



D I N N E R M E N U

Tavern Specialties



Stony Brook Valley Farm Chicken 20.95

*Kitchen Garden farm summer squashes
confit potatoes, baby carrots
slow roasted pork belly
peach agrodolce*

Maine Lobster 29.95

*Parsnip agnolotti, toasted hazelnuts
honey crisp apples, caramelized fennel
roasted carrots and parsnips*

Hilda's Meatloaf 15.95

*Cheddar mashed potatoes
Red Fire Farm haricot vert
roasted shallot jus*

Classic Fish & Chips 19.95

*French fries, tartar sauce
creamy coleslaw*

French Dip* 18.95

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

Sides



All Additional Sides ~ 5.00

Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries

Garlic Mashed Potatoes

Fried Onion Strings

Loaded Baked Potato

Broccoli Rabe

Shaved Brussels with Pancetta

Asparagus with Sweet Onion Jam

Truffle Fries

Sautéed Broccolini

Parmesan Spinach

Cheddar Whipped Potatoes

Baked Macaroni & Cheese ~ 7



Chop House Classics

All Chop House Classics Served With One Side

New York Strip* 12 oz 26.95

Max Cut New York Strip* 16 oz 31.95

Steak Au Poivre* 12 oz 29.95 16 oz 34.95
Brandy peppercorn sauce

Steak ala Max* 12 oz 30.95 16 oz 35.95
Gorgonzola dolce, arugula and tomatoes

Filet Mignon* 10 oz 33.95

Prime Rib* **Gentle Giant** 26.95

Max Cut 31.95

20 oz Coffee Rubbed Bone-In "Cowboy Cut" Rib Eye* 36.95

Béarnaise sauce, au poivre sauce, and bourbon bacon butter available

Pasta



Shrimp Pasta 20.95

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

"Baked Macaroni" 17.95

Prosciutto, broccoli rabe, sweet peas, smoked cheddar

Max a Penne 16.95

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

**Gluten free pasta available*

Seafood



Cape Cod Day Boat Scallops* 27.95

*Coconut sticky rice, gochujang acorn squash
"kim chi" brussels sprouts, coconut lime vinaigrette*

Furikake Crusted Yellowfin Tuna* 28.95

*Soba noodle salad, edamame, pickled daikon
jasmine miso vinaigrette*

Idaho Rainbow Trout 23.95

*Cornmeal crusted, apple-smoked bacon braised collard greens
maple bourbon glazed sweet potatoes, Cajun remoulade*

Atlantic Salmon A La Plancha* 24.95

*Cauliflower "risotto", Kitchen Garden farm kale
smoked almonds, local apple cider butter sauce*

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



*Max's Tavern is proud to support local and
sustainable agriculture by using:*





D I N N E R M E N U

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) ~ 32.95

High Rise (for 4 -6) ~ 58.95

Colossal Shrimp

2.95 each

Horseradish cocktail sauce

Baltimore Shrimp

11.95

Whole grain mustard aioli

Taylor Bay Scallops

2.50 each

Lemongrass aioli

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

Baked East Coast Oysters

13.95

Country ham, gruyere spinach cream, tarragon bread crumbs

Prince Edward Island Mussels

11.95

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

Tuna Tacos*

10.95

Yellowfin tuna, sushi 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, blue cheese dressing, celery

Artisanal Cheese Selection

12.95

Cricket Creek Farm Massachusetts cheeses, creative accompaniments



Salads

The Wedge

7.95

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

Kitchen Garden Farm Kale Salad

7.95

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

Max's Classic Caesar

6.95

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

Red Fire Farm Baby Field Greens

5.95

Grape tomatoes, sherry vinaigrette

Tuscan Salad

7.95

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

Chopped Salad

6.95

Chopped fresh vegetables, gorgonzola
sherry vinaigrette

Max's Tavern is proud to support local and
sustainable agriculture by using:



Paul Roberge, Executive Chef
Brandon Kerr, Sous Chef

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