



Tavern Specialties



Pan-Pressed Murray's Chicken

19.95

Slow roasted pork belly

*Brussels sprouts, local Honeycrisp apple
dried cranberry bourbon apple cider jus*

Butter Poached Maine Lobster

29.95

Yukon Gold potato

*Country ham, pumpkin sage bisque
sweet fennel, cipollini onion*

Hilda's Meatloaf

15.95

*Cheddar mashed potatoes
haricot vert, roasted shallot jus*

Classic Fish & Chips

19.95

*French fries, tartar sauce
creamy coleslaw*

Sides



All Additional Sides ~ 5.00

Pan Roasted Wild Mushrooms

Cajun Steakhouse Fries

Garlic Mashed Potatoes

Fried Onion Strings

Loaded Baked Potato

Broccoli Rabe

Shaved Brussels Sprouts

with Pancetta

Asparagus with Sweet Onion Jam

Truffle Fries

Sautéed Broccolini

Parmesan Spinach

Cheddar Whipped Potatoes

Baked Macaroni & Cheese ~ 7

D I N N E R M E N U



Chop House Classics

All Chop House Classics Served With One Side

New York Strip*

12 oz 24.95

Max Cut New York Strip*

16 oz 29.95

Steak Au Poivre*

12 oz 27.95 16 oz 32.95

Brandy peppