

# MAXFISH

## GLUTEN FREE MENU

LITTLENECK CLAMS* • 2.35 EACH	<b>RAW BAR</b> 	SCALLOP CIVECHE • 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 KING CRAB • 5 EACH
CHILLED MUSSELS dozen on the half shell • 7	SKYSCRAPER 6-8 people • 125	

### APPETIZERS

#### GRILLED OCTOPUS BRAVAS

Papas bravas • saffron aioli •  
Spanish olives • toasted sunflower seeds • 14

#### STEAMED MAINE MUSSELS

Green curry coconut broth •  
cilantro • lime • basil • 12

#### SAUTEED RI CALAMARI

Lemon-garlic butter • cherry peppers • 12

### SALADS

#### CAESAR

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

#### FIELD GREENS

Shaved shallots • pea tendrils • carrots •  
sherry vinaigrette • 8

#### SPRING QUINOA & CHICKPEA SALAD

Hummus • quinoa • romaine • arugula  
spring peas • radish • asparagus • chickpeas • feta  
lemon-tahini vinaigrette • 11

### 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 • 19/32  
DOVER SOLE • Holland • 45  
COD • North Atlantic • 16/28

GRILLED SPANISH OCTOPUS 16/25  
AHI TUNA \* • Hawaii • 19/32  
SCOTTISH SALMON \* • North Atlantic • 17/28  
HALIBUT • North Atlantic • 32

#### SEA SCALLOPS A LA PLANCHA\*

Spring garlic hummus • spring vegetables •  
lemon quinoa • carrot jus • 19/32

#### GRILLED SCOTTISH SALMON\*

Basil mashed potatoes • artichokes • roasted tomato •  
grilled asparagus • smoky tomato butter 17/28

#### BOUILLABAISSE

Fresh fish • shrimp • clams • mussels •  
roasted tomatoes • 20/28

#### LOBSTER PAN ROAST (1 1/4 LB)

Spring pea risotto •  
black peppercorn-vanilla-bourbon pan sauce • MP

#### PORCINI-DUSTED AHI TUNA \*

Sherry mushroom risotto • grilled baby bok choy •  
scallion puree • 19/32

#### HALIBUT A LA PLANCHA

Banana-coconut puree • jasmine rice •  
jerk shrimp salsa • 32

### SIDES

Sherry Mushroom Risotto • 8  
Grilled Asparagus • 6  
Sautéed Spinach • 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\* 12oz. • 36

FILET MIGNON\* 8oz. • 39

FLAT IRON STEAK\* 8oz • 27

All served with:

Creamy mashed potatoes •  
grilled asparagus • brandy peppercorn

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

Chef Nick Stinziani ~ Chef de Cuisine Matt Burrill  
Sous Chefs Mike Orozco, Paul Baldasaro