tomatoes, olives, and basil 26

Whole Dover Sole A la Plancha

Basmati rice, Littel Acres broccoli & rapini,

mustard seed beurre blanc 43

(boned tableside upon request)

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

We support the safe fishing practices of the Monterey Bay Aquarium Seafood Watch

FEATURED STARTERS

*Yellow Fin Tuna Tartare

Roasted tomatoes, capers, basil, and preserved lemon aioli 14

Beltane Farms Goat Cheese Napoleon

Pumpkin seed crusted goat cheese, roasted beets

maple gastrique and micro arugula 11

APPETIZERS

Fried Calamari coriander salt, three sauces 10

Jumbo Lump Crab Cake crispy capers, sweet gherkin aioli 14

RI "Rhody Royal" Mussels Blue Point Lager, Andouille, tomatoes 11

***Crunchy Spicy Tuna Roll** avocado, fennel ginger salad 11

Fried Whole Belly Clams tartar sauce 13

Narragansett Bay Clam Fritters Chipotle aioli, bacon-red pepper salsa 10

Buffalo Shrimp celery, carrots, blue cheese dressing 11

Furikake Seared Tuna marinated calamari salad, wasabi emulsion 14

SOUPS & SALADS

New England Clam Chowder loaded with clams cup 5 / bowl 6

Manhattan Fish Chowder tomato broth, vegetables, fresh fish cup 5 / bowl 6

Lobster Bisque tobikko crème fraiche, fresh lobster 9

Caesar shaved Grana Padano, garlic croutons 7

Iceberg Wedge tomato, bacon, gorgonzola dressing 8

Hand Gathered Field Greens Sherry vinaigrette 6

Bistro Salad Asian pears, apples, walnuts, gorgonzola, cider vinaigrette 9

Greek Salad tomatoes, onion, feta, kalamata olives, cucumbers 8

CONNECTICUT HARD SHELL LIVE LOBSTERS

Available Sizes: 1lb, 2 lb

Steamed or Herb Grilled 24 per lb

Baked Stuffed with Crab and Shrimp Stuffing 27 per lb

All lobsters served with

new potato-buttermilk puree and

roasted cauliflower, brussel sprouts, and carrots

CHOP HOUSE ENTREES

*Grilled 18oz. NY Strip Steak

Wild mushroom fricassee and leek mashed potatoes 38

Pan Roasted Murray's Chicken

Pancetta, capers, preserved lemons,

sautéed Littel Acres broccoli, rapini and new potatoes 20

*Grilled 10oz. Filet Mignon

Gorgonzola & bacon stuffed potato, wilted spinach, cabernet jus 30

Any of the Following Can be Added to an Entree

1/2 Steamed Chick Lobster 11

Steamed Chick Lobster 16

Crab Cake 11

SIDES

Sautéed Spinach, Basmati Rice, Creamy Mashed Potatoes, French Fries, Sweet Potato Fries, Old Bay Fries 5

Sautéed Littel Acres Broccoli & Rapini with Toasted Pumpkin Seeds, Roasted Cauliflower-Brussel Sprouts-Carrots, Sweet Potato Hash, Black Garlic Risotto 6



18% gratuity added for parties of 10 or more.

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

Max Fish only uses pressed soybean oil that contains no trans fatty acids and retains it's Omega-3's and natural vitamin E for all fried foods