

Mac's Fish House

85 Shank Painter Rd 02657-1344 · +15084876227 · Updated: Jan 14, 2026

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SOUPS 3

Mac's Clam Chowder

Fresh sea clams, potato, leek, onion, thyme

AVAILABLE OPTIONS

Cup: \$8.00

Bowl: \$11.00

Bermuda Fish Soup

Sherry pepper sauce, Gosling's dark rum

AVAILABLE OPTIONS

Cup: \$7.00

Bowl: \$9.00

Miso Soup

Scallion, tofu, wakame, enoki mushroom

\$6.00

SALADS 3

Simple Green

Sweet gem lettuce, tomato, shaved red onion, cucumber, sweet red wine vinaigrette

\$11.00

Caesar

Romaine, white anchovies, Parmesan, garlic croutons

\$15.00

Arugula Parmesan

Lemon vinaigrette, Parmesan

\$13.00

ADD TO ANY SALAD 5

Lobster Salad (4 oz)

Seared Scallops (5 oz)

Grilled Salmon

\$16.00

Grilled Chicken

\$9.00

Grilled Shrimp (4)

\$15.00

OYSTERS + CLAMS 1

Half Price From the Raw Bar

Daily 3 - 5pm

APPETIZERS 11

Cape Mussels **\$16.00**

Roasted tomato, basil, toasted garlic butter

Steamer Clams **\$22.00**

1.5 lbs., drawn butter, broth

Crispy Local Oyster Bao Buns (2) **\$13.00**

Nori-yuzu aioli, pickled ginger, seaweed salad

Lobster Tostada **\$22.00**

Bell pepper, pickled red onion, roasted corn, avocado, crispy corn tortilla

Fried Calamari **\$14.00**

Cherry peppers, arugula, lemon aioli

Charred Spanish Octopus **\$20.00**

Peperonata, olive chermoula, arugula, lemon

Shrimp + Scallop Dumplings **\$14.00**

Scallion, cilantro, radish, dashi broth

BBQ Shrimp and Grits **\$18.00**

Pimento cheese grits, Worcestershire butter

Fish House Chicken Wings (6) **\$13.00**

Choice of dry rub, buffalo or Korean BBQ with blue cheese dipping sauce

Fried Cauliflower **\$14.00**

Za'atar spice, lemon yogurt, dried fig

Lettuce Cups **AVAILABLE OPTIONS**

Pickled vegetables, spicy mayo. Choice of:

Deep Fried Spicy Tofu: \$14.00

Crispy Hoisin Pork Belly: \$18.00

FISH HOUSE RAW BAR 3

Local Oysters **AVAILABLE OPTIONS**

Six: \$18.00

Dozen: \$33.00

Local Littlenecks **AVAILABLE OPTIONS**

Six: \$12.00

Dozen: \$22.00

Wild Mexican Shrimp Cocktail **AVAILABLE OPTIONS**

Six: \$18.00

Dozen: \$33.00

ENTREES 10

Spice-Crusted Ahi Tuna **\$32.00**

Spicy sesame noodles, snow pea, scallion, toasted peanut, wasabi aioli

Seared Local Scallop	\$32.00
Sweet corn risotto, uni butter, marinated baby tomato, basil oil	
East Coast Halibut	\$36.00
Lobster mashed potato, lobster saffron broth	
Swordfish + Mussel Curry	\$26.00
House-ground Thai green curry, coconut milk, celery root, shiitake, bok choy, jasmine rice	
Grilled Whole Sea Bass	\$32.00
Lemon yogurt, macadamia tahini, quinoa salad, olive chermoula	
Grilled Salmon	\$28.00
Curried cauliflower purée, chickpea salad, dill tzatziki	
Ritz Cracker Crusted Bluefish - Seasonal	\$25.00
Garlic mashed potatoes, truffle-cream spinach	
Grilled New York Strip Steak	\$39.00
Cottage fries, cipollini onion, broccoli rabe, bordelaise. Add Seared Scallops or Butter Poached Lobster (Gluten Free) - MP	
Fried Rice	\$24.00
Kimchi, edamame, bok choy, shiitake mushroom, crispy shallot, sambal. Add Fried Egg (Gluten Free) \$3 Spicy Tofu (Gluten Free) \$8 Lobster (Gluten Free) - MP	
Lobster Bucantini	\$34.00
House made pasta, black truffle, beech mushroom, fines herbs	

