

MAXFISH

GLUTEN FREE MENU

LITTLENECK CLAMS* ◦ 2.35 EACH	RAW BAR 	SCALLOP CEVICHE ◦ 3 EACH
CHERRYSTONE CLAMS * ◦ 2.35 EACH	Shellfish SAMPLER 2 people • 36	BALTIMORE STYLE SHRIMP 1/2 LB • 15
COLOSSAL WHITE SHRIMP ◦ 3.95 EACH	HIGH RISEofSEAFOOD 4-6 people • 69	CHILLED LOBSTER TAIL ◦ 18 EACH
CHILLED KING CRAB ◦ 5 EACH	SKYSCRAPER 6-8 people • 125	CHILLED LOBSTER CLAW ◦ 4 EACH

APPETIZERS

BURRATA

Grilled artichokes ◦ tomato pesto ◦ arugula ◦ oven dried tomatoes ◦ 14

STEAMED MAINE MUSSELS

Serrano ham ◦ roasted tomatoes ◦ white wine garlic butter ◦ 12

SAUTEED CALAMARI

Lemon-garlic butter ◦ arugula ◦ fennel ◦ 14

SALADS

CAESAR

Romaine hearts ◦ Dee's garlic croutons ◦ parmesan ◦ 9

FIELD GREENS

Shaved shallots ◦ pea tendrils ◦ carrots ◦ sherry vinaigrette ◦ 9

WINTER SALAD

Cato Corners Blackledge blue • apples • pears • local squash • cranberries • walnuts • arugula • watercress ◦ hibiscus vinaigrette ◦ 12

MARKET CATCH

Choose any of the fresh seafood selections paired with jasmine rice & haricot vert or over any salad

SHRIMP ◦ Gulf of Mexico ◦ 15/28

SEA SCALLOPS * ◦ North Atlantic ◦ 19/33

DOVER SOLE ◦ Holland ◦ 45

COD ◦ North Atlantic ◦ 16/28

GRILLED SPANISH OCTOPUS 16/28

AHI TUNA * • Hawaii • 19/33

HIDDEN FJORD SALMON * ◦ North Atlantic ◦ 17/28

HADDOCK ◦ North Atlantic ◦ 28

FROM THE CHEF

SEA SCALLOPS A LA PLANCHA*

Cauliflower puree ◦ delicata squash ◦ quinoa ◦ roasted beets ◦ walnut vinaigrette ◦ 19/33

GRILLED HIDDEN FJORD SALMON*

Ancient grains ◦ winter vegetables ◦ bok choy ◦ miso sweet potato puree ◦ 17/28

BOUILLABAISSSE

Fresh fish ◦ shrimp ◦ clams ◦ mussels ◦ roasted tomatoes ◦ 29

LOBSTER PAN ROAST (1 1/4 LB)

Butternut squash risotto ◦ black peppercorn-vanilla-bourbon pan sauce ◦ 38

GRILLED TUNA *

Jasmine rice ◦ golden beets ◦ chickpeas ◦ red beet hummus ◦ cucumber slaw ◦ yogurt chermoula ◦ toasted pistachio ◦ 33

NORTH ATLANTIC COD A LA PLANCHA

Rock shrimp risotto ◦ fennel ◦ tarragon ◦ arugula ◦ scallion-herb salad ◦ citrus vinaigrette ◦ 16/28

SIDES

Tamarind-Onion-Bacon Brussels ◦ 7

Asparagus ◦ 5

Haricot Vert ◦ 5

Jasmine Rice ◦ 5

Creamy Mashed Potatoes ◦ 6

LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED ◦ MP

Available sizes: 1.25lb & 2.25lb

All lobsters served with choice of two sides

CHOP HOUSE ENTREES



NEW YORK STRIP* 14oz. ◦ 42

FILET MIGNON* 8oz. ◦ 45

FLAT IRON STEAK* 8oz ◦ 28

All served with:

Creamy mashed potatoes ◦

Tamarind-bacon-onion Brussels sprouts ◦

red wine demi

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

Chef Nick Stinziani ~ Chef de Cuisine Michael Orozco
Sous Chefs Paul Baldasaro & Ken Matts