

EXECUTIVE CHEF
NICK STINZIANI
CHEF DE CUISINE
MATT BURRILL

MAXFISH

SOUS CHEFS
MIKE OROZCO
PAUL BALDASARO

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

NEW ENGLAND CLAM CHOWDER
Loaded with clams & applewood smoked bacon • 7 cup / 9 bowl

LOBSTER BISQUE
Tobiko crème fraîche • fresh lobster • 10

TUNA RICE CAKES*
Puffed rice • jalapeno avocado • edamame •
wakame-cucumber salad • crispy ginger • 14

OYSTERS ROCKEFELLER
Creamed spinach • Pernod • hollandaise • 9

STEAMED MAINE MUSSELS
Spanish chorizo • roasted tomatoes • saffron broth • focaccia • 11

JUMBO LUMP CRAB CAKE
Crispy capers • espelette • herb salad • lemon emulsion • 15

PULLED PORK STEAMED BUNS
Asian pear • spicy BBQ pork • 10

SOFRITO GRILLED OCTOPUS
Fingerling potatoes • fennel cream • chili oil •
fennel fronds • pickled radish • 14

FRIED RHODE ISLAND CALAMARI
Fried cherry peppers • fiery tomato sauce • basil aioli • 11

SALADS

CAESAR
Romaine hearts • garlic croutons • parmesan • 9

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

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

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

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

GREEK
Tomatoes • pepperocini • onion • feta • kalamata
olives • cucumbers • Greek vinaigrette • 11

MARKET CATCH

Served with chef's daily preparation or over any salad

SCOTTISH SALMON* • North Atlantic • 17
GULF SHRIMP • Gulf of Mexico • 15
SEA SCALLOPS • North Atlantic • 19
PICKED LOBSTER MEAT • North Atlantic • 26

ARCTIC CHAR • Iceland • 16
COD • North Atlantic • 16
GRILLED SPANISH OCTOPUS • 16

DOVER SOLE • Holland • 45
JUMBO LUMP CRAB CAKE • 19
AHI TUNA* • Hawaii • 19
1/2 LB KING CRAB LEG • Alaska • 28

LUNCH ENTREES

FISH 'N' CHIPS
Housemade russet chips • coleslaw • tartar sauce • 15

SHELLFISH LINGUINI
Shrimp • clams • mussels • roasted tomatoes • lemon • herb puree • white wine • bread crumbs • 18

NEW ENGLAND LOBSTER ROLL
Warm buttered, cold or "best of both worlds" • French fries • coleslaw • MP

SALMON BLT BURGER*
Bacon • lettuce • tomato • avocado aioli • French fries • 15

BLACKENED SWORDFISH TACOS
Achiote rice • red beans • carrot habañero sauce • mango salsa • 15

GRILLED SCOTTISH SALMON*
Rosemary spaetzle • pickled mustard seeds • pears • quince-hibiscus gastrique • butternut puree • 17

SEA SCALLOPS A LA PLANCHA*
Orange-scented cranberry quinoa • delicata squash • pomegranate marmalade • 19

BOUILLABAISSE
White fish • shrimp • clams • mussels • roasted tomatoes • saffron rouille • 20

MAX CLASSIC CHEESEBURGER*
Vermont Cheddar • lettuce • tomato • roasted garlic-black pepper aioli • 15

NON SEAFOOD ENTREES

NEW YORK STRIP* 12oz. • 36
FLAT IRON STEAK* 8oz • 22
CHICKEN BREAST 8oz • 12

All served with:

Creamy mashed potatoes •
roasted winter vegetables •
brandy peppercorn sauce



LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP
BAKED STUFFED • MP

with crab meat and shrimp stuffing

Available sizes: 1.25lb & 2.25lb

All lobsters served with choice of two sides

TRUFFLE MAC & CHEESE • add \$3

SIDES

Rosemary Spaetzle • 6
Sherry Mushroom Risotto • 6
Jasmine Rice • 5
Roasted Winter Vegetables • 6
Truffle Mac & Cheese • 9
Sautéed Spinach • 5
French / Sweet Fries • 4
Old Bay Fries • 4
Haricots Verts • 5
Creamy Mashed Potatoes • 4

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

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