

max's tavern

COLOSSAL SHRIMP 3.95 EACH

CLAMS ON THE HALF SHELL 1.5 EACH

OYSTERS ON THE HALF SHELL 2.25 EACH

ALASKAN SNOW CRAB CLAWS 2.95 EACH

SMALL PLATES

WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD AND SPICY MUSTARD 14

RHODE ISLAND STYLE CALAMARI

SLICED CHERRY PEPPERS, GARLIC BUTTER, REMOULADE SAUCE 12

MARYLAND LUMP CRAB CAKE

CHIPOLTE AIOLI, MANGO-PINEAPPLE SALSA, MICRO CILANTRO 15

HICKORY SMOKED CHICKEN WINGS

GREAT HILL BLUE CHEESE DRESSING 8

STEAMED BLUE HILL BAY MUSSELS

HOUSEMADE ITALIAN SAUSAGE, SPICY HERB TOMATO BROTH
GRILLED FOCACCIA 10

GRILLED DUCK CONFIT FLATBREAD

FIG PUREE, BALSAMIC ROASTED RED ONIONS
GOAT CHEESE, DRIED CHERRIES, WATERCRESS 10

SPINACH AND RICOTTA GNUDI

VEAL BOLOGNESE, ROASTED GARLIC TUILE 10

LARGE PLATES

MAX'S CHOPPED SALAD

SHRIMP, GORGONZOLA CHEESE AND MUSTARD SEED VINAIGRETTE
OR NONFAT SHERRY SPRITZ DRESSING 14

GRILLED CHICKEN CAESAR SALAD

LEAVES OF YOUNG ROMAINE AND A CLASSIC DRESSING 13

ROASTED HEIRLOOM BEET SALAD

CARA CARA ORANGES, GOAT CHEESE, FRISEE, WATERMELON RADISHES
BLOOD ORANGE VINAIGRETTE 10

BLACK ANGUS BURGER

GRAFTON VILLAGE AGED CHEDDAR CHEESE, TOMATO, ONION
HOUSE MADE PICKLES AND FRENCH FRIES 12

MAX-A-PENNE

OAK GRILLED CHICKEN, ESCAROLE, PLUM TOMATOES
SHAVED GRANA PODANO 13

TAVERN STEAK

FRENCH FRIES AND GARLIC THYME JUS 19

CHICKEN CORDON BLUE WRAP

BLACK FOREST HAM, SWISS CHEESE, ROMAINE LETTUCE
HONEY MUSTARD DRESSING, SWEET POTATO FRIES 12

ATLANTIC SALMON A LA PLANCHA

GRILLED PEPPERS, SQUASH, EGGPLANT, RED ONIONS 17

SIDES 7.5

truffle fries

sweet potato fries

cottage fries



