

**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**

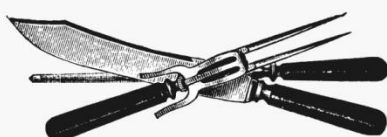
*House smoked and barbequed blue cheese dressing, celery sticks*

**Tuna Tacos\* ~ 12.95**

*Yellowfin 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**

**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 arugula tomato, gaufrettes*

**"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 mushroom 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 Grana Padano, 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