LOBSTER ¹

1.25 Lb. - or - 2.5 To 3 Lb. Lobster

Steamed with corn, drawn butter and choice of garlic mashed potatoes or side salad. Add Steamer Clams (Gluten Free) \$12 | Mussels (Gluten Free) \$10

BROILED SEAFOOD ⁵

Cod	\$25.00
Native Scallops	\$30.00
Salmon	\$28.00
Bluefish	\$24.00
Seasonal	
East Coast Swordfish	\$28.00

GLUTEN FREE FRIED SEAFOOD ⁶

Fish + Chips	\$24.00
Native Scallops	\$32.00

Local Oysters (11) **\$32.00**

Jumbo Shrimp (5) **\$28.00**

Whole Belly Clams **\$36.00**

Seasonal

Mac's Fish Tacos **\$23.00**

Fried or broiled, spicy slaw, chipotle aioli, pico de gallo, guacamole, corn tortillas. Substitute tofu no charge. Not served with french fries

SANDWICHES 5

Fresh Lobster Roll

Available in Regular | Large. Served two ways. Hot: tossed in butter - OR - Chilled: with mayo and celery

Fried Cod Fish **\$16.00**

Lettuce, tomato, onion, tartar sauce

Fried Chicken **\$15.00**

Korean BBQ, pickled cucumber, kimchi slaw

Super Mac

AVAILABLE OPTIONS

Smash burger, yellow cheese, shaved onion, house pickles, secret sauce, sesame bun. Add: Fried Local Oysters (Gluten Free) (3) \$12 | Bacon (Gluten Free) \$3 | Lobster Salad (Gluten Free) (2 oz) - MP | Fried Egg (Gluten Free) \$3

Single: \$15.00

Double: \$18.00

Crispy Chickpea Burger **\$15.00**

Shaved lettuce, feta tzatziki, quinoa tabbouleh, grilled garlic naan

SIDES 5

Bucket O' Fries **\$8.00**

Truffle Fries **\$15.00**

Garlic Fries **\$10.00**

Onion Rings **\$10.00**

Lobster Mashed Potatoes **\$20.00**

SPECIALTIES 6

Jalapeño Yellowtail Sashimi (6) **\$18.00**

Hamachi, jalapeño, cilantro, ponzu, sesame

Hawaiian Poke

AVAILABLE OPTIONS

Avocado, red onion, sushi rice, seaweed salad, shoyu dressing House Specialty

Tuna -or- Salmon:

\$22.00

Braised Beet: \$14.00

Spicy Tuna Mango Martini **\$24.00**

Spicy tuna, avocado, sour cream, pico de gallo, sweet soy, served with crispy tortilla chips

Halibut "Tiradito"**\$20.00**

Yuzu, cilantro, sriracha, pink sea salt

Baked Hand Grenades (4)**\$16.00**

Shrimp, spicy scallops, scallions, masago, sweet soy. Please allow extra time when ordering this item

Hamachi Kama**\$15.00**

Broiled yellowtail collar, pickled cucumber salad, negi onion, sweet soy, sesame. Please allow extra time when ordering this item

SUSHI 9**Tuna****AVAILABLE OPTIONS**

Maguro/Ahi

Nigiri (2 Pc): \$12.00

Sashimi (3 Pc): \$15.00

White Tuna**AVAILABLE OPTIONS**

Albacore

Nigiri (2 Pc): \$7.00

Sashimi (3 Pc): \$10.00

Yellowtail**AVAILABLE OPTIONS**

Hamachi

Nigiri (2 Pc): \$10.00

Sashimi (3 Pc): \$13.00

Salmon**AVAILABLE OPTIONS**

Shake

Nigiri (2 Pc): \$10.00

Sashimi (3 Pc): \$13.00

Smoked Salmon**AVAILABLE OPTIONS**

Nigiri (2 Pc): \$7.50

Sashimi (3 Pc): \$10.50

Octopus**AVAILABLE OPTIONS**

Tako

Nigiri (2 Pc): \$6.50

Sashimi (3 Pc): \$9.50

Mackerel**AVAILABLE OPTIONS**

Saba

Nigiri (2 Pc): \$6.50

Sashimi (3 Pc): \$9.50

Shrimp**AVAILABLE OPTIONS**

Ebi

Nigiri (2 Pc): \$5.00

Sashimi (3 Pc): \$8.00

Freshwater Eel**AVAILABLE OPTIONS**

Unagi

Nigiri (2 Pc): \$8.00

Sashimi (3 Pc): \$11.00

HAND ROLLS 4**Spicy Tuna****\$12.00**

Cucumber, sesame seeds

Spicy Scallop	\$12.00
Cucumber, negi onion	
Salmon	\$10.00
Avocado, sesame seeds	
Cucumber	\$7.00
Avocado, sesame seeds	

