

RAW BAR

LITTLENECK CLAMS* © 2.35 EACH CHERRYSTONE CLAMS * © 2.35 EACH COLOSSAL WHITE SHRIMP © 3.95 EACH BALTIMORE STYLE SHRIMP 1/2 LB • 15 CHILLED LOBSTER TAIL © 18 CHILLED LOBSTER CLAW © 4 EACH

STARTERS

STUFFED CLAMS

Serrano ham o chili peppers o garlic-lemon-herb breadcrumbs o fennel o 12

JUMBO LUMP CRAB CAKE

Mustard seed potato salad o old bay chips o celery salad o remoulade o 15

BURRATA

Grilled artichokes o tomato pesto o arugula o oven-dried tomatoes o olive toast o 14

ASIAN FRIED CALAMARI

Shiitake mushrooms o kimchee remoulade o pickled daikon-carrot slaw o 14

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Loaded with clams & applewood smoked bacon ∘ 7 cup / 9 bowl

LOBSTER BISQUE

Tobiko crème fraîche o fresh lobster o 10

CAESAR SALAD

Romaine o garlic croutons o parmesan o 10

FIELD GREEN SALAD

Shaved shallots o pea tendrils o carrots sherry vinaigrette o 9

LOBSTER COBB SALAD

Gorgonzola cheese o bacon o pumpernickel croutons o hard cooked egg o avocado o tomatoes o sherry vinaigrette o MP

TOSCANA

House greens o fresh mozzarella o roasted garlic o warm polenta croutons o grape tomatoes o kalamata olives o balsamic vinaigrette o 11

LUNCH SEAFOOD ENTREES

NORTH ATLANTIC COD A LA PLANCHA

Rock shrimp risotto o fennel o tarragon o arugula o scallion-herb salad o citrus vinaigrette o 17

GRILLED HIDDEN FJORD SALMON*

Ancient grain fried rice o winter vegetables o miso sweet potato puree o kohlrabi kimchee o 17

NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" •
French fries • coleslaw • MP

FISH 'N' CHIPS

Housemade russet chips o coleslaw tartar sauce o 15

SALMON BLT BURGER*

Bacon • lettuce • tomato • avocado aioli • French fries • 15

BLACKENED SWORDFISH TACOS

Achiote rice o red beans o carrot habañero sauce o mango salsa o 15

SEA SCALLOPS A LA PLANCHA*

Cauliflower puree • butternut squash • quinoa • roasted beets • walnut vinaigrette • 19

NON-SEAFOOD ENTREES

PARMESAN CRUSTED CHICKEN PAILLARD

Arugula o oven dried tomatoes o artichokes o shaved parmesan o roasted tomato vinaigrette o 16

LONG RIGATONI BEEF BOLOGNESE

Hearty Italian meat sauce o creamy ricotta o pesto o 15

MAX CLASSIC CHEESEBURGER*

Black pepper-roasted garlic aioli of french fries opickle of 15

ANCIENT GRAIN BOWL gf

Chefs preparation of rice, grains and vegetables that changes daily • 12 (vegetarian or add a protein)

SIDES

Grilled Asparagus • 7

Jasmine Rice • 5

Truffle Mac & Cheese • 9

Sautéed Spinach • 5

French / Sweet Fries • 5

Old Bay Fries • 5

Haricots Verts • 5

Creamy Mashed Potatoes • 6