

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) ~ 30

High Rise (for 4 -6) ~ 55

Colossal Shrimp ~ 3.25 each

Horseradish cocktail sauce

Baltimore Shrimp* ~ 12

Wholegrain mustard aioli

Chilled Oysters* ~ Market price

Daily selections, champagne and pink peppercorn mignonette sauce

Little Neck Clams* ~ 2 each

Cherry Stone Clams* ~ 2 each

Horseradish cocktail sauce

To Share

Hall of Fame Garlic Bread ~ 9

Toasted herbed garlic focaccia bread warm gorgonzola fondue

Grilled Flatbread ~ 10

Daily chef's selection

Crispy "Rhode Island" Calamari ~ 10

Garlic butter, hot cherry peppers spicy marinara

Spinach Artichoke Dip ~ 10

Toasted garlic pita bread

Appetizers

Baked French Onion Soup ~ 7

Five onions, toasted garlic crostini, three cheeses

Seasonal Soup du Jour ~ 6

Chef's daily selection

Maryland Jumbo Lump Crab Cake ~ 14

Carrot ginger slaw, lemongrass aioli

Max's Chicken Wings ~ 9

House smoked and barbequed blue cheese dressing, celery sticks

Tuna Tacos* ~ 11

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 ~ 15

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

Max's Chopped Salad ~ 12

Chopped fresh vegetables, gorgonzola sherry vinaigrette

With grilled or chopped shrimp ~ 16

Wedge Salad ~ 11

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

With Grilled Hanger Steak* ~ 18

Max's Grande Caesar Salad ~ 11

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

With

Grilled chicken ~ 15

Salmon ~ 16

Shrimp ~ 16

Grilled Tenderloin* ~ 18

Tavern Burgers

Tavern Burger* ~ 11

Extra cheddar cheese, apple smoked bacon grilled onion, tomato, French fries

Burger ala Max* ~ 13

Gorgonzola dolce, arugula and tomato truffle fries

Turkey Burger ~ 13

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

Big Pig Burger* ~ 14

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

Wild Mushroom Burger* ~ 14

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 ~ 11

Crisp apple-smoked bacon and pickle

"3" Barbequed Pork Sliders ~ 11

Pulled pork and cabbage red onion slaw sweet potato fries

"3" Tavern Burger Sliders* ~ 11

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

"Baked Macaroni" ~ 17

Prosciutto, broccoli rabe, sweet peas smoked Grafton cheddar

Paul Roberge, Executive Chef

Brandon Kerr, Sous Chef

