

MAX'S TAVERN

COLOSSAL SHRIMP 3.95 EACH

CLAMS ON THE HALF SHELL 1.5 EACH

OYSTERS ON THE HALF SHELL 2.25 EACH

ALASKAN SNOW CRAB CLAWS 2.95 EACH



WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD AND SPICY MUSTARD 14

RHODE ISLAND STYLE CALAMARI

SLICED CHERRY PEPPERS, GARLIC BUTTER, REMOULADE SAUCE 12

MARYLAND LUMP CRAB CAKE

CORNICHONS, CAPERS, SAUCE RAVIGOTE 15

HICKORY SMOKED CHICKEN WINGS

GREAT HILL BLUE CHEESE DRESSING 8

STEAMED BLUE HILL BAY MUSSELS

HOUSEMADE ITALIAN SAUSAGE, SPICY HERB TOMATO BROTH
GRILLED FOCCACIA 10

MARKET SALAD

STARLIGHT GARDEN BABY GREENS, RADISH, CUCUMBER
BELTANE FARMS FETA CHEESE, LEMON TARRAGON VINAIGRETTE 9



MAX'S CHOPPED SALAD

SHRIMP, GORGONZOLA CHEESE AND MUSTARD SEED VINAIGRETTE
OR NONFAT SHERRY SPRITZ DRESSING 14

GRILLED CHICKEN CAESAR SALAD

LEAVES OF YOUNG ROMAINE AND A CLASSIC DRESSING 13

BLACK ANGUS BURGER

GRAFTON VILLAGE AGED CHEDDAR CHEESE, TOMATO, ONION
HOUSE MADE PICKLES AND FRENCH FRIES 12

MAX-A-PENNE

OAK GRILLED CHICKEN, ESCAROLE, PLUM TOMATOES
SHAVED GRANA PODANO 13

TAVERN STEAK

FRENCH FRIES AND GARLIC THYME JUS 19

GRILLED MARINATED CHICKEN SANDWICH

GOAT CHEESE, AVOCADO, RED ONION
SPINACH, BACON RANCH DRESSING, SWEET POTATO FRIES 12

ATLANTIC SALMON A LA PLANCHA

GRILLED PEPPERS, SQUASH, EGGPLANT, RED ONIONS 17



TRUFFLE FRIES 7

ASPARAGUS 7

