

# 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

**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



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## ENTREES

<b>Hilda's Meatloaf</b> ~ 18.95 <i>Cheddar mashed potatoes, haricot vert, shallot jus</i>	<b>Cape Cod Day Boat Scallops</b> ~ 30.95 <i>English pea roasted tomato risotto, beurre blanc radish, micro watercress</i>
<b>Classic Fish &amp; Chips</b> ~ 21.95 <i>French fries, tartar sauce, creamy coleslaw</i>	<b>Hidden Fjord Salmon</b> ~ 27.95 <i>"Farrotto," artichoke hearts, grilled asparagus Meyer lemon sauce</i>
<b>Herb Roasted Chicken</b> ~ 22.95 <i>Confit fingerling potatoes, Cipollini onion parsnip puree, roasted root vegetables</i>	<b>Pan Seared Halibut</b> ~ 27.95 <i>Charred cherry tomato, Israeli cous cous tomato beurre rouge</i>
<b>Double Cut Pork Chop</b> ~ 24.95 <i>Brussels sprouts, sweet potatoes, apple cider barbeque crispy parsnip and apple salad</i>	

*Any of our seafood options may be ordered "simply prepared" with your choice of side*

## CHOP HOUSE CLASSICS

*All Chop House Classics Served With One Side*

<b>New York Strip 12oz</b>	35.95	<b>Prime Rib ~ Gentle Giant</b>	29.95
<b>Center Cut Ribeye 16oz</b>	37.95	<b>Prime Rib ~ Max's Cut</b>	44.95
<b>Filet Mignon ~ 8oz</b>	42.95	<b>Marinated Hanger Steak</b>	29.95

### ADD TO ANY STEAK

<b>Ala Max</b> ~ Gorgonzola dolce, arugula, tomatoes	4.95
<b>Oscar</b> ~ Crab cake, asparagus, béarnaise	9.95

**Au Poivre** ~ Brandy peppercorn sauce  
**Béarnaise or Bourbon Bacon Butter**  
*Trio of sauces - 4.95*

## SIDES

*All Additional Sides ~ 6.95*

<b>Pan Roasted Wild Mushrooms</b>	<b>Garlic Mashed Potatoes</b>
<b>Creamed Spinach</b>	<b>Brussels with Pancetta</b>
<b>Spinach Sautéed with Garlic</b>	<b>Asparagus with Sweet Onion Jam</b>
<b>Loaded Baked Potato</b>	<b>Baked Macaroni &amp; Cheese</b>

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

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

