

Tavern Specialties



Pan-Pressed Murray's Chicken

19.95

*Sweet potato bread pudding,
broccoli rabe*

Hilda's Meatloaf

15.95

*Cheddar mashed potatoes,
haricot vert, roasted shallot jus*

Classic Fish & Chips

19.95

*French fries, tartar sauce,
creamy coleslaw*

Root Beer Braised Short Rib

25.95

*Brussels sprouts, parsnips,
chili roasted sweet potatoes*

Sides



All Additional Sides ~ 5.00

Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries

Garlic Mashed Potatoes

Loaded Baked Potato

Broccoli Rabe

Brussels Sprouts

French Fries

**Asparagus with
Sweet Onion Jam**

Truffle Fries

Sautéed Broccolini

Parmesan Spinach

Cheddar Whipped Potatoes



Chop House Classics

All Chop House Classics Served With One Side

New York Strip* 12 oz 23.95

Max Cut New York Strip* 16 oz 28.95

Steak Au Poivre* 12 oz 26.95 16 oz 31.95
Brandy peppercorn sauce

Steak ala Max 12 oz 27.95 16 oz 32.95
Gorgonzola dolce, arugula and tomatoes

Filet Mignon* 10 oz 29.95

20 oz Grilled Bone-In "Cowboy" 29.95
Béarnaise sauce available



Pasta

"Baked Macaroni" 17.95
Prosciutto, broccoli rabe, sweet peas, smoked cheddar

Max a Penne 16.95
*Grilled chicken, escarole, plum tomatoes,
parmesan cheese, garlic, extra virgin olive oil*

Lobster Gnocchi 27.95
*Fresh Picked Maine lobster, house made gnocchi
oyster mushrooms, leeks, tarragon brown butter*



Seafood

Day Boat Jumbo Sea Scallops* 25.95
Sweet potato chorizo hash, broccoli rabe, port wine glaze

Furikake Crusted Yellowfin Tuna* 26.95
*Soba noodle salad, edamame, pickled daikon,
jasmine miso vinaigrette*

Pecan Crusted Rainbow Trout* 23.95
Cranberry barlotto, haricot vert, maple bourbon butter

Grilled Atlantic Salmon* 24.95
Brussels sprouts, lentils, roasted turnips, chipotle butternut sauce

*"Max's Tavern uses only oil that contains
no Trans Fatty Acids for all fried foods."*



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



D I N N E R M E N U

Tavern Raw Bar



Colossal Shrimp

2.95 each

Horseradish cocktail sauce

Baltimore Shrimp

11.95

Wholegrain mustard aioli

Oysters on the Half Shell*

Market price

Daily selections, champagne and pink peppercorn mignonette sauce

Little Neck Clams*

1.75 each

Horseradish cocktail sauce

Cherry Stone Clams*

1.75 each

Horseradish cocktail sauce

To Start or To Share



Crispy "Rhode Island" Calamari

8.95

*Garlic butter, hot cherry peppers
spicy marinara*

Grilled Flatbread

7.95

Daily chef's selection

Hall of Fame Garlic Bread

6.95

*Toasted garlic rustique bread
warm gorgonzola fondue*

Spinach Artichoke Dip

7.95

Toasted garlic pita bread



Appetizers

Maryland Crab Cake

12.95

Carrot ginger slaw, lemongrass aioli

Moroccan Spiced Shrimp

12.95

Harissa chick pea salad, cilantro oil

Tuna Tacos*

10.95

Yellow fin tuna, sushi rice, wasabi cream

Baked French Onion Soup

6.95

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings

7.95

*House smoked and barbequed
blue cheese dressing, celery sticks*



Salads

The Wedge

7.95

*Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, apple-smoked bacon*

Max's Classic Caesar

6.95

*Hearts of romaine, garlic croutons, parmesan cheese
Max's Classic Caesar dressing*

Hand Gathered Field Greens

5.95

Grape tomatoes, sherry vinaigrette

Roasted Beet Salad

8.95

*Arugula, radish, toasted almonds, goat cheese
white balsamic vinaigrette*

Tuscan Salad

7.95

*Mixed greens, roasted garlic, grape tomatoes
kalamata olives, fresh mozzarella
warm polenta croutons, balsamic vinaigrette*

Chopped Salad

6.95

*Chopped fresh vegetables, gorgonzola
sherry vinaigrette*

*"Before placing your order,
please inform your server if anyone
in your party has a food allergy."*



Paul Roberge, Executive Chef
John Goddard, Sous Chef
Scott Howe, Sous Chef