



## 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

8.95

*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

7.95

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

#### Red Fire Farm Baby Field Greens

6.95

*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

7.95

*Chopped fresh vegetables, gorgonzola  
sherry 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."*



*Paul Roberge, Executive Chef  
Brandon Kerr, Sous Chef*

**Tavern Specialties**



**Stony Brook Valley Farm Chicken**

21.95

*Grafton cheddar grits, roasted pork belly  
cranberry, pecan  
smoked butternut squash  
maple cranberry pan sauce*

**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

**Filet Mignon "Oscar"\*** 10 oz 41.95

*Lump crab, asparagus, garlic mashed potatoes, béarnaise*

**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*

**"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*

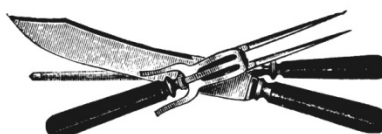
**Idaho Rainbow Trout** 23.95

*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."*



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