

**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*

**Baby Field Greens**

5.95

*Grape tomatoes, sherry vinaigrette*

**Kale Salad**

7.95

*Honey crisp apples, shaved beets, pickled fennel  
sweet and salty walnuts, apple cider vinaigrette  
Westfield farms pink peppercorn goat cheese*

**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  
Brandon Kerr, Sous Chef*

**Tavern Specialties**



**Turkey "Blueplate"**

10.95

Fresh roasted turkey, cornbread stuffing  
mashed potatoes, seasoned peas

**French Dip\***

15.95

Prime rib sliced rare, baguette,  
horseradish aioli, au jus, hand cut fries

**Chicken Milanese**

14.95

Local tomatoes, cucumber, arugula  
red onion, broken balsamic vinaigrette

**Classic Fish & Chips**

12.95

French fries, tartar sauce  
creamy coleslaw

**Hilda's Meatloaf**

14.95

Cheddar mashed potatoes, buttered  
Red Fire Farm haricot vert  
roasted shallot jus

**Atlantic Salmon A La Plancha\***

15.95

Cauliflower "risotto"  
sautéed kale  
smoked almonds  
local apple cider butter sauce

**Pasta**



**"Baked Macaroni"**

11.95

Prosciutto, broccoli rabe, sweet peas  
smoked cheddar

**Max a Penne**

14.95

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

**Shrimp Pasta**

16.95

Black spaghetti, hot sopressata  
puttanesca butter  
gigande beans, herb bread crumbs  
mascarpone cheese  
herb bread crumbs, mascarpone cheese



**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 Pig Burger \***

13.95

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

**Magic Mushroom\***

13.95

Mushroom duxelles, portabella mushroom  
sweet onion, 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

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

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

