

# 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”