

MAX'S TAVERN

RAW BAR PLATTERS

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

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

TUSCAN ANTIPASTO	14
Porchetta, Marinated Artichokes Chickpea Stuffed Piquillo Pepper. Crispy Olives Herbed Ricotta, Grilled Filone	
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	
HUDSON VALLEY FOIE GRAS DUO	15
Torchon, Fig Puree, Duck Prosciutto, Ice Cream, Cardamom Orange Glaze, Pizzelle	
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	
STARLIGHT GARDENS ROASTED BEET SALAD	11
Black Mission Fig, Marcona Almonds, Duck Confit Arugula, Frisee, Goat Cheese, Honey Fig Vinaigrette	
AUTUMN HARVEST SALAD	10
Honey Crisp Apples, Belgian Endive, Radicchio Housemade Bacon, Pumpkin Bread Croutons Cheddar Dressing	



LARGE PLATES

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 SANDWICH	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

GRILLED VEGETABLES	8	COTTAGE FRIES, Maytag Blue Cheese	6
TRUFFLED FRENCH FRIES	7	ASPARAGUS WITH HOLLANDAISE	9
TRUFFLED POTATO TOTS	5	ROASTED BRUSSELS SPROUTS	6
SWEET POTATO FRIES	6	BACON ROASTED FINGERLING POTATOES	7
WILD MUSHROOMS AND VIDALIA ONIONS	8	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