

MAX'S OYSTER BAR

T a v e r n

M e n u

Served Daily from 3:00 –6:00 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

12.95

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
truffle mashed potatoes, asparagus
and roasted shallot demi-glace

18.95

From Our Raw Bar

Oysters (variety changes daily)

Littleneck Clams 1.75 each

Cherrystone Clams 1.75 each

Colossal Shrimp 2.95 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”