

TAVERN MENU

SMALL BITES

TWO COLOSSAL SHRIMP
Cocktail Sauce, Lemon | 6

BUFFALO FRIED SHRIMP
Blue Cheese, Celery | 6

CAPE COD MUSSELS
*Sundried Tomatoes, Saffron Garlic Brod,
Grilled Focaccia | 5*

BABY WEDGE
Iceberg lettuce, Bacon, Blue Cheese Dressing Tomato | 4

TUNA TACOS
Yellow Fin Tuna, Sushi Rice, Wasabi Cream | 9

MAX'S CHICKEN WINGS
BBQ & Buffalo with Blue Cheese, Celery | 6

BOSTON BIBB LETTUCE WRAPS
Hoisin Marinated Chicken, Walnuts, Carrot | 5

CHEESEBURGER
Iceberg, Tomato, Grilled Onion | 5

ANCHO & ESPRESSO RUBBED BEEF TENDERLOIN
Sherry Aioli | 8

BUTTERMILK FRIED CAULIFLOWER
Cheddar ale fondue, Aleppo chili | 5

RAW BAR

SHELLFISH SAMPLER (FOR 2) | 36

HIGH RISE (FOR 4-6) | 69

DAILY SELECTION OF OYSTERS
Champagne mignonette | MP

BALTIMORE SHRIMP
Whole grain mustard aioli | 13

LOBSTER TAIL
Chilled whole lobster tail | MP

COLOSSAL SHRIMP
Horseradish cocktail sauce | 4 EACH

LITTLE NECK CLAMS
Horseradish cocktail sauce | 2 EACH

SALADS

THE WEDGE
*Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, applewood smoked bacon | 13*

HARVEST SALAD
*Kale, Brussels sprout chips, dried cranberries
gorgonzola, roasted butternut squash
warm bacon vinaigrette | 11*

TUSCAN SALAD
*Mixed greens, roasted garlic, grape tomatoes
Kalamata olives, fresh mozzarella, warm
polenta croutons, balsamic vinaigrette | 11*

CHOP HOUSE CLASSICS

All Chop House Classics Served With One Side

New York Strip	35
Center Cut Ribeye	37
Filet Mignon Petite	32
Filet Mignon 10oz	44
Hanger Steak Chili firecracker rubbed	32
Surf and Turf Hanger Steak and Scallops	43

HAPPY HOUR

*Happy Hour Offered
Monday thru Saturday 4-6pm & late night
Not available for to-go orders*

MONDAY "BUCK A SHUCK" Chef's Selected Oyster	\$1
TUESDAY One Burger Slider	\$1.50
WEDNESDAY Fried Cauliflower	\$2
THURSDAY Boston Bibb Wrap	\$1
FRIDAY One Tuna Taco	\$2

SIDES

All Additional Sides | 8

Pan Roasted Wild Mushrooms

Creamed Spinach

Spinach Sautéed with Garlic

Loaded Baked Potato

Garlic Mashed Potatoes

Brussels with Pancetta

Asparagus with Sweet Onion Jam

Baked Macaroni & Cheese

EXECUTIVE CHEF

MICHAEL TOURANJOE

SOUS CHEFS

CRAIG TELA

LAPHERIS WALTERS

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

