

Raw Bar

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 garlic rustique bread
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
Special of the Day

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

**Thoroughly cooking Meats, Poultry, Seafood,
Shellfish or Eggs reduces the risk of food borne illness."
"Before placing your order, please inform your
server if anyone in your party has a food allergy."*



Salads

Beet Salad ~ 8.95
*Watercress, radish, ricotta salata
cranberry white balsamic vinaigrette*

Grilled Chicken Tuscan Salad ~ 12.95
*Mixed greens, whole roasted garlic, grape
tomatoes, calamata olives, fresh mozzarella,
warm polenta croutons, balsamic vinaigrette*

Gulf Shrimp Chopped Salad ~ 13.95
*Chopped fresh vegetables, gorgonzola
sherry vinaigrette*

Wedge Salad ~ 6.95
*Iceberg lettuce, Great Hill Blue cheese dressing
crisp apple-smoked bacon
with*

Grilled Hanger Steak* ~ 14.95

Max's Classic Caesar ~ 6.95
*Hearts of romaine, garlic croutons,
parmesan cheese, Max's classic Caesar dressing
with*

Grilled Chicken* ~ 11.95

Salmon* ~ 15.95

Gulf Shrimp* ~ 13.95

Grilled Tenderloin* ~ 14.95

Entrees

Burger ala Max* ~ 11.95
*Gorgonzola dolce, arugula and tomato
french fries*

Honey Roasted Turkey BLT ~ 10.95
Applewood smoked bacon and sweet pickles

"3" Tavern Cheese Burger Sliders* ~ 10.95
*Chef's secret sauce and grilled red onions
french fries*

"3" Barbequed Pork Sliders ~ 10.95
*Pulled pork and cabbage red onion slaw
sweet potato fries*

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

Private dining available for 12 to 300.

*Paul Roberge, Executive Chef
Brandon Kerr, Sous Chef
John Goddard, Sous Chef*