SUSHI SIDES 5

Edamame	\$6.00
Sushi Rice	\$5.00
Miso Soup	\$6.00
Fresh Wasabi	\$3.00
Seaweed Salad	\$11.00

COMBOS 4

Sashimi Combo Appetizer (6)	\$17.00
Tuna, yellowtail, salmon, 2 pc. each; no substitutions please	
Sashimi Dinner	\$43.00
Chef's choice, 21 pc., sushi rice	
Chirashi Bowl (9 Pc)	\$26.00
Chef's choice assorted sashimi, seaweed salad, sushi rice	
Deluxe Sushi Combo (10 Pc)	\$33.00
Chef's choice nigiri, California roll	

MAKI ROLLS 22

Stop Light (8)	\$22.00
Tuna, avocado, mango, yellowtail, negi onion, sriracha dot	
Panama Red (8)	\$22.00
Spicy tuna, avocado, mango, topped with tuna, 'goon sauce, cilantro	
Kamikaze (8)	\$17.00
Broiled eel, avocado, cucumber, spicy tuna, negi onion, sweet soy	
Wave Roll (5)	\$16.00
Spicy tuna, shrimp tempura, avocado, cucumber, soy paper	
Vera Cruz (8)	\$17.00
Shrimp tempura, cucumber, spicy scallop, macadamia nuts, sweet soy, tobiko	

Rangoon Roll (10)	\$15.00
Rock crab, cream cheese, tempura flash fried, negi onion, 'goon sauce	
Gon Jah Mon (8)	\$16.00
Tuna, avocado, mango, cream cheese, black tobiko	
Tuna (6)	\$14.00
Salmon (6)	\$12.00
Avocado (6)	\$7.00
Cucumber (6)	\$7.00
Yellowtail Scallion (6)	\$10.00
California (8)	\$11.00
Rock crab meat, avocado, cucumber, smelt roe	
Caterpillar (8)	\$16.00
Eel roll, cucumber, avocado, smelt roe, sweet soy	
Philly (8)	\$12.00
Smoked salmon, cream cheese, avocado, sesame	
Rainbow (8)	\$18.00
California roll, tuna, yellowtail, salmon, whitefish	
Salmon Skin (5)	\$7.00
Burdock, bonito flakes, cucumber	
Shrimp Tempura (5)	\$12.00
Cucumber, avocado, daikon sprouts, sweet soy	
Spicy Roll (8)	\$16.00
Choice of tuna or salmon, cucumber, wasabi roe	
Spider (5)	\$14.00
Soft shell crab, cucumber, avocado, daikon sprouts, smelt roe, sweet soy	
Thai Veggie (5)	\$10.00
Inari tofu, takuan, kampyo, yamagobo, avocado, cucumber, sweet chili sauce	
Unagi (5)	\$12.00
Eel, cucumber, avocado, daikon sprouts, sweet soy	

COCKTAILS 11

Marcelo's Rum Drink	\$14.00
Rum Haven, pineapple juice, lemon, soda	
Valencia Cosmo	\$15.00
21 Seeds Valencia Orange Tequila, Triple Sec, lime and cranberry juice	

Strawberry Fields	\$14.00
Castillo Rum, strawberry purée, lime, muddled mint	
Powerball	\$16.00
Casamigos Tequila, pineapple and lemon juice, simple syrup, muddled ginger	
Blueberry Lemonade	\$14.00
Triple Eight Blueberry Vodka and Limonata	
Mac's Manhattan	\$18.00
'Mac's Seafood Select' Maker's Mark, Carpano Antica, orange bitters, Luxardo cherry	
Great White	\$15.00
Vodka, ginger-infused coconut rum, coco lopez, lime	
Painkiller	AVAILABLE OPTIONS
Pusser's Rum, orange, pineapple, coconut, nutmeg	\$15.00
	Add Blackstrap Rum Float for: \$2.00
Italian Paloma	\$14.00
Espolòn Reposado Tequila, Aperol, grapefruit and lime juice	
Sweet Heat Margarita	\$15.00
House-infused spicy tequila, sour, salted plum rim	
Gin Spin	\$16.00
Hendricks Gin, fresh cucumber, basil, lime	
SPRITZES 3	
Summer	\$14.00
Aperol, grapefruit, cava float, club soda	
Lillet	\$14.00
Aperol, Lillet, cava, orange bitters	
C. Cassis	\$10.00
Black currant, seltzer, honey	
MOCKTAILS, NO ABV 2	
Paka Lolo	\$6.00
Pomegranate, mint, lime, soda	
Ginger Coolade	\$6.00
Lemon, lime, orange, ginger syrup, soda	
SAKE 3	

