

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
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 • yuzu avocado • chives •
wasabi tobiko • miso • 14

STEAMED MAINE MUSSELS
Green curry coconut broth • cilantro • lime • basil • 12

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

GRILLED SHRIMP
Red chili pork tamale • pico de gallo • plantain • 14

GRILLED OCTOPUS BRAVAS
Fried potato pave • bravas sauce • saffron aioli •
sunflower shoots • toasted sunflower seeds • 14

CALAMARI FRITO MISTO
Calamari • boquerones • cherry peppers •
preserved lemon aioli • marinara • 13

SALADS

CAESAR
Romaine • garlic croutons • parmesan • 10

FIELD GREENS
Shaved shallots • pea tendrils •
sherry vinaigrette • 8

SPRING QUINOA & CHICKPEA SALAD
Hummus • quinoa • romaine • arugula
spring peas • radish • asparagus • chickpeas • feta
lemon-tahini vinaigrette • 11

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

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

MARKET CATCH

Served with chef's daily preparation or over any salad

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

MISO SALMON POKE BOWL*
Furikake sushi rice • avocado • edamame • nori • wakame • crispy shallots • ponzu • wonton • 15

SHELLFISH LINGUINI
Shrimp • mussels • calamari • roasted tomatoes • shrimp broth • basil pesto • breadcrumbs • 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*
Basil mashed potatoes • artichokes • roasted tomatoes • grilled asparagus • smoky tomato butter • 17

SEA SCALLOPS A LA PLANCHA*
Scallion hummus • spring vegetables • lemon quinoa • carrot jus • 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 •
grilled asparagus •
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

Spring Pea Risotto • 6
Sherry Mushroom Risotto • 8
Jasmine Rice • 5
Grilled Asparagus • 6
Truffle Mac & Cheese • 9
Sautéed Spinach • 5
French / Sweet Fries • 5
Old Bay Fries • 5
Haricots Verts • 5
Creamy Mashed Potatoes • 6

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