

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

Country Fried Steak ~ 22.95
Red bliss smashed potatoes, sauce au poivre

Classic Fish & Chips ~ 21.95
French fries, tartar sauce, creamy coleslaw

Roasted Chicken ~ 22.95
*Ricotta zucchini fritter, glazed carrot
spiced pecans, bourbon pan jus*

Grilled Monkfish ~ 22.95
Eggplant piperade, egg, capers, red pepper, olive oil

Smoked Cauliflower Steak ~ 18.95
Sautéed sweet corn, mushrooms, chimichurri sauce

Cape Cod Day Boat Scallops ~ 30.95
*White bean salad, fresh dill
castelvetro olives, avocado crema*

Hidden Fjord Salmon ~ 27.95
*Bok choy, oyster mushroom, green onion
miso butter sauce, radish salad*

Pan Seared Halibut ~ 27.95
Summer squash mussel succotash, curry zucchini puree

Grilled Pork Chop ~ 24.95
*Bourbon corn pudding, pickled watermelon slaw
sauce au poivre*

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

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

ADD TO ANY STEAK

Ala Max ~ Gorgonzola dolce, arugula, tomatoes	4.95
Oscar ~ Lump crab, asparagus, béarnaise	9.95

Au Poivre ~ Brandy peppercorn sauce
Béarnaise or Chimichurri Sauce
Trio of sauces - 4.95

SIDES

All Additional Sides ~ 6.95

Pan Roasted Wild Mushrooms	Red Bliss Smashed Potatoes
Creamed Spinach	Summer Squash Casserole
Spinach Sautéed with Garlic	Asparagus with Sauce Ravigote
Loaded Baked Potato	Baked Macaroni & Cheese
Steak Fried Potatoes	

"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."

