

Raw Bar

- Littleneck Clams* • 2.95 each

Cherrystone Clams* • 2.95 each

Baltimore Shrimp ½ Lb • 17.50

Shrimp Cocktail • 5.00 each

Chilled ½ Lobster • MP

Old Bay Crab Cocktail Lettuce Cups • 15

Scallop & Mango Ceviche* • 10

Calamari Salad • 10
- Sampler • 40

4 Oysters

2 Littlenecks

2 Shrimp Cocktail

2 Salmon Tartare

2 Old Bay Crab Cocktail

Calamari Salad

Scallop Ceviche

- Hi-Rise of Raw Bar • 79

10 Oysters

4 Littlenecks

4 Shrimp Cocktail

1/2 Lobster

4 Salmon Tartare

4 Old Bay Crab Cocktail

Calamari Salad

Scallop Ceviche
- Skyscraper of Raw Bar • 145

20 Oysters

8 Littlenecks

8 Shrimp Cocktail

Whole Lobster

6 Salmon Tartare

6 Old Bay Crab Cocktail

2 Calamari Salad

2 Scallop Ceviche

Bloody Marys

- \$9.5 glass

Traditional

Horseradish, worcestershire, lemon, other good stuff, shrimp garnish

Italian

Traditional with a cherry tomato, mozzarella & basil garnish

Bloody Bull

Beef broth, bacon vodka, bacon garnish

Giardiniera

Jalapeno-infused tequila, spicy pickled vegetables

Salads & Starters

- New England Clam Chowder • 7 cup / 9 bowl

Loaded with clams & applewood smoked bacon
- Caesar • 12

Romaine, garlic croutons, parmesan
- Melon & Heirloom Tomato Salad • 14

Creamy feta cheese, arugula, pickled onion, mint, basil, white honey balsamic
- Cobb Salad • 14

Gorgonzola, bacon, tomatoes, avocado, pumpernickel croutons, egg, sherry vinaigrette
- Toscana Salad • 12

House greens, fresh mozzarella, roasted garlic, grape tomatoes, warm polenta croutons, kalamata olives, balsamic vinaigrette
- Jumbo Lump Crab Cake (4oz) • 19 / 38

Green goddess dressing, artichoke, capers, roasted red peppers
- Tuna Tartare • 18

Grilled olive bread, whipped ricotta, marinated grape tomatoes, basil oil, shallots
- Fried Calamari • 16 / 29

Watercress, radicchio, miso tahini, kimchee remoulade
- Portuguese Seafood Stew • 17

Mussels, shrimp, clams, Linguiça sausage, chickpeas, tomatoes

Add to Salad

- Chicken • 6

Shrimp • 7

Crab Cakes • 15

Jumbo Shrimp (3) • 12

Salmon • 10

Scallops • 13

Steak • 12

Lobster • MP

Sides

- French Fries • 6.5

Truffle Mac & Cheese • 10

Corn Risotto • 10

Cheddar Cheese Grits • 8

Eggs • 4.50

English Muffin • 2.25

Bacon • 4

Vegetable Hash • 5.5

Executive Chef: Nick Stinziani
Culinary Team: Andrew Petow, Gabe Vancil, Elmer Rivera, Corey Fultz

Lunch & Brunch Entrees

- Crab Cake Benedict • 22

Poached eggs, bearnaise, vegetable hash, English muffin
- Smoked Salmon Benedict • 20

Braised farm greens, bearnaise, poached eggs, English muffin
- Smoked Salmon & Avocado Toast • 18

Brioche, micro greens, pickled red onions, sea salt, lemon aioli
- Belgian Waffle • 16

Daily Chef’s preparation
- Blackened Shrimp & Grits • 17

Bell peppers, mushrooms, poached eggs, andouille sausage, lobster broth
- Open-Faced Breakfast Sandwich • 16

Brioche bun, smoked Gouda, Canadian bacon, sunny side egg, smashed avocado, pesto aioli
- Sweet Corn & Crab Frittata • 20

Jumbo lump crab, roasted peppers, arugula salad, parmesan, aji verde
- Steak & Eggs • 24

Poached eggs, bearnaise, vegetable hash
- Breakfast Skillet • 17

Sunny side eggs, sausage, roasted potatoes, grilled peppers, caramelized onions, cheddar, bearnaise sauce
- New England Lobster Roll • MP

Warm buttered, cold, or “best of both worlds” french fries, coleslaw
- Fish ‘n’ Chips • 19

French fries, coleslaw, tartar sauce
- Tacos (2) Blackened Fish or Fried Rock Shrimp • 19

Napa slaw, cilantro, lime, mezcal mango salsa, aji verde, saffron rice, garbanzo beans
- Grilled Hidden Fjord Salmon* • 21

Ricotta gnocchi, corn, tomato, bacon, corn cream, shishito peppers
- North Atlantic Cod a la Plancha • 22

Basil mashed potatoes, roasted tomatoes, scampi shrimp

Chop House

- 8 Oz. Cheeseburger • 17.75

Arugula, tomato, bacon, cheddar cheese, sunny side egg, maple dijonaaise, brioche roll, french fries
- *8 oz. Filet Mignon • 48

*12 oz New York Strip • 42

Whipped potatoes, roasted mushrooms, veal demi glace , maitre d’ butter

additions

- Crab Cake • 15

Jumbo Shrimp • 12

Lobsters

- 1.25 LB

Steamed • MP or Baked Stuffed • mp

Garlic haricots verts, creamy mashed potatoes or

Pan Roasted • MP : Corn risotto, bourbon-vanilla-black peppercorn sauce

fish

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

Max Fish adds a 20% gratuity for parties of 6 or more

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

“Before placing your order, please inform your server if a person in your party has a food allergy”