

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
 11

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

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



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

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



D I N N E R M E N U

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.

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

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* ~ 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."