



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

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

*Toasted garlic rustique bread
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

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

Beet Salad

8.95

*Watercress, radish, ricotta salata
cranberry white 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
Brandon Kerr, Sous Chef
John Goddard, Sous Chef*



Tavern Specialties



Turkey "Blueplate"

10.95

Fresh roasted turkey, cornbread stuffing
mashed potatoes, seasoned peas

Chicken Milanese

13.95

Local tomatoes, 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

Coriander Crusted Atlantic Salmon*

15.95

Roasted carrots, celery root
Brussels sprouts, creamy parsnips
port wine glaze

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

Tuscan Shrimp Fettuccine

15.95

Cannellini beans, roasted garlic
artichoke and olive tapenade
roasted tomatoes, herbed bread crumbs

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

Angus Burger*

9.95

Extra cheddar cheese, grilled onion, tomato, French fries

Burger ala Max*

11.95

Gorgonzola dolce, arugula and tomato, French fries

Turkey Burger

11.95

Comtè cheese, bibb lettuce, tomato, caramelized onions
rosemary aioli, sweet potato fries

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

"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."