

EXECUTIVE CHEF  
NICK STINZIANI  
CHEF DE CUISINE  
MATT BURRILL

# MAXFISH

SOUS CHEFS  
MIKE OROZCO  
PAUL BALDASARO

## THE BLOODY MARY BAR AT MAX FISH

*\$10.00 FOR YOUR 1ST BLOODY MARY AND ONLY \$3.00 FOR EACH ADDITIONAL*

FEATURING LUKSUSOWA POTATO VODKA AND TWO HOUSE INFUSED VODKAS (CHILI or APPLEWOOD SMOKED BACON)

START WITH MAX'S SIGNATURE BLOODY MARY MIX AND LUKSUSOWA POTATO VODKA™ OR ONE OF OUR HOUSE INFUSED VODKA'S AT OUR BLOODY MARY BAR. THEN OUR BAR TENDER WILL ASSIST YOU IN CREATING A COCKTAIL THAT IS EXACTLY HOW YOU WANT IT. THEN ADD AN OYSTER, CLAM OR BALTIMORE STYLE SHRIMP.

### GARNISH & HEAT

Clam Juice (Bloody Caesar)	Pickled Haricot	Pickled Asparagus	Radish
Beef Broth (Bloody Bull)	Hearts of Celery	Pepperoncini	Dijon Mustard
Beer (Red Draw)	Saffron Onions	Capers	Romaine Hearts
Selection of Spices	Baby Carrot	Cucumber Wheels	Worcestershire
Habanero Olives	Spanish Queen Olives	Cornichon	Chipotle Adobo
White Anchovies	Pickled Vegetables	Cherry Tomatoes	Pepperoni Sticks
Old Bay Rim	Bell Pepper Strips	Assorted Hot Sauces	Mozzarella
Pink Sea Salted Rim	Roasted Garlic	Horseradish	Gorgonzola Olives

## RAW BAR



LITTLENECK CLAMS\* • 2.35 EACH  
CHERRYSTONE CLAMS\* • 2.35 EACH  
COLOSSAL WHITE SHRIMP • 3.95 EACH  
CHILLED MUSSELS *on the half shell* • 7 dozen

Shellfish SAMPLER 2 people • 36  
HIGH RISE of SEAFOOD 4-6 people • 69  
SKYSCRAPER 6-8 people • 125

ASIAN CALAMARI SALAD • 7  
BAY SCALLOP CEVICHE • 3 EACH  
BALTIMORE STYLE SHRIMP 1/2 LB • 15  
CHILLED KING CRAB • 5 EACH

## STARTERS & SALADS

### NEW ENGLAND CLAM CHOWDER

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

### LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

### CAESAR SALAD

Romaine hearts • garlic croutons • parmesan • 9

### FIELD GREENS SALAD

Crispy parsnip & sweet potato • shaved radish • citrus vinaigrette • 8

### GREEK SALAD

Grape tomatoes • onion • feta • kalamata olives • pepperoncini • cucumbers • Greek vinaigrette • 11 gf

### COBB SALAD ROYAL

Gorgonzola cheese • bacon • pumpkinseed croutons • hard cooked egg • avocado • tomatoes • sherry vinaigrette • 11

### NIÇOISE SALAD

Niçoise olives • green beans • hard cooked egg • confit tomatoes • artichoke • potatoes • white anchovies • caramelized onions • 11 gf

### WINTER SALAD

Apples • pears • walnuts • watercress • radicchio • squash puree • dried cranberries • quinoa • gorgonzola • hibiscus vinaigrette • 10 gf

### SOFRITO GRILLED OCTOPUS

Fingerling potatoes • fennel cream • chili oil • fennel fronds • pickled radish • 14 gf

### TUNA RICE CAKES\*

Puffed rice • jalapeno avocado • edamame • wakame-cucumber salad • crispy ginger • 14

### OYSTERS ROCKEFELLER

Creamed spinach • Pernod • hollandaise • 9

## MARKET CATCH

Choose any of the fresh seafood selection paired with our Chef's daily simple preparation or over any salad

JUMBO LUMP CRAB CAKE • 19

AHI TUNA\* • Hawaii • 19

COD • North Atlantic • 16

PICKED LOBSTER MEAT • North Atlantic • 26

SCOTTISH SALMON\* • North Atlantic • 17

SHRIMP • Gulf of Mexico • 15

SEA SCALLOPS • North Atlantic • 19

1/2 LB KING CRAB LEG • Alaska • 28

ARCTIC CHAR • Iceland • 16

DOVER SOLE • Holland • 45

GRILLED SPANISH OCTOPUS • 16

## BRUNCH ENTREES

### CRAB CAKE BENEDICT

Jumbo lump crab cake • vegetable hash • hollandaise • 16

### CLASSIC EGGS BENEDICT

Buttermilk biscuit • Canadian bacon • vegetable hash • hollandaise • 14

### FLAT IRON STEAK AND EGGS

Poached eggs • vegetable hash • chipotle hollandaise • 18 gf

### SHRIMP & GRITS

Poached eggs • grits • jalapenos • mushrooms • andouille • 14 gf

### HUEVOS RANCHEROS

Fresh corn tortillas • chorizo hash • black beans • cheddar cheese • pico de gallo • 15 gf

### BRIOCHE FRENCH TOAST

Whipped cream • seasonal fruit compote • 14

### LOBSTER SCRAMBLE

Potato latke • mushrooms • chive crème fraîche • hollandaise • 18

### SMOKED SALMON FRITATTA

House smoked salmon • spinach • goat cheese • arugula • sherry vinaigrette • 14 gf

### NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" • french fries • coleslaw • MP

### MAX CLASSIC BURGER\*

Cheddar cheese • lettuce • tomato • roasted garlic-black pepper aioli • 15

## SIDES

Vegetable Hash • 5 gf

Jumbo Lump Crab Cake • 12

2 Eggs • 4 gf

Applewood Smoked Bacon • 3 gf

English Muffin • 2

Buttermilk Biscuit & Seasonal Jam • 3

Truffle Mac & Cheese • 9