

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) ~ 34.95
High Rise (for 4 -6) ~ 62.95

Colossal Shrimp

Horseradish cocktail sauce
 3.95 each

Baltimore Shrimp

Whole grain mustard aioli
 12.95

Little Neck Clams

Horseradish cocktail sauce
 2.95 each

Cherry Stone Clams

Horseradish cocktail sauce
 2.95 each

Daily Selection of Oysters

Champagne mignonette
 MP

To Start or To Share

Crispy "Rhode Island" Calamari

Garlic butter
hot cherry peppers, marinara
 12.95

Hall of Fame Garlic Bread

Gorgonzola fondue
 11.95

Spinach Artichoke Dip

Toasted garlic pita bread
 11.95

Korean BBQ Ribs

Squash Kimchi
 13.95

Appetizers

Maryland Jumbo Lump Crab Cake ~ 16

Chipotle aioli, pickled purple cabbage slaw, saba balsamic

Tuna Tacos ~ 13

Yellowfin tuna, sushi rice, wasabi cream

Baked French Onion Soup ~ 9

Five onions, three cheeses, toasted garlic crostini

Max's Chicken Wings ~ 12

House smoked and barbequed, blue cheese dressing, celery

Cape Cod Mussels Marseillaise ~ 13

Sundried tomatoes, saffron garlic brodo, grilled focaccia

Salads

The Wedge ~ 12

Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, applewood smoked bacon

Tavern Chopped Salad ~ 10

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

Max's Classic Caesar ~ 9

Hearts of romaine, garlic croutons, Grana Padano
Max's classic Caesar dressing

Tuscan Salad ~ 10

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

English Pea and Chevre ~ 10

Pea tendrils, mache, chives, cucumbers, radish, pickled red onion,
lemon caraway vinaigrette

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



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.

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



Tavern Specialties

Hilda's Meatloaf

*Cheddar mashed potatoes, haricot vert
roasted shallot jus*
17.95

Max a Penne

*Grilled chicken, sautéed escarole
plum tomatoes, garlic, Grana Padano
Extra Virgin Olive Oil*
17.95

Classic Fish & Chips

*French fries, tartar sauce
creamy coleslaw*
22.95

Herb Roasted Statler Chicken

*Roasted cauliflower, fingerling potatoes
caramelized cipollini onions
aged balsamic, foie gras pear butter*
23.95

Sides

All Additional Sides ~ 6.95

Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries

Garlic Mashed Potatoes

Haricot Vert

Parmesan Spinach

Spinach sautéed with garlic

Loaded Baked Potato

Shaved Brussels with Pancetta

Asparagus with Sweet Onion Jam

Cheddar Whipped Potatoes

Baked Macaroni & Cheese ~8.95

Chop House Classics

All Chop House Classics Served With One Side

New York Strip 34.95

Center Cut Ribeye 36.95

Filet Mignon ~ Petite 27.95

Filet Mignon ~ 10oz 43.95

Prime Rib ~ Gentle Giant 28.95

Prime Rib ~ Max's Cut 43.95

Flat Iron 26.95

Ancho and espresso rubbed

Hanger Steak 29.95

Chili firecracker rubbed

Add to any Steak

Au Poivre – Brandy peppercorn sauce 2.95

Ala Max – Gorgonzola dolce, arugula, tomatoes 4.95

Béarnaise or Bourbon Bacon Butter 2.95

Oscar – Crab cake, asparagus, béarnaise 8.95

Simply Grilled

All Simply Grilled Items Served with One Side

Scallops 30.95 **Atlantic Salmon** 26.95

Yellowfin Tuna 29.95 **Haddock** 27.95

Chef's Daily Selection MP

Entrees

Seafood Risotto ~ 29.95

Lobster, mussels, littleneck clams, shrimp, saffron, peas

Hawaiian Yellowfin Tuna ~ 29.95

Korean fried rice, Napa cabbage kimchi, yuzu vinaigrette

Haddock a La Plancha ~ 27.95

*White asparagus, spring onion, fava beans, fingerling potatoes
baby carrots, beurre blanc*

Cape Cod Day Boat Scallops ~ 30.95

Red quinoa, peas, radish, buttermilk vinaigrette

Double Cut Pork Chop ~ 26.95

*English pea and goat cheese risotto, pea tendrils
marinated artichoke hearts*

Atlantic Salmon a La Plancha ~ 26.95

Lemon potato puree, black beluga lentils, shaved asparagus salad

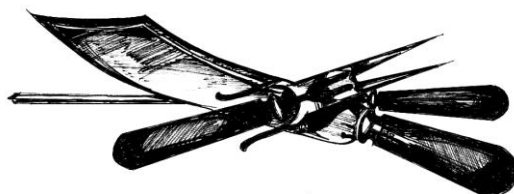
Executive Chef

Michael Touranjoe

Sous Chefs

Craig Tela

Jose 'Norris' Roman



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