

# Max's Tavern

## Bar Menu

### Raw Bar

**Colossal Shrimp** 2.95 ea  
Horseradish cocktail sauce

**Chilled Oysters** market price  
Daily selections, Champagne and pink  
peppercorn mignonette sauce

**Long Island Little Neck Clams** 1.75 ea  
Horseradish cocktail sauce

### To Share

**Hall of Fame Garlic Bread** 6.95  
Toasted garlic rustique bread,  
warm gorgonzola fondue

**Grilled Flatbread** 7.95  
Daily chef's selection

**Crispy "Rhode Island" Calamari** 8.95  
Roasted garlic butter, hot cherry peppers,  
spicy marinara dipping sauce

### Appetizers

**Baked French Onion Soup** 6.95  
Five onions, toasted garlic  
crostini, topped with three cheeses

**Seasonal Soup du Jour** 5.95  
*Special of the Day*

**Maryland Crab Cake** 12.95  
Charred tomato remoulade  
watercress salad

**Max's Chicken Wings** 7.95  
Smoked and barbequed  
bleu cheese dressing, celery sticks

**Tuna Tacos** 10.95  
Yellow fin tuna, white rice, wasabi cream

**"3" Tavern Cheese Burger Sliders** 8.95  
Chef's secret sauce and grilled red onions

**"3" Barbequed Pork Sliders** 8.95  
Pulled pork and cabbage red onion slaw

*"Thoroughly cooking Meats, Poultry, Seafood, Shellfish,  
or eggs reduces the risk of food borne illness"*

*Private dining available for 12 to 300*

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### Salads

**Mixed Field Green Salad** 4.95  
Baby leaves of spinach, frisee, LoLa Rosa  
and others, grape tomatoes, sherry vinaigrette

**Grilled Chicken Tuscan Salad** 10.95  
Mixed greens, whole roasted garlic,  
grape tomatoes, calamata olives,  
fresh mozzarella, warm polenta croutons,  
balsamic vinaigrette

**Gulf Shrimp Chopped Salad** 13.95  
Chopped fresh vegetables, gorgonzola  
sherry vinaigrette

**Wedge Salad** 6.95  
**With Grilled Hanger Steak** 13.95  
Iceberg lettuce, Great Hill Blue cheese dressing,  
crisp apple-smoked bacon

**Max's Classic Caesar** 5.95  
Tender hearts of romaine, garlic croutons,  
parmesan cheese, Max's Classic Caesar  
dressing

with  
grilled chicken 10.95 salmon 14.95  
gulf shrimp 13.95 tenderloin 13.95

### Entrées

**Burger ala Max** 11.95  
Gorgonzola dolce, arugula and tomato  
sweet potato fries

**Honey Roasted Turkey BLT** 9.95  
Applewood smoked bacon and sweet pickles

**Hilda's Meatloaf** 14.95  
Cheddar mashed potatoes, haricots verts,  
roasted shallot sauce

**Max & Cheese** 15.95  
Cellentani pasta, bacon lardons, roasted  
cipollini onions, gruyère, aged Vermont  
cheddar, Grana Padano

**Max a Penne** 15.95  
Grilled chicken, sautéed escarole, plum  
tomatoes, parmesan cheese, garlic, extra  
virgin olive oil

*Dorjan Puka, Executive Chef  
Paul Roberge Sous Chef*