

# **TAVERN** **MENU**

Served Daily from 2:30–5:00 pm

## **Fried Whole Belly Clams**

Housemade tartar sauce

12.95

## **Fried Pacific Oysters**

Housemade tartar sauce

10.95

## **Max's Baked Oysters 964**

Caramelized onion, tasso ham, brioche, gruyere cheese

11.95

## **Rhode Island Calamari**

Coriander batter, nuoc mam cham dipping sauce

9.95

## **Grilled Chicken Caesar Salad**

Romaine hearts, housemade caesar dressing,  
garlic croutons, shaved parmesan

10.95

## **Max's Chopped Shrimp Salad**

Crumbled gorgonzola cheese,  
sweet sherry vinaigrette

13.95

## **Maryland Jumbo Lump Crabcake**

13.95

## **Wonton Tuna Tacos**

Charred yellowfin tuna, sticky rice,  
mango salsa, wasabi aioli

10.95

## **Tavern Steak**

Grilled Certified Angus sirloin with  
mashed potatoes, greens  
and roasted shallot demi-glace

16.95

## **From Our Raw Bar**

Oysters (variety changes daily)

**Littleneck Clams** 2.00 each | **Cherrystone Clams** 2.00 each | **Colossal Shrimp** 3.50 each | **Snow Crab Claws** 3.50 each

**Chilled Mussels on the Half Shell** 6.95

Medley of sauces; curry, vinaigrette, chipotle and remoulade

**"Baltimore Style"**

**Spiced Shrimp Cocktail** 11.95 ½LB

Large chilled shrimp steamed in beer and Old Bay

*"Thoroughly cooking meats, poultry, seafood, shellfish  
or eggs reduces the risk of food borne illness"*