Hakushika Tokusen

Hot Sake

AVAILABLE OPTIONS

150ml: \$8.00

300ml: \$15.00

Ozeki Junmai One Cup Sake

Full-bodied with a light and fruity finish

\$14.00

Yuki Tora Snow Tiger, Junmai Nigori

Mellow and layered with vanilla, coconut, cream, spice

\$15.00

SPARKLING ²

Cava, Dibon, Brut Reserve, Méthode Traditionnelle, Catalonia, SPN, NV

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$34.00

Sparkling Brut Rosé, Chandon, Yountville, CA, NV

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$48.00

WHITE ⁶

Sauvignon Blanc, Matua, New Zealand

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$34.00

Pinot Grigio, Benvolio, Friuli, ITL

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$32.00

Sancerre, Serge Laloue, Loire Valley, FR

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$52.00

Chardonnay, Wente Vineyards, Estate Grown, Livermore Valley, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$36.00

Vinho Verde, Quinta da Raza, 'Raza,' PRT

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$34.00

Albarino, Terras Gauda, Spain

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$34.00

ROSÉ ²

Rosé, Triennes, Côtes de Provence, FR

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$36.00

Rosé, Château de Campuget, Costières-de-Nîmes Southern Rhône, FR**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$32.00

RED 2**Pinot Noir, Etude 'Lyric', Santa Barbara, CA****AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$34.00

Cabernet Sauvignon, Beaulieu Vineyard, Napa Valley, CA**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$48.00

DRAFT 9**Switchback Ale | Switchback Brewing | VT | 5.0% ABV** **\$7.00****Handline Kolsch | Devil's Purse Brewing | MA | 5.0% ABV** **\$7.00****Hog Island Summer Ale | Hog Island Beer Co. MA | 5.0% ABV** **\$7.00****Fiddlehead IPA | Fiddlehead Brewing | VT | 6.2% ABV** **\$7.00****Guinness Stout | St. James Gate Brewery | IRE | 4.2% ABV** **\$8.00****Sip of Sunshine IPA | Lawson's Finest Liquid | VT | 8.0% ABV** **\$9.00****Naukabout Beach Hair NE, IPA | Naukabout Brewing Co. | MA | 7.1% ABV** **\$8.00****Rise APA | Whalers Brewing Co. | RI | 5.5% ABV** **\$8.00****Fiddlehead White | Fiddlehead Brewing | VT | 5.3% ABV** **\$7.00****BOTTLES + CANS** 9**Budweiser | USA | 5.0% ABV** **\$5.00****Bud Light | 4.2% ABV** **\$5.00****Corona | Mexico | 4.6% ABV** **\$6.00****Heineken | Netherlands | 5.0% ABV** **\$6.00****Modelo Negra | Munich Dunkel Lager | Mexico | 5.4% ABV** **\$6.00****Glutenberg White | Gluten Free Reduced Wheat Ale | Canada | 5.0% ABV** **\$8.00****Upside Dawn | Athletic Brewing Co | Non-Alcoholic Golden Ale | CT | 0% ABV** **\$5.00****Stella Artois | Belgium | 5.0% ABV** **\$6.00****Asahi | Super Dry Lager | Japan | 5.0% ABV** **\$7.00**

CIDER + SELTZER 3

Legendary Dry | Stormalong Cider | MA | 6.5% ABV **\$9.00**

Topo Chico | Hard Seltzer | | Strawberry Guava | WI | 4.7% ABV **\$6.00**

White Claw | Hard Seltzer | Black Cherry | 5.0% ABV **\$6.00**

OYSTERS ROCKEFELLER 1

Oysters Rockefeller **\$16.00**

Broiled with cream, spinach, Parmesan, Pernod
