

Max's TAVERN

TAVERN RAW BAR

The freshest assortment of shellfish, including east coast oysters, little neck clams, scallop ceviche, calamari, seaweed salads chilled Baltimore shrimp, served over crushed ice, cocktail sauce, wholegrain mustard aioli, and champagne mignonette

Colossal Shrimp ~ 4.95 each
Horseradish cocktail sauce

Little Neck Clams ~ 2.95 each
Horseradish cocktail sauce

Shellfish Sampler (for 2) ~ 36.95

High Rise (for 4 -6) ~ 69.95

Daily Selection of Oysters ~ MP
Champagne mignonette

Baltimore Shrimp ~ 13.95
Whole grain mustard aioli

Lobster Tail ~ MP
Chilled whole lobster tail

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TO START

Crispy "Rhode Island" Calamari ~ 13.95

Garlic butter, hot cherry peppers, marinara

Maryland Jumbo Lump Crab Cake ~ 16.95

Chipotle aioli, pickled purple cabbage slaw, saba balsamic

Baked French Onion Soup ~ 9.95

Five onions, three cheeses, toasted garlic crostini

Cape Cod Mussels Marseillaise ~ 14.95

Sundried tomatoes, saffron garlic brodo, grilled focaccia

Tuna Tacos ~ 9.95

Yellowfin tuna, sushi rice, wasabi cream

Steak Tartare ~ 16.95

*Kalamata olives, cornichons, whole grain Dijon mustard
caraway flatbread crackers, paprika aioli*

Buttermilk Fried Cauliflower ~ 10.95

Cheddar ale fondue, Aleppo chili

SALADS

The Wedge ~ 13.95

*Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, applewood smoked bacon*

Tavern Chopped Salad ~ 10.95

*Chopped vegetables, gorgonzola
sherry vinaigrette*

Baby Gem Caesar ~ 9.95

*Classic Caesar dressing
white anchovies, focaccia crumble*

Tuscan Salad ~ 11.95

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

Harvest Salad ~ 11.95

*Baby kale, Brussels sprout chips
dried cranberries, gorgonzola
roasted butternut squash, warm bacon vinaigrette*

Max's Tavern is proud to support local and, sustainable agriculture using products from these farms



"BEFORE PLACING YOUR ORDER
PLEASE INFORM YOUR SERVER IF ANYONE
IN YOUR PARTY HAS A FOOD ALLERGY."

EXECUTIVE CHEF
MICHAEL TOURANJOE
SOUS CHEFS
CRAIG TELA
LAPHERIS WALTERS

Max's TAVERN

CHOP HOUSE CLASSICS

All Chop House Classics Served With One Side

New York Strip	35.95
Center Cut Ribeye	37.95
Filet Mignon ~ Petite	32.95
Filet Mignon ~ 10oz	44.95
Prime Rib ~ Gentle Giant	29.95
Prime Rib ~ Max's Cut	44.95
Hanger Steak ~ Chili firecracker rubbed	32.95
Surf and Turf ~ Hanger Steak and Scallops	43.95

ADD TO ANY STEAK

Au Poivre ~ Brandy peppercorn sauce	3.95
Ala Max ~ Gorgonzola dolce, arugula, tomatoes	5.95
Oscar ~ Crab cake, asparagus, béarnaise	9.95
Béarnaise or Bourbon Bacon Butter	3.95

SIMPLY GRILLED

All Simply Grilled Items Served with One Side

Scallops	32.95
Atlantic Salmon	27.95
Swordfish	30.95
Arctic Char	28.95
Chef's daily selection	MP

TAVERN SPECIALTIES

Vegetarian Bolognese ~ 22.95 <i>Yellow squash, zucchini, mushrooms, tomato ricotta, Grana Padano, rigatoni, EVOO</i>
Hilda's Meatloaf ~ 18.95 <i>Cheddar mashed potatoes, haricot vert, shallot jus</i>
Classic Fish & Chips ~ 23.95 <i>French fries, tartar sauce, creamy coleslaw</i>
Herb Roasted Chicken ~ 22.95 <i>Roasted cauliflower, fingerling potatoes caramelized cipollini onions, aged balsamic foie gras pear butter</i>
Tavern Burger ~ 16.95 <i>Applewood smoked bacon extra sharp cheddar cheese, grilled onion bibb lettuce, tomato, french fries</i>

ENTREES

Lobster Risotto ~ 31.95 <i>Shrimp, mussels, littleneck clams, saffron, peas</i>
Double Cut Pork Chop ~ 26.95 <i>Brussels sprouts, pancetta, tomato mostarda fingerling potatoes</i>
Cape Cod Day Boat Scallops ~ 32.95 <i>Black garlic and mushroom risotto, beurre blanc radish, micro watercress</i>
Arctic Char ~ 28.95 <i>Butternut squash rice pilaf, cranberry vinaigrette</i>
Grilled Atlantic Swordfish ~ 30.95 <i>Jasmine rice, spinach, garlic, achiole coleslaw</i>

SIDES

All Additional Sides ~ 8.95

Pan Roasted Wild Mushrooms
Creamed Spinach
Spinach Sautéed with Garlic
Loaded Baked Potato
Garlic Mashed Potatoes
Brussels with Pancetta
Asparagus with Sweet Onion Jam
Baked Macaroni & Cheese

