



ANTIPASTI

CALAMARI PRAWN FRITTI 19

calamari, prawns, aioli, cocktail sauce

DEVILED EGGS 13

breaded egg whites, hot coppa, pickled shallots

GARLIC CHEESE BREAD 14

sourdough, asiago, garlic
add shredded dungeness +10

HOUSE MADE MOZZARELLA STICKS 17

fresh mozzarella, panko, marinara, ranch

TUNA TARTARE 24

ahi tuna, soy sauce, avocado, red onion, tomato, sesame seeds

CRAB TOWER 29

dungeness crab, avocado, cucumber, citrus vinaigrette, green leeks

SOUP

bowl / 10

FRENCH ONION

CLAM CHOWDER

OYSTERS:

STEAMBOAT - TOTTEN INLET, WA

half 16 / dozen 27

MARIN MIYAGI - TOMALES BAY, CA

half 26 / dozen 45

GREENS

add: prawns +10, chicken +8, salmon +15, dungeness crab +MP
steak +MP

PEACH BURRATA SUMMER SALAD 19

peaches, burrata, pesto, basil, chili oil, balsamic reduction, arugula

FIG & PROSCIUTTO SALAD 16

duck prosciutto, figs, goat cheese, raspberries, toasted pumpkin seeds, cherries, pistachio vinaigrette

STEAK COBB SALAD 25

new york steak, romaine lettuce, bleu cheese, cherry tomatoes, egg, bacon, red onion, avocado, olives, bleu cheese vinaigrette
sub blackened prawns

NICOISE SALAD 24

seared ahi tuna, organic mixed greens, egg, roma tomatoes, green beans, olives, bell peppers, fingerling potatoes, dijon vinaigrette

WEDGE SALAD 14

iceberg lettuce, red onion, bell peppers, tomatoes, bacon, bleu cheese crumbs, bleu cheese dressing

CAESAR SALAD 15

romaine lettuce, roasted garlic croutons, parmigiano reggiano, caesar dressing

MIXED GREENS SALAD 13

organic mixed greens, pickled shallots, seasonal shaved vegetables, red wine vinaigrette

SHRIMP LOUIE SALAD 25

iceberg lettuce, bay shrimp, cucumber, diced egg, red onions, radish, beets, avocado, louie dressing
sub dungeness crab +7 | shrimp & crab combination +9

SIDES

mixed seasonal vegetables 9
mashed potatoes 9
roasted marble potatoes 9

crispy parmesan fries 9
grilled broccolini 9
asparagus 9

SANDWICHES

served with your choice of fries or salad

FRENCH DIP 22

french roll, sliced roast beef, creamy horseradish sauce, au jus

GRILLED CHICKEN SANDWICH 18

grilled chicken, napa cabbage, apple, apple-wood smoked bacon, cheddar, mayo, ciabatta

DUNGENESS CRAB MELT 25

dungeness crab, cheddar, red onion, celery, dill, avocado, old bay aioli, sliced sourdough

PESTO BURRATA & FOCACCIA 18

chicken cutlets, prosciutto, burrata, roasted red bell peppers, pesto, focaccia

BURGERS

served with your choice of fries or salad

MASSIMO BURGER 19

usda angus beef, arugula, tomato, cheddar cheese, bacon, garlic aioli, brioche

SMASH BURGER 19

usda angus smashed patties, american cheese, iceberg lettuce, pickles, apple-wood smoked bacon, thousand island sauce, brioche

PASTA

GEMELLI DI DIAVOLO 27

gemelli pasta, sausage, garlic, chili flakes, creamy marinara, parmesan

ARRABBIATA 26

gemelli pasta, bay shrimp, garlic, chili flakes, tomatoes, parsley, parmesan

RIGATONI ALLA VODKA 25

rigatoni pasta, mozzarella, basil, cream, marinara
add chicken +8 / add prawns+10

CARBONARA 26

penne pasta, crispy pancetta, portobello mushrooms, onions, green peas, black pepper cream sauce, parmesan

SPAGHETTI BOLOGNESE 28

spaghetti pasta, pork and beef meat sauce, basil, parmesan

LAND & SEA

FISH TACOS 24

choice of: grilled or tempura style fish, cabbage cole slaw, pico de gallo, guacamole, chipotle aioli

FISH N CHIPS 21

beer battered fish, french fries, tartar sauce, coleslaw

WILD SALMON 34

seared salmon, oven roasted tomatoes, broccolini, baby carrots, polenta cake, saffron beurre blanc, salmon roe

PAN-SEARED SEABASS 39

seared chilean seabass, grilled asparagus, mashed potatoes, lemon beurre blanc

CHICKEN PICCATA 21

breaded chicken breast, lemon caper sauce, sautéed carrots, broccolini, mashed potatoes



Join us for weekend brunch:

Saturday & Sunday 10:30 AM - 2:00 PM

LUNCH: some entrees may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which may increase your risk of food-borne illness. not all ingredients are listed, please notify a server of all allergies. we cannot guarantee any menu item will be completely free of allergens, as our kitchen handles common allergens. please notify a server of all allergies. 20% gratuity 6+, \$25 corkage, \$5 split food charge. subscribe on our website at massimoristorante.com for notifications on daily specials and other updates.