

MAX'S TAVERN

RAW BAR PLATTERS

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| THE FRESHEST ASSORTMENT OF SHELLFISH LOBSTER TAIL, COLOSSAL SHRIMP, CLAMS, MUSSELS, with accompaniments | |
| SHELLFISH SAMPLER (FOR 2) | 29 |
| HI-RISE OF SEAFOOD (FOR 4 TO 6) | 59 |



ON THE ROCKS

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| COLOSSAL SHRIMP | each 4.50 |
| CLAMS ON THE HALF SHELL | each 1.50 |
| DAILY SELECTION OF OYSTERS | each 2.25 |
| ½ MAINE LOBSTER TAIL | 9 |
| WHOLE MAINE LOBSTER TAIL | 18 |

SMALL PLATES

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| WOK SEARED AHI TUNA | 14 |
| Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard | |
| PANKO CRUSTED CALAMARI | 12 |
| Asian Vegetable Salad, Sesame Citrus Vinaigrette Sambal Aioli | |
| GRILLED SHRIMP AND GRITS | 11 |
| Melted Cave Aged Cheddar Polenta Andouille Creole Sauce | |
| FILET MIGNON BEEF TARTARE | 14 |
| Quail Egg, Horseradish Cream, Truffle Chips | |
| STEAMED BLUE HILL BAY MUSSELS | 9 |
| Saffron-Mustard Sauce, Garlic Confit, Grilled Filoni | |
| MARYLAND JUMBO LUMP CRAB CAKE | 15 |
| Cornichons, Cured Lemon, Celery Leaves, Radish Tabasco Aioli, Fingerling Chips | |
| ROASTED HEIRLOOM BEET SALAD | 11 |
| Satsuma Tangerine, Smoked Laura Chanel Goat Cheese Toasted Hazelnuts, Shaved Fennel, Citrus Vinaigrette | |
| WEDGE SALAD | 10 |
| Baby Iceberg Lettuce, Applewood Smoked Bacon Confit Cherry Tomatoes, Crispy Onion Buttermilk Bacon Dressing | |



LARGE PLATES

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| MAX'S CHOPPED SALAD | 14 |
| Shrimp, Gorgonzola Cheese, Mustard Seed Vinaigrette or Nonfat Sherry Spritz Dressing | |
| GRILLED CHICKEN CAESAR SALAD | 13 |
| Leaves of Young Romaine, Classic Dressing | |
| TAVERN STEAK | 23 |
| French Fries and Garlic Thyme Jus | |
| ADOBO GRILLED CHICKEN WRAP | 12 |
| Avocado, Romaine, Tomato, Black Beans Roasted Pepper Aioli, Crispy Tortilla, Sweet Potato Fries | |
| OUR CLASSIC ANGUS BURGER | 12 |
| All-Natural Niman Ranch Beef, Aged Cheddar Cheese, Tomatoes, Onions, Housemade Pickles, French Fries | |
| MAX-A-PENNE | 13 |
| Grilled Chicken Escarole, Plum Tomatoes, Shaved Grana Podano | |
| LOCH DUART SALMON | 17 |
| A LA PLANCHA | |
| Grilled Peppers, Squash, Eggplant, Red Onions | |



SIDES

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| GRILLED VEGETABLES | 8 |
| TRUFFLED FRENCH FRIES | 7 |
| TRUFFLED POTATO TOTS | 5 |
| SWEET POTATO FRIES | 6 |
| WILD MUSHROOMS AND VIDALIA ONIONS | 8 |

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| COTTAGE FRIES, Maytag Blue Cheese | 6 |
| ASPARAGUS WITH HOLLANDAISE | 9 |
| ROASTED BRUSSELS SPROUTS | 6 |
| BACON ROASTED FINGERLING POTATOES | 7 |
| CREAMED SPINACH GRATIN | 7 |

18% gratuity will be added to parties of 10 or more.
Private party dining is available for 15 to 50.

*It is our pleasure to provide a
gluten free menu upon request.*

Hunter Morton, Executive Chef



*"Thoroughly cooking meats, poultry, seafood, shellfish
or eggs reduces the risk of food borne illness."*

*It is important to bring any food allergy
you may have to the attention of your server.*

Chris Sheehan, Chef de Cuisine