

### 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

**High Rise** (for 4 -6) ~ 62

**Colossal Shrimp** ~ 4 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\*** ~ 2.50 each

**Cherry Stone Clams\*** ~ 2.50 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** ~ 12

*Garlic butter, hot cherry peppers spicy marinara*

**Spinach Artichoke Dip** ~ 11

*Toasted garlic pita bread*

### Appetizers

**Baked French Onion Soup** ~ 9

*Five onions, toasted garlic crostini, three cheeses*

**Seasonal Soup du Jour** ~ 7

*Chef's daily selection*

**Maryland Jumbo Lump Crab Cake** ~ 15

*Carrot ginger slaw, lemongrass aioli*

**Max's Chicken Wings** ~ 11

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

**Tuna Tacos\*** ~ 12

*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

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

**Farmer's Market Chopped Salad** ~ 13

*Chopped fresh vegetables, gorgonzola sherry vinaigrette*

**With grilled or chopped shrimp** ~ 17

**Wedge Salad** ~ 12

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

**With Grilled Hanger Steak\*** ~ 18

**Max's Grande Caesar Salad** ~ 12

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

**With**

**Grilled chicken** ~ 16

**Salmon** ~ 23

**Shrimp** ~ 17

**Tavern Burger\*** ~ 15

*Extra cheddar cheese, apple smoked bacon grilled onion, tomato, french fries*

### Tavern Specialties

**Honey Roasted Turkey BLT** ~ 13

*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"** ~ 19

*Prosciutto, broccoli rabe, sweet peas smoked Grafton cheddar*

**Classic Fish & Chips** ~ 22

*French fries, tartar sauce creamy coleslaw*

**Max a Penne** ~ 18

*Grilled chicken, escarole, plum tomatoes parmesan cheese, garlic, extra virgin olive oil*

**Center Cut Pork Chop\*** ~ 26

14 oz

*Confit potatoes, spring onions roasted carrots, shallot jus*

### Sides

*All Additional Sides ~ 7.00*

**Pan Roasted Wild Mushrooms**

**Cajun Steakhouse Fries**

**Garlic Mashed Potatoes**

**Parmesan Spinach**

**Loaded Baked Potato**

**Asparagus with Sweet Onion Jam**

**Baked Macaroni & Cheese** ~ 9

*Paul Roberge, Executive Chef*

*Craig Tela, Sous Chef*

