

raw bar

Goose Point, WA • 2.99
Mystic, CT • 2.35
Salt Pond, RI • 2.75
Wellfleet, MA • 2.75
Littleneck Clams* • 2.35 each
Baltimore Shrimp 1/2 Lb • 15
Shrimp Cocktail • 4 each
Chilled ½ Lobster • 16
Chilled King Crab • 5 each
Tuna Tartare w/ Lettuce Cups • 9
Asian Calamari Salad • 9
Scallop & Mango Ceviche • 9

Hi-Rise of Raw Bar • 69
10 Oysters, 4 Littlenecks,
4 Shrimp Cocktail, 1/2 Lobster,
4 King Crab, 4 Tuna Tartare,
Calamari Salad, Scallop Ceviche

Skyscraper of Raw Bar • 125
20 Oysters, 8 Littlenecks,
6 Shrimp Cocktail, Whole Lobster,
8 King Crab, 6 Tuna Tartare,
2 Calamari Salad,
2 Scallop Ceviche

blackboard features

Lobster Bisque • 10
Tobikko creme fraiche, picked lobster meat
Lobster Wedge Salad • 18
Romaine, corn, avocado, bacon,
tomato, green goddess dressing
New England Lobster Bake • 29
Clams, chorizo, corn, potatoes
Crispy Fish Sandwich • 14
Lettuce, tomato, tartar sauce, house fries

salads & starters

New England Clam Chowder • 7 cup / 9 bowl
Loaded with clams & applewood smoked bacon

Caesar • 10
Romaine • garlic croutons • parmesan

Cobb Salad • 14
Gorgonzola cheese • bacon • tomatoes
pumpnickel croutons • egg • avocado • sherry vinaigrette

Summer Salad • 10
Arugula • peaches • corn • tomato • basil • red onion •
corn bread crumble • white balsamic-peach vinaigrette
...add burrata • 5

Jumbo Lump Crab Cakes (2oz) • 16 / 30
Mustard seed potatoes • old bay chips
celery salad • Old Bay remoulade

Asian Fried Calamari • 14 / 23
Shiitake mushrooms • kimchee remoulade
watercress • radicchio • miso-tahini

Buffalo Shrimp • 12
Carrots • celery • blue cheese dressing

Seafood Tostada • 14
Shrimp • crab • mussels • avocado
corn • tomato • lime

add to salad

Chicken • 5 Shrimp • 6 Jumbo Shrimp • 4ea.
Crab Cakes • 12 Salmon • 8 Scallops • 9 Lobster • 14
5 oz. Filet Mignon • 16

chop house

Tavern Steak • 23
5oz filet mignon • twice baked potato
grilled asparagus • bearnaise sauce

Bacon Wrapped 8oz. Filet • 36
Twice baked potato • grilled asparagus • bearnaise sauce

14 oz New York Strip • 42
Twice baked potato • grilled asparagus • bearnaise sauce

lunch entrees

New England Lobster Roll • 25
Warm buttered, cold or "best of both worlds"
house fries • coleslaw

8 oz. Cheeseburger • 16
Broad brook farm beef • lettuce • tomato • white cheddar
special sauce • house fries

Fish 'n' Chips • 14
House fries • coleslaw • tartar sauce

SBLT • 14
House-made salmon "bacon" • toasted brioche
lettuce • tomato • dijon crème fraiche • house fries

Parmesan crusted chicken paillard • 17
Arugula, oven dried tomatoes • artichokes
shaved parmesan • roasted tomato vinaigrette

Fish Tacos (2) blackened fish or fried rock shrimp • 16
Napa slaw • cilantro • lime • guacamole • pico de gallo
mango-habanero • saffron rice • garbanzo beans

Halibut a la Plancha • 20
Jasmine rice • curried coconut broth
crispy plantains • mango slaw

Cape Cod Fluke a la Plancha • 19
Rock shrimp risotto • fennel • tarragon • arugula,
scallion-herb salad • citrus vinaigrette

Grilled Hidden Fjord Salmon* • 17
Red bliss potatoes • golden almond romesco •
shishito pepper & corn succotash • salmon bacon

Sea Scallops a la Plancha* • 20
Chorizo & corn grits • summer vegetables

lobsters

1.25 LB & 2.25 LB • 27 per lb
Steamed : Twice baked potato & grilled asparagus
or
Pan Roasted : Corn & peach risotto,
bourbon-vanilla-black peppercorn sauce

sides

House Fries • 5 Truffle Mac & Cheese • 9
Twice Baked Potatoes • 7 Grilled Asparagus • 6
Summer Vegetables • 7 Rock Shrimp Risotto • 11

fish

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

Executive Chef: **Nick Stinziani**
Sous Chefs: **Paul Baldasaro, Gabe Vancil**

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