

MAX'S TAVERN

ON THE ROCKS

COLOSSAL SHRIMP	each 4.50
CLAMS ON THE HALF SHELL	each 1.50

ON THE ROCKS

DAILY SELECTION OF OYSTERS	each 2.50
LOBSTER TAILS	M/P

SMALL PLATES

WOK SEARED AHI TUNA Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard	14.95
PANKO CRUSTED CALAMARI Asian Vegetable Salad, Sesame Citrus Vinaigrette Sambal Aioli	12.95
STEAMED BLUE HILL BAY MUSSELS Saffron-Mustard Sauce, Garlic Confit, Grilled Filoni	9.95
MARYLAND JUMBO LUMP CRAB CAKE Cornichons, Cured Lemon, Celery Leaves, Radish Tabasco Aioli, Fingerling Chips	15.95
WEDGE SALAD Tomatoes, Crispy Onions, Bleu Cheese Baby Iceberg Lettuce, Buttermilk Bacon Dressing	10.95

LARGE PLATES

MAX'S CHOPPED SALAD Shrimp, Gorgonzola Cheese, Mustard Seed Vinaigrette or Nonfat Sherry Spritz Dressing	14.95
GRILLED CHICKEN CAESAR SALAD Leaves of Young Romaine, Classic Dressing	13.95
TAVERN STEAK French Fries and Thyme Jus	23.95
ADOBO GRILLED CHICKEN WRAP Avocado, Romaine, Tomato, Black Beans Roasted Pepper Aioli, Crispy Tortilla, Sweet Potato Fries	12.95
OUR CLASSIC ANGUS BURGER All-Natural Niman Ranch Beef Aged Cheddar Cheese, Tomatoes, Onions Housemade Pickles, French Fries	14.95
MAX-A-PENNE Grilled Chicken Escarole, Plum Tomatoes, Shaved Grana Podano	13.95
LOCH DUART SALMON A LA PLANCHA Grilled Peppers, Squash, Eggplant Red Onions	17.95

SIDES

GRILLED VEGETABLES	8.95
TRUFFLED FRENCH FRIES	7.95
TRUFFLED POTATO TOTS	6.95
SWEET POTATO FRIES	8.95

COTTAGE FRIES , Maytag Blue Cheese	6.95
ASPARAGUS WITH HOLLANDAISE	8.95
CREAMED SPINACH GRATIN	7.95
WILD MUSHROOMS AND VIDALIA ONIONS	7.95

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