
Tavern 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 Start or To Share

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

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 pita bread

Appetizers

Maryland Crab Cake 12.95
Charred tomato remoulade and watercress salad

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

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

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

Salads

The Wedge 7.95
Iceberg lettuce, Great Hill Blue cheese dressing, tomatoes, crisp apple-smoked bacon

Mixed Field Green Salad 5.95
Baby leaves of spinach, frisée, LoLa Rosa and others, grape tomatoes, sherry vinaigrette

Max’s Classic Caesar 6.95
Tender hearts of romaine, garlic croutons, parmesan cheese, Max’s Classic Caesar dressing

*Dorjan Puka, Executive Chef
Paul Roberge Sous Chef*

*“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.” (4/25)*

“For our health conscious guests, all our pastas can be made with Barilla pasta plus penne. Made with chickpeas, lentils, coarse durum wheat, oats, spelt, barley and egg whites, one portion contains 7g of fiber and 17g of protein.” (4/25)

Entrée Salads

“Hollywood” Cobb Salad 12.95

Crisp apple-smoked bacon, chicken, egg, gorgonzola, avocado, tomato, pumpernickel croutons

Wedge Salad With Grilled Hanger Steak 13.95

Iceberg lettuce, Great Hill Blue cheese dressing, tomato, crisp apple-smoked bacon

Gulf Shrimp Chopped Salad 13.95

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

Grilled Chicken Tuscan Salad 11.95

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

Greek Chopped Salad 10.95

Feta, kalamata olives, grape tomato, red onion, pepperoncini, cucumber
creamy oregano dressing

With grilled shrimp 15.95

Max’s Grande Caesar Salad

Tender hearts of romaine, garlic croutons, parmesan cheese, Max’s Classic Caesar dressing

With grilled chicken 11.95 or Salmon 15.95

Pasta

Max & Cheese 11.95

Cellentani pasta, bacon lardons, roasted cipollini onions
gruyère, aged Vermont cheddar, Grana Padano

Gulf Shrimp Pasta 13.95

Capellini, capers, oven roasted tomatoes, shallot
basil, marinara, E.V.O.O

Max a Penne 12.95

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

Burgers & Sandwiches

Angus Burger 9.95

Extra cheddar cheese, grilled onion, tomato, French fries

Burger ala Max 11.95

Gorgonzola dolce, arugula and tomato, French fries

Turkey Burger 10.95

Comtè cheese, bibb lettuce, tomato, caramelized onions, rosemary aioli, sweet potato fries

Grilled Vegetable Panini 10.95

Grilled portabella mushroom, sweet pepper, summer squash, zucchini
fresh mozzarella, garbanzo bean arugula salad

Barbecued Pork Sandwich 9.95

Pulled pork, shaved red onion, bread & butter pickles with sweet potato fries

Buffalo Chicken Caesar Wrap 10.95

Carrots, celery, crispy bacon, sweet potato chips

House Roasted Turkey BLT 9.95

Crisp apple-smoked bacon and sweet pickles

Tavern Specialties

Turkey “Blueplate” 9.95

Fresh roasted turkey, cornbread stuffing, mashed potatoes, seasoned peas

Chicken Milanese 13.95

Arugula, artichoke hearts, oven roasted tomatoes, hardboiled egg
creamy oregano dressing

Old English Style Fish & Chips 12.95

French fries, tomato remoulade, creamy coleslaw

Hilda’s Meatloaf 12.95

Cheddar mashed potatoes, buttered haricot vert, roasted shallot jus

Grilled Atlantic Salmon 15.95

Coconut risotto cake, mango slaw, Jamaican jerk sauce

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Paul Roberge Sous Chef