MAX'S TAVERN

ON THE ROCKS

COLOSSAL SHRIMP each 4.50

CLAMS ON THE HALF SHELL each 1.75

ON THE ROCKS

DAILY SELECTION OF OYSTERS each 2.75

SNOW CRAB CLAWS each 3.95

SMALL PLATES

WOK SEARED AHI TUNA 14.95
Furikake, Pickled Cucumber Salad, Wasabi
Spicy Mustard

PANKO CRUSTED CALAMARI 12.95
Asian Vegetable Salad, Sesame Citrus Vinaigrette
Sambal Aioli

STEAMED BLUE HILL BAY MUSSELS 11.95
Sopressata, Castelvetrano Olives
Cherry Peppers, Cured Lemon

MARYLAND JUMBO LUMP CRAB CAKE 15.95
Cornichons, Cured Lemon, Celery Leaves, Radish
Tabasco Aioli, Fingerling Chips

WEDGE SALAD 8.95
Tomatoes, Crispy Onions, Bleu Cheese
Baby Iceberg Lettuce, Buttermilk Bacon Dressing

CRISPY BUFFALO SHRIMP 13.95
Crudite, Red Hot Sauce, Bleu Cheese

LARGE PLATES

MAX'S CHOPPED SALAD 14.95
Shrimp, Gorgonzola Cheese, Mustard Seed
Vinaigrette or Nonfat Sherry Spritz Dressing

GRILLED CHICKEN CAESAR SALAD 13.95
Leaves of Young Romaine, Classic Dressing

TAVERN STEAK 26.95
French Fries, Thyme Jus

BALSAMIC GRILLED CHICKEN WRAP 12.95
Tomato Relish, Spinach, Fresh Mozzarella
Artichoke Aioli, Eggplant Fries

PAT LAFRIEDA'S MAX LABEL
DRY AGED PRIME BEEF BURGER 18.95
Vermont Cheddar, Lettuce, French Onion Aioli
Smoked Beef Brisket Tots

MAX-A-PENNE 14.95
Grilled Chicken, Escarole, Plum Tomatoes
Shaved Grana Podano

LOCH DUART SALMON A LA PLANCHA 19.95
Grilled Peppers, Squash, Eggplant, Red Onions

CLASSIC ANGUS BURGER 14.95
Aged Cheddar, Tomato, Onion
House Made Pickles, French Fries

SIDES

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

BACON ROASTED BRUSSELS SPROUTS 6.95
GRILLED ASPARAGUS 8.95
CREAMED SPINACH GRATIN 7.95
WILD MUSHROOMS AND VIDALIA ONIONS 7.95

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

Chris Sheehan, *Executive Chef*

MAX DOWNTOWN

"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.