



LUNCH MENU

Tavern 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

Whole grain mustard aioli

Lemongrass aioli

Little Neck Clams*

2 ~ each

Horseradish cocktail sauce

Cherry Stone Clams*

2 ~ each

Horseradish cocktail sauce



To Start or To Share

Crispy "Rhode Island" Calamari

Garlic butter, hot cherry peppers
spicy marinara

10

Grilled Flatbread

Daily chef's selection

10

Hall of Fame Garlic Bread

Roasted garlic focaccia bread
warm gorgonzola fondue

9

Spinach Artichoke Dip

Toasted garlic pita bread

10



Appetizers

Maryland Jumbo Lump Crab Cake ~ 14

Carrot ginger slaw, lemongrass aioli

Prince Edward Island Mussels ~ 11

The Garlic Farms smoked tomatoes, chorizo, roasted garlic butter, focaccia

Tuna Tacos* ~ 11

Yellowfin tuna, sushi rice, wasabi cream

Baked French Onion Soup ~ 7

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings ~ 9

House smoked and barbequed, blue cheese dressing, celery

The Wedge ~ 11

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

Kitchen Garden Farm Kale Salad ~ 8

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

Classic Caesar, Tuscan and Chopped salads
available in appetizer size ~ 8



Entrée Salads

"Hollywood" Cobb Salad ~ 14

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

Max's Grande Caesar Salad ~ 11

Tender hearts of romaine, garlic croutons, parmesan cheese

Max's Classic Caesar dressing

With grilled chicken ~ 15 or Add grilled salmon ~ 16

Max's Chopped Salad ~ 12

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

With grilled or chilled shrimp ~ 16

Wedge Salad With Grilled Hanger Steak* ~ 18

Iceberg lettuce, Great Hill blue cheese dressing

tomato, crisp apple-smoked bacon

Grande Tuscan Salad ~ 9

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

With grilled or chopped shrimp ~ 16

Greek Chopped Salad ~ 12

Feta, calamata olives, grape tomato, red onion

pepperoncini, cucumber creamy oregano dressing

With grilled shrimp ~ 16

"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 Sandwiches



French Dip*

*Prime rib sliced rare, baguette
horseradish aioli, au jus, hand cut fries*
16

Barbecued Pork Sandwich

*Pulled pork, shaved red onion, bread &
butter pickles, sweet potato fries*
12

Grilled Vegetable Panini

*Grilled portabella mushroom
sweet pepper, zucchini, fresh mozzarella
garbanzo bean arugula salad*
10

Caribbean Jerk Chicken Sandwich

*Pineapple aioli, fried cherry peppers
grilled red onion
arugula, sweet potato fries*
11

Honey Roasted Turkey BLT

*Crisp apple-smoked bacon
bread & butter pickles*
12

Pasta



"Baked Macaroni"

*Prosciutto, broccoli rabe, sweet peas
smoked cheddar*
12

Max a Penne

*Grilled chicken, sautéed escarole
plum tomatoes, parmesan cheese
garlic, extra virgin olive oil*
15

Shrimp Pasta

*Black spaghetti, hot sopressata
puttanesca butter
gigande beans, herb bread crumbs
mascarpone cheese*
17

Tavern Burgers

Tavern Burger* ~ 12

*Apple-smoked bacon, extra cheddar cheese, 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*

Entrées



Turkey "Blueplate" ~ 11

Fresh roasted turkey, cornbread stuffing, mashed potatoes, seasoned peas

Chicken Milanese ~ 15

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

Classic Fish & Chips ~ 16

French fries, tartar sauce, creamy coleslaw

Hilda's Meatloaf ~ 15

Cheddar mashed potatoes, haricot vert, roasted shallot jus

Atlantic Salmon A La Plancha* ~ 16

*Cauliflower "risotto", sautéed kale, smoked almonds
apple cider butter sauce*

Brunch Entrées

Smoked Chicken Griddle Cake ~ 13

Poached eggs, homefries, Choron Sauce

Egg White Frittata ~ 11

Artichokes, red onion, spinach

fresh mozzarella, homefries, toast

Apple Cinnamon Pancake ~ 11

Fresh fruit

Breakfast Burrito ~ 11

Scrambled eggs, chorizo, caramelized onions, jack cheese

Eggs Benedict ~ 9.95

English muffin, Canadian bacon

poached eggs, hollandaise

home fries, fresh fruit

With Tenderloin ~ 13

"Oscar" Crab and asparagus ~ 16

*"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."*