

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

Hall of Fame Garlic Bread Gorgonzola fondue

> **Grilled Flatbread** Daily chef's selection Market Price

Korean BBQ Ribs Kimchi zucchini and summer squash 13

> Spinach Artichoke Dip Toasted garlic pita bread 11

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

DINNER MENU

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, grilled 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

Salads

The Wedge ~ 12 Iceberg lettuce, Great Hill blue cheese dressing tomatoes, applewood smoked bacon

Trio of Carrots ~ 11 Roasted, pickled and raw carrots, golden raisins, radish frisee, roasted cashews, sesame vinaigrette

Max's Classic Caesar ~ 9 Hearts of romaine, garlic croutons, parmesan cheese Max's Classic Caesar dressing

Tuscan Salad ~ 10 Mixed greens, roasted garlic, grape tomatoes kalamata olives, fresh mozzarella warm polenta croutons, balsamic vinaigrette

Farmer's Market Chopped Salad ~ 9 Chopped fresh vegetables, gorgonzola sherry vinaigrette

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





Paul Roberge, *Executive Chef* Craig Tela, *Sous Chef* Brad Labonte-Banas, *Sous Chef*



Tavern Specialties

Hilda's Meatloaf Cheddar mashed potatoes Red Fire Farm haricot vert roasted shallot jus 16

Classic Fish & Chips French fries, tartar sauce creamy coleslaw 22

Center Cut Pork Chop* 14 oz Confit potatoes, leeks roasted carrots, shallot jus 26

Stony Brook Valley Farm Chicken

Cranberry, chestnut and sage bread pudding, sherried mushrooms tuscan kale, sherry pan jus

23 **Tavern Burger***

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

15

Sides

All Additional Sides ~ 7.00

Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries Garlic Mashed Potatoes Parmesan Spinach Loaded Baked Potato Sautéed Broccolini Shaved Brussels with Pancetta Asparagus with Sweet Onion Jam Cheddar Whipped Potatoes Baked Macaroni & Cheese ~ 9

DINNERMENU

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.

Chop House Classics

All Chop House Classics Served With One Side	
New York Strip*	33
Center Cut Ribeye*	36
Filet Mignon*	38
Hanger Steak*	26
Marinated with garlic, shallot, chili, fresh herbs	
Prime Rib ~ Gentle Giant*	29

Add Steak Au Poivre* ~ 3

Brandy peppercorn sauce

Add Steak ala $Max^* \sim 3$

Gorgonzola dolce, arugula and tomatoes

Béarnaise sauce and bourbon bacon butter available ~ 1.50

Entrees

Lobster Cioppino ~ 33 Mussels, littleneck clams, confit fingerling potato tomato white wine broth, grilled focaccia

Shrimp Pasta ~ 24 Black spaghetti, hot soppressata, puttanesca butter gigande beans, herb bread crumbs

"Baked Macaroni" ~ 19 Prosciutto, broccoli rabe, sweet peas, smoked cheddar

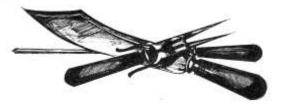
Cape Cod Day Boat Scallops* ~ 32 Wild rice, charred broccolini, farro, piquillo peppers castelvetrano olives, red endive, saba

Furikake Crusted Yellowfin Tuna* ~ 30 Soba noodle salad, edamame, pickled daikon jasmine miso vinaigrette

Max a Penne ~ 18 Grilled chicken, escarole, plum tomatoes parmesan cheese, garlic, extra virgin olive oil

Chatham Cod ~ 28 Smoked papas bravas, sautéed rainbow swiss chard romesco sauce, spring onions, chorizo

Atlantic Salmon A La Plancha* ~ 26 Charred carrots, sugar snap peas, red lentils, snow peas toasted pistachios, tamarind pomegranate glaze



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