

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

Tuna Tacos \$10.95
Yellow fin tuna, white rice, wasabi cream

To Share

Hall of Fame Garlic Bread \$5.95
Toasted garlic rustique bread,
warm gorgonzola fondue

Spicy Shrimp Tempura \$12.95
Crispy fried shrimp, tobiko caviar, chili aioli

Grilled Flatbread \$7.95
Daily chef's selection

Appetizers

Baked French Onion Soup \$5.95
Five onions, toasted garlic
crostini, topped with three cheeses

Seasonal Soup du Jour \$4.95
Special of the Day

Oyster Rockefeller \$12.95
Creamy parmesan and pernod spinach

Blue Hill Bay Mussels \$10.95
Fresh herbs, white wine garlic butter, french fries

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

Maryland Crab Cake \$12.95
Charred tomato remoulade and watercress salad

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

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

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Salads

The Wedge \$6.95

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

Mixed Field Green Salad \$4.95

Baby leaves of spinach, frisee, LoLa Rosa and others, grape tomatoes, sherry vinaigrette

Tuscan Salad \$6.95

Mixed greens, whole roasted garlic, grape tomatoes, calamata olives, fresh mozzarella, warm polenta croutons, balsamic vinaigrette

Chopped Salad \$5.95

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

grilled chicken \$10.95 tenderloin \$13.95
gulf shrimp \$14.95 grilled salmon \$14.95

Entrées

"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

Honey Roasted Turkey BLT \$9.95

Applewood smoked bacon and sweet pickles

Hilda's Meatloaf \$12.95

Cheddar mashed potatoes, haricots verts, roasted shallot sauce

St.Louis Style Barbequed Ribs

\$14.95 half rack

Dry rubbed, slowly smoked, french fries
creamy coleslaw

Max a Penne \$15.95

Grilled chicken, sautéed escarole, plum tomatoes, parmesan cheese, garlic, extra virgin olive oil

Private dining available for 12 to 300

*Dorjan Puka, Executive Chef
Paul Roberge, Todd Houston Sous Chefs*

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