

### 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) ~ 34.95

*High Rise* (for 4 -6) ~ 62.95

**Colossal Shrimp** ~ 3.95 each  
*Horseradish cocktail sauce*

**Baltimore Shrimp\*** ~ 12.95  
*Wholegrain mustard aioli*

**Chilled Oysters\*** ~ MP

*Daily selections, champagne and pink peppercorn mignonette sauce*

**Little Neck Clams\*** ~ 2.95 each  
**Cherry Stone Clams\*** ~ 2.95 each  
*Horseradish cocktail sauce*

### To Share

**Korean BBQ Ribs** ~ 13.95

*Kimchi zucchini and summer squash*

**Crispy "Rhode Island" Calamari** ~ 12.95  
*Garlic butter*

*hot cherry peppers, marinara*

**Spinach Artichoke Dip** ~ 11.95  
*Toasted garlic pita bread*

### Appetizers

**Baked French Onion Soup** ~ 8.95  
*Five onions, toasted garlic crostini, three cheeses*

**Seasonal Soup du Jour** ~ 7.95  
*Chef's daily selection*

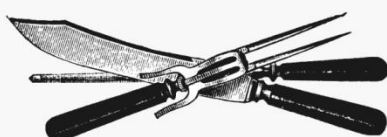
**Maryland Jumbo Lump Crab Cake** ~ 15.95  
*Chipotle aioli, pickled purple cabbage slaw saba balsamic*

**Max's Chicken Wings** ~ 11.95  
*House smoked and barbequed blue cheese dressing, celery sticks*

**Tuna Tacos\*** ~ 12.95  
*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** ~ 16.95  
*Mixed greens, whole roasted garlic, grape tomatoes, kalamata olives, fresh mozzarella, warm polenta croutons, balsamic vinaigrette*

**Tavern Chopped Salad** ~ 13.95  
*Chopped fresh vegetables, gorgonzola sherry vinaigrette*

**With grilled or chopped shrimp** ~ 17.95

**Wedge Salad** ~ 11.95  
*Iceberg lettuce, Great Hill blue cheese dressing tomato, crisp apple-smoked bacon*  
**With Grilled Hanger Steak\*** ~ 18.95

**Max's Grande Caesar Salad** ~ 12.95  
*Tender hearts of romaine, garlic croutons parmesan cheese, Max's Classic Caesar dressing*  
**With**

**Grilled chicken** ~ 16.95

**Salmon** ~ 23.95

**Shrimp** ~ 17.95

### Tavern Specialties

**Tavern Burger\*** ~ 15.95  
*Extra cheddar cheese, apple smoked bacon grilled onion, tomato, bibb lettuce, french fries*

**Honey Roasted Turkey BLT** ~ 13.95  
*Crisp apple-smoked bacon and pickle*

**"3" Tavern Burger Sliders\*** ~ 11.95  
*Chef's secret sauce and grilled red onions cheddar cheese, French fries*

**Baked Truffled Cavatappi** ~ 17.95  
*Summer truffle mornay, thyme roasted mushrooms duxelles bread crumbs, Grana Padano, fried sage*

**Classic Fish & Chips** ~ 22.95  
*French fries, tartar sauce creamy coleslaw*

**Max a Penne** ~ 17.95  
*Grilled chicken, escarole, plum tomatoes parmesan cheese, garlic, extra virgin olive oil*

**Double Cut Pork Chop\*** ~ 26.95  
*Spaghetti squash, crispy leeks paprika dusted pepitas bourbon maple cream sauce*

### Sides

*All Additional Sides ~ 6.95*  
**Pan Roasted Wild Mushrooms**  
**Cajun Steakhouse Fries**  
**Garlic Mashed Potatoes**  
**Parmesan Spinach**  
**Loaded Baked Potato**  
**Asparagus with Sweet Onion Jam**  
**Baked Macaroni & Cheese** ~ 8.95

**Executive Chef**  
Michael Touranjoe

**Sous Chef**  
Craig Tela  
Jose 'Norris' Roman

