



LUNCH MENU

Tavern Raw Bar



Colossal Shrimp

2.95 each

Horseradish cocktail sauce

Baltimore Shrimp

11.95

Wholegrain mustard aioli

Oysters on the Half Shell*

Market price

Daily selections, champagne and pink peppercorn mignonette sauce

Jonah Crab Claws

3.25 each

Little Neck Clams*

1.95 each

Horseradish cocktail sauce

Cherry Stone Clams*

1.95 each

Horseradish cocktail sauce



To Start or To Share

Crispy "Rhode Island" Calamari

8.95

*Garlic butter, hot cherry peppers
spicy marinara*

Grilled Flatbread

7.95

Daily chef's selection

Hall of Fame Garlic Bread

6.95

*Roasted garlic focaccia bread
warm gorgonzola fondue*

Spinach Artichoke Dip

7.95

Toasted garlic pita bread



Appetizers

Maryland Crab Cake

12.95

Carrot ginger slaw, lemongrass aioli

Prince Edward Island Mussels

11.95

Smoked tomatoes, chorizo, roasted garlic butter, grilled focaccia

Baked East Coast Oysters

13.95

Country ham, gruyere spinach cream, tarragon Panko crumbs

Tuna Tacos*

10.95

Yellow fin tuna, jasmine rice, wasabi cream

Baked French Onion Soup

6.95

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings

7.95

House smoked and barbequed

bleu cheese dressing, celery sticks



Salads

The Wedge

7.95

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

Max's Classic Caesar

6.95

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

Hand Gathered Field Greens

5.95

Grape tomatoes, sherry vinaigrette

Roasted Beet Salad

7.95

*Frisée, goat cheese, spiced almonds, native pears
maple balsamic vinaigrette*

Tuscan Salad

7.95

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

Chopped Salad

6.95

*Chopped fresh vegetables, gorgonzola
sherry vinaigrette*

*"Before placing your order,
please inform your server if anyone
in your party has a food allergy."*



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



Tavern Specialties



Turkey "Blueplate"

10.95

Fresh roasted turkey, cornbread stuffing
mashed potatoes, seasoned peas

Chicken Milanese

13.95

Tomato, cucumber, arugula
red onion, broken balsamic vinaigrette

Classic Fish & Chips

12.95

French fries, tartar sauce
creamy coleslaw

Hilda's Meatloaf

13.95

Cheddar mashed potatoes, buttered
haricot vert, roasted shallot jus

Atlantic Salmon A La Plancha*

15.95

Cinnamon and chili dusted root
vegetables baby spinach, toasted
pumpkin seed pesto

Pasta



"Baked Macaroni"

11.95

Prosciutto, broccoli rabe, sweet peas
smoked cheddar

Max a Penne

12.95

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

Shrimp Farfalle

15.95

Country ham, braised kale
candied pecans, butternut sage sauce

LUNCH MENU



Entrée Salads

"Hollywood" Cobb Salad

13.95

Crisp apple-smoked bacon, chicken, egg, gorgonzola
avocado, tomato, pumpernickel croutons

Wedge Salad With Grilled Hanger Steak*

14.95

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

Brunch Entrées

Smoked Chicken Griddle Cake

12.95

Poached eggs, homefries, Choron Sauce

Egg White Frittata

10.95

Artichokes, red onion, spinach

fresh mozzarella, homefries, toast

Apple Cinnamon Pancake

10.95

Fresh fruit

Breakfast Burrito

10.95

Scrambled eggs, chorizo, caramelized onions, jack cheese

Eggs Benedict

9.95

English muffin, Canadian bacon

poached eggs, hollandaise

home fries, fresh fruit

With Tenderloin ~ 12.95

"Oscar" Crab and asparagus ~ 15.95



Burgers & Sandwiches

Grilled Vegetable Panini

10.95

Grilled portabella mushroom, sweet pepper
yellow squash and zucchini, fresh mozzarella
garbanzo bean arugula salad

Barbecued Pork Sandwich

10.95

Pulled pork, shaved red onion
bread & butter pickles with sweet potato fries

Caribbean Jerk Chicken Sandwich

10.95

Pineapple aioli, fried cherry peppers
grilled red onion, sweet potato fries

Honey Roasted Turkey BLT

10.95

Crisp apple-smoked bacon and
bread & butter pickles

Angus Burger*

10.95

Extra cheddar cheese, grilled onion, tomato, French fries

Burger ala Max*

11.95

Gorgonzola dolce, arugula and tomato, French fries

Turkey Burger

12.95

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

Big Belly Burger*

12.95

Pork belly, smoked gouda cheese, spicy brown mustard
pickled red onion, arugula, French fries

Bleu Bella*

13.95

Great Hill Bleu Cheese, portabella mushroom
fried onion straws, BBQ bacon aioli, French fries

~All of our Tavern Burgers (except the turkey burger) are Certified Angus Beef
and can be ordered from rare to well done

"Max's Tavern uses only oil that contains
no Trans Fatty Acids for all fried foods."



*"Thoroughly cooking Meats, Poultry,
Seafood, Shellfish, or Eggs reduces
the risk of food borne illness."