



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) ~ 34
High Rise (for 4 -6) ~ 62

Colossal Shrimp

4 each
Horseradish cocktail sauce

Baltimore Shrimp

Whole grain mustard aioli
12

Little Neck Clams*

2.50 ~ each
Horseradish cocktail sauce

Cherry Stone Clams*

2.50 ~ each
Horseradish cocktail sauce

To Start or To Share

Crispy "Rhode Island" Calamari

Garlic butter, hot cherry peppers
spicy marinara
12

Grilled Flatbread

Daily chef's selection
10

Korean BBQ Ribs

Kimchi zucchini and summer squash
13

Spinach Artichoke Dip

Toasted garlic pita bread
11

Appetizers

Maryland Jumbo Lump Crab Cake ~ 15

Carrot ginger slaw, lemongrass aioli

Cape Cod Mussels ~ 12

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

Tuna Tacos* ~ 12

Yellowfin tuna, sushi rice, wasabi cream

Hush Puppies ~ 12

Shrimp, corn, cajun remoulade

Baked French Onion Soup ~ 9

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings ~ 11

House smoked and barbequed, blue cheese dressing, celery

The Wedge ~ 12

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

Watermelon Salad ~ 11

Arugula, pickled red onions, toasted pine nuts, feta cheese
mint, basil, lemon champagne vinaigrette

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

Entrée Salads

"Hollywood" Cobb Salad ~ 15

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

Max's Grande Caesar Salad ~ 12

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

With grilled chicken ~ 16 or Add grilled salmon ~ 17

Max's Chopped Salad ~ 13

Chopped fresh vegetables, gorgonzola, sherry vinaigrette
With grilled or chilled shrimp ~ 17

Wedge Salad With Grilled Hanger Steak* ~ 18

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

Grande Tuscan Salad ~ 12

Mixed greens, whole roasted garlic, grape tomatoes, kalamata olive
fresh mozzarella, warm polenta croutons, balsamic vinaigrette
With grilled chicken ~ 16 or chopped shrimp ~ 17

Greek Salad ~ 12

Feta, kalamata olives, grape tomato, red onion
pepperoncini, cucumber creamy oregano dressing
With grilled shrimp ~ 17

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



Paul Roberge, Executive Chef
Craig Tela, Sous Chef

Max's Tavern sources local produce, meats, and seafood by sustainable methods in an effort to complete the circle between the guest, the farm and Max's Tavern cuisine.

Tavern Sandwiches

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*
11

Caribbean Jerk Chicken Sandwich

*Pineapple aioli, fried cherry peppers
grilled red onion
arugula, sweet potato fries*
12

Honey Roasted Turkey BLT

*Crisp apple-smoked bacon
bread & butter pickles*
13

Pasta

"Baked Macaroni"

*Prosciutto, broccoli rabe, sweet peas
smoked cheddar*
14

Max a Penne

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

Shrimp Pasta

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

Tavern Burgers

Tavern Burger* ~ 13

*Apple-smoked bacon, extra cheddar cheese, grilled onion
tomato, French fries*

Burger ala Max* ~ 14

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" ~ 13

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

*Israeli cous cous, zucchini, summer squash
tomato gastrique, cantaloupe relish*

Brunch Entrées

Smoked Chicken Griddle Cake ~ 13

Poached eggs, home fries, fresh fruit, Choron Sauce

Egg White Frittata ~ 11

Artichokes, red onion, spinach

fresh mozzarella, home fries, fresh fruit, toast

Apple Cinnamon Pancake ~ 11

Home fries, fresh fruit

Breakfast Burrito ~ 11

Scrambled eggs, chorizo, caramelized onions, jack cheese

Eggs Benedict ~ 10

English muffin, Canadian bacon

poached eggs, hollandaise, home fries, fresh fruit

"Oscar Benedict" Crab and asparagus ~ 16



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