

# 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

**Shellfish Sampler (for 2) ~ 36.95**

**High Rise (for 4 -6) ~ 69.95**

**Colossal Shrimp ~ 3.95 each**  
Horseradish cocktail sauce

**Little Neck Clams ~ 2.95 each**  
Horseradish cocktail sauce

**Baltimore Shrimp ~ 13.95**  
Whole grain mustard aioli

**Daily Selection of Oysters ~ MP**  
Champagne mignonette

## TO START

**Crispy "Rhode Island" Calamari ~ 12.95**  
Garlic butter, hot cherry peppers, marinara

**Maryland Crab Cake ~ 15.95**  
Watercress, orange, fennel salad, Cajun remoulade

**Ricotta Gnocchi ~ 10.95**  
Hot Italian sausage, broccoli rabe, tomato vodka sauce, basil  
focaccia crumble, Calabrian chili oil

**Baked French Onion Soup ~ 8.95**  
Five onions, three cheeses, toasted garlic crostini

**Cape Cod Mussels Marseillaise ~ 12.95**  
Roasted tomatoes, saffron garlic brodo, grilled focaccia

**Buttermilk Fried Cauliflower ~ 10.95**  
Cheddar ale fondue, Aleppo chili

**Bruschetta ~ 11.95**  
Grilled Filone bread, fig jam, prosciutto, onion agrodolce  
balsamic roasted grapes, Liuzzi Brothers burrata, microgreen salad

## Tacos

**Sushi Tuna ~ 9.95**  
Yellowfin tuna, sushi rice, wasabi cream  
or

**Fish Street Tacos ~ 8.95**  
Pickled red onion, cilantro cumin slaw, avocado chimichurri

## SALADS

**The Wedge ~ 11.95**  
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

**Melon Panzanella Salad ~ 11.95**  
Toasted focaccia, feta cheese, baby arugula, pickled red  
onion, broken balsamic vinaigrette, crispy prosciutto

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."

CHEF  
**BRAD LABONTE-BANAS**  
SOUS CHEF  
**LAPHERIS WALTERS**

# Max's TAVERN

## CHOP HOUSE CLASSICS

*All Chop House Classics Served With One Side*

New York Strip 12oz	35.95
Center Cut Ribeye 16oz	37.95
Filet Mignon ~ Petite 6oz	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	29.95
Surf and Turf ~ Hanger Steak and Scallops	43.95

### ADD TO ANY STEAK

Au Poivre ~ Brandy peppercorn sauce	2.95
Ala Max ~ Gorgonzola dolce, arugula, tomatoes	4.95
Oscar ~ Crab cake, asparagus, béarnaise	9.95
Béarnaise or Bourbon Bacon Butter	2.95

## SIMPLY GRILLED

*All Simply Grilled Items Served with One Side*

Scallops	30.95
Salmon	27.95
Swordfish	30.95
Jumbo Shrimp	26.95
Chef's daily selection	MP

## SIDES

*All Additional Sides ~ 6.95*

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

## TAVERN SPECIALTIES

## ENTREES

<b>Hilda's Meatloaf</b> ~ 18.95 <i>Cheddar mashed potatoes, haricot vert, shallot jus</i>
<b>Classic Fish &amp; Chips</b> ~ 21.95 <i>French fries, tartar sauce, creamy coleslaw</i>
<b>Herb Roasted Chicken</b> ~ 22.95 <i>Confit fingerling potatoes, Cipollini onion parsnip puree, roasted root vegetables</i>
<b>Tavern Burger</b> ~ 16.95 <i>Applewood smoked bacon extra sharp cheddar cheese, grilled onion bibb lettuce, tomato, french fries</i>

<b>Double Cut Pork Chop</b> ~ 24.95 <i>Brussels sprouts, sweet potatoes, apple cider barbeque crispy parsnip and apple salad</i>
<b>Cape Cod Day Boat Scallops</b> ~ 30.95 <i>English pea roasted tomato risotto, beurre blanc radish, micro watercress</i>
<b>Fjord Island Salmon</b> ~ 27.95 <i>"Farrotto," artichoke hearts, grilled asparagus Meyer lemon sauce</i>
<b>Pan Seared Halibut</b> ~ 27.95 <i>Charred cherry tomato, Israeli cous cous tomato beurre rouge</i>
<b>Mushroom Bolognese</b> ~ 22.95 <i>Tomato, sweet onion, ricotta gnocchi topped with herbed ricotta</i>

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

