

MAX'S TAVERN

ON THE ROCKS

COLOSSAL SHRIMP 3.95 EA

CLAMS ON THE HALF SHELL 1.5 EA

DAILY SELECTION OF OYSTERS 2.25 EA

ALASKAN SNOW CRAB CLAWS 2.95 EA

MAINE LOBSTER TAIL M.P

RAW BAR PLATTERS

THE FRESHEST ASSORTMENT OF SHELLFISH
LOBSTER TAIL, JUMBO SHRIMP
SNOW CRAB CLAWS, OYSTERS
CLAMS, MUSSELS
WITH ACCOMPANIMENTS

SHELLFISH SAMPLER (FOR TWO) 32

HI-RISE OF SEAFOOD (FOUR TO SIX) 62

SMALL PLATES

WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD
SPICY MUSTARD 14

MARYLAND LUMP CRAB CAKE

HEARTS OF PALM, RUBY GRAPEFRUIT
CITRUS VANILLA SAUCE 15

BREWUS MAXIMUS A.P.A.

STEAMED BLUE HILL BAY MUSSELS
CRISPY CHERRY PEPPERS
GRILLED COUNTRY BREAD 10

RHODE ISLAND STYLE CALAMARI

SLICED CHERRY PEPPERS, GARLIC BUTTER
REMOULADE SAUCE 12

CHARCUTERIE PLATE

CURED MEAT, CHEESE, CRACKERS, CORNICHONS
CARAWAY MUSTARD 9

AUTUMN MARKET SALAD

ROASTED SUGAR PIE PUMPKIN, LOCAL APPLES
BEETS, FRISEE, ENDIVE, CANDIED WALNUTS
POMEGRANATE VINAIGRETTE 10

DUCK CONFIT FLATBREAD

FOIE GRAS PATE, GRILLED RED ONIONS, WATERCRESS, CRANBERRIES
BALSAMIC-FIG GLAZE 12

LARGE PLATES

MAX'S CHOPPED SALAD

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

GRILLED CHICKEN CAESAR SALAD

LEAVES OF YOUNG ROMAINE
CLASSIC DRESSING 13

TAVERN STEAK

FRENCH FRIES AND GARLIC THYME JUS 19

"THE DOWNTOWN" BURGER

ALL-NATURAL NIMAN RANCH BEEF
HOUSE MADE BACON, CARAMELIZED VIDALIA ONIONS
ROGUE RIVER SMOKED BLUE CHEESE
ROSEMARY AIOLI, STEAK FRIES 14

OUR CLASSIC ANGUS BURGER

ALL-NATURAL NIMAN RANCH BEEF
AGED CHEDDAR CHEESE, TOMATOES, ONIONS
HOUSEMADE PICKLES, FRENCH FRIES 12

MAX-A-PENNE

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

ATLANTIC SALMON A LA PLANCHA

GRILLED PEPPERS, SQUASH, EGGPLANT, RED ONIONS 17

TANDOORI CHICKEN WRAP

YOGURT MARINATED GRILLED CHICKEN BREAST
HUMMUS, SPROUTS, CUCUMBER
FETA, ROASTED PEPPERS
EGGPLANT FRIES 12

SIDES

BAKED POTATO AND FIXINS 5

TRUFFLED POTATO TOTS 5

WILD MUSHROOMS AND VIDALIA ONIONS 8

FINGERLING POTATOES, BACON AND ONION 5

YUKON GOLD POTATO PUREE 5 OR 7

ASPARAGUS WITH HOLLANDAISE 7

GRILLED VEGETABLES 7

SWEET POTATO FRIES 6

BUTTERNUT SQUASH GNOCCHI 5

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

TRUFFLED FRENCH FRIES 7

MIDNIGHT MOON MAC & CHEESE 6

WILTED SPINACH, ROASTED GARLIC, CRISPY LEMON 6





