

**Raw Bar**

**Raw Bar Platter**

*The freshest assortment of shellfish oysters, clams, mussels and shrimp perched on a mountain of shaved ice with classic accompaniments*

**Shellfish Sampler** (for 2) ~ 32.95

**High Rise** (for 4 -6) ~ 58.95

**Colossal Shrimp** ~ 2.95 each

*Horseradish cocktail sauce*

**Baltimore Shrimp\*** ~ 11.95

*Wholegrain mustard aioli*

**Chilled Oysters\*** ~ Market price

*Daily selections, champagne and pink peppercorn mignonette sauce*

**Little Neck Clams\*** ~ 1.95 each

**Cherry Stone Clams\*** ~ 1.95 each

*Horseradish cocktail sauce*

**To Share**

**Hall of Fame Garlic Bread** ~ 6.95

*Toasted herbed garlic focaccia bread warm gorgonzola fondue*

**Grilled Flatbread** ~ 7.95

*Daily chef's selection*

**Crispy "Rhode Island" Calamari** ~ 8.95

*Garlic butter, hot cherry peppers spicy marinara*

**Spinach Artichoke Dip** ~ 7.95

*Toasted garlic pita bread*

**Appetizers**

**Baked French Onion Soup** ~ 6.95

*Five onions, toasted garlic crostini, three cheeses*

**Seasonal Soup du Jour** ~ 5.95

*Chef's daily selection*

**Maryland Crab Cake** ~ 12.95

*Carrot ginger slaw, lemongrass aioli*

**Max's Chicken Wings** ~ 7.95

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

**Tuna Tacos\*** ~ 10.95

*Yellow fin tuna, sushi rice, wasabi cream*

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

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



**Entrée Salads**

**Grilled Chicken Tuscan Salad** ~ 14.95

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

**Max's Chopped Salad** ~ 10.95

*Chopped fresh vegetables, gorgonzola sherry vinaigrette*

**With grilled or chopped shrimp** ~ 17.95

**Wedge Salad** ~ 8.95

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

**With Grilled Hanger Steak\*** ~ 14.95

**Max's Grande Caesar Salad** ~ 10.95

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

**With**

**Grilled chicken** ~ 12.95

**Salmon** ~ 17.95

**Shrimp** ~ 17.95

**Grilled Tenderloin\*** ~ 14.95

**Tavern Burgers**

**Angus Burger\*** ~ 10.95

*Extra cheddar cheese, grilled onion, tomato French fries*

**Burger ala Max\*** ~ 11.95

*Gorgonzola dolce, arugula and tomato French fries*

**Turkey Burger** ~ 12.95

*Swiss cheese, Bibb lettuce, tomato, caramelized onion, rosemary aioli, sweet potato fries*

**Big Pig Burger\*** ~ 13.95

*BBQ pulled pork, bacon, sweet pickles smoked cheddar cheese, BBQ bacon aioli French fries*

**Magic Mushroom Burger\*** ~ 13.95

*Mushroom duxelles, portabella mushroom, sweet onions, mushroom triple cream French fries*

*~All of our Tavern Burgers (except the turkey burger) are Certified Angus Beef and can be ordered from rare to well done*

**Tavern Specialties**

**Honey Roasted Turkey BLT** ~ 10.95

*Crisp apple-smoked bacon and pickle*

**"3" Barbequed Pork Sliders** ~ 10.95

*Pulled pork and cabbage red onion slaw sweet potato fries*

**"3" Tavern Burger Sliders\*** ~ 10.95

*Chef's secret sauce and grilled red onions cheddar cheese, French fries*

**"Baked Macaroni"** ~ 17.95

*Prosciutto, broccoli rabe, sweet peas smoked Grafton cheddar*

*Paul Roberge, Executive Chef*

*Brandon Kerr, Sous Chef*

