# **MAX'S TAVERN**

# **ON THE ROCKS**

COLOSSAL SHRIMP 4.50 EA
CLAMS ON THE HALF SHELL 1.75 EA
DAILY SELECTION OF OYSTERS 2.50 EA
ALASKAN SNOW CRAB CLAWS 2.95 EA
MAINE LOBSTER TAIL: HALF 9 WHOLE 18

# **RAW BAR PLATTERS**

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

SHELLFISH SAMPLER (FOR TWO) 35 HI-RISE OF SEAFOOD (FOUR TO SIX) 66

# **SMALL PLATES**

#### CHEESE SAMPLING

GORGONZOLA STUFFED FIGS, SMOKED MOZZARELLA BEIGNET, BURRATA GRILLED FILONI, FIG BALSAMIC 13

#### **GRILLED FLATBREAD**

WILD MUSHROOMS, CARAMELIZED ONION, TRUFFLED RICOTTA CHEESE, WATERCRESS 11

#### **WOK SEARED AHI TUNA**

FURIKAKE, PICKLED CUCUMBER SALAD SPICY MUSTARD 14

#### PANKO CRUSTED CALAMARI

ASIAN VEGETABLE SALAD, SESAME CITRUS VINAIGRETTE SAMBAL AIOLI 12

#### CALABRO RICOTTA TORTELLINI

ROSEDALE FARMS BUTTERNUT SQUASH, CANDIED BACON, SHAVED APPLE PUMPKIN SEEDS, BROWN BUTTER GLAZE 13

## BREWTUS MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS

CRISPY CHERRY PEPPERS, GRILLED COUNTRY BREAD 10

#### MARYLAND JUMBO LUMP CRAB CAKE

ASPARAGUS PUREE, TARTAR SAUCE, SAFFRON VINAIGRETTE 15

# FALL HARVEST SALAD

BELTOWN ORCHARDS APPLE, CAVE AGED CHEDDAR, ENDIVE, WATERCRESS PUMPKIN BREAD CROUTONS, CIDER MUSTARD VINAIGRETTE 10

## **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 23

## 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

#### LOCH DUART SALMON A LA PLANCHA

GRILLED PEPPERS, SQUASH, EGGPLANT, RED ONIONS 17

## GRILLED CHICKEN SALTIMBOCCA WRAP

PROSCIUTTO, FRESH MOZZARELLA, ROASTED PEPPER, ARUGULA, GARLIC SAGE AIOLI 12

### SIDES

**GRILLED VEGETABLES** 8

TRUFFLED POTATO TOTS 6

WILD MUSHROOMS AND VIDALIA ONIONS 9

**ASPARAGUS** 9

BACON ROASTED FINGERLING POTATOES 7

TRUFFLED FRENCH FRIES 7

SWEET POTATO FRIES 6

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

SAUTÉ OF SPRING VEGETABLES 7

CREAMED SPINACH GRATIN 7