



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) ~ 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

10

Garlic butter, hot cherry peppers
spicy marinara

Grilled Flatbread

10

Daily chef's selection

Hall of Fame Garlic Bread

9

Roasted garlic focaccia bread
warm gorgonzola fondue

Spinach Artichoke Dip

10

Toasted garlic pita bread



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, grilled 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



Salads

The Wedge ~ 11

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

Kitchen Garden Farm Kale Salad ~ 8

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 ~ 8

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

Tuscan Salad ~ 9

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

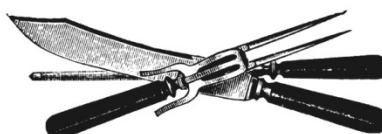
Chopped Salad ~ 8

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

23

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

Hilda's Meatloaf

16

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

Classic Fish & Chips

20

*French fries, tartar sauce
creamy coleslaw*

French Dip*

20

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

Sides



All Additional Sides ~ 6.00

Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries

Garlic Mashed Potatoes

Parmesan Spinach

Loaded Baked Potato

Sautéed Broccolini

Broccoli Rabe

Shaved Brussels with Pancetta

Asparagus with Sweet Onion Jam

Cheddar Whipped Potatoes

Baked Macaroni & Cheese ~ 7



Chop House Classics

All Chop House Classics Served With One Side

New York Strip* 12 oz 32

Center Cut Ribeye* 16 oz 35

Filet Mignon* 10 oz 36

Hanger Steak* 12 oz 26

Marinated with garlic, shallot, chili, fresh herbs

Prime Rib* **Gentle Giant** 29

Max Cut 33

Add Steak Au Poivre* ~ 3

Brandy peppercorn sauce

Add Steak ala Max* ~ 3

Gorgonzola dolce, arugula and tomatoes

Béarnaise sauce and bourbon bacon butter available



Pasta

Maine Lobster ~ 30

*Champagne caviar risotto, frisée and Belgian endive salad
blood orange vinaigrette, toasted pistachios*

Shrimp Pasta ~ 22

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

"Baked Macaroni" ~ 17

Prosciutto, broccoli rabe, sweet peas, smoked cheddar

Max a Penne ~ 17

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



Seafood

Cape Cod Day Boat Scallops* ~ 30

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

Furikake Crusted Yellowfin Tuna* ~ 28

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

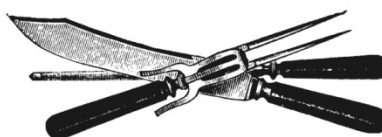
Idaho Rainbow Trout ~ 22

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

Atlantic Salmon A La Plancha* ~ 24

*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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