

MAX'S TAVERN

RAW BAR PLATTERS

THE FRESHEST ASSORTMENT OF SHELLFISH COLOSSAL SHRIMP, OYSTERS, SNOW CRAB CLAWS CLAMS, MUSSELS, ALASKAN KING CRAB LEG CALAMARI SALAD with accompaniments	
SHELLFISH SAMPLER (FOR 2)	35
HI-RISE OF SEAFOOD (FOR 4 TO 6)	69

ON THE ROCKS

COLOSSAL SHRIMP	each 4.50
CLAMS ON THE HALF SHELL	each 1.50
DAILY SELECTION OF OYSTERS	each 2.50
SNOW CRAB CLAWS	each 3.00

SMALL PLATES

WOK SEARED AHI TUNA	14
Furikake, Pickled Cucumber Salad, Wasabi Spicy Mustard	
PANKO CRUSTED CALAMARI	12
Asian Vegetable Salad, Sesame Citrus Vinaigrette Sambal Aioli	
THAI GRILLED SHRIMP	11
Papaya, Hearts of Palm, Mango, Peanuts Crispy Plantains, Nuoc Cham	
BEEF TARTARE	14
Sous Vide Farmers Egg, Tomato Marmalade Caper Relish, Focaccia, Pickled Mustard Seeds	
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	
WEDGE SALAD	10
Tomatoes, Crispy Onions, Bleu Cheese Baby Iceberg Lettuce, Buttermilk Bacon Dressing	
TUSCAN KALE SALAD	10
Shaved Prosciutto, Oven Roasted Tomatoes, Pinenuts Brioche Croutons, Garlic-Lemon Vinaigrette	

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 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	
KOBE BEEF HOT DOG	13
Sauerkraut, Mustard, Pickle Relish, French Fries	

SIDES

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

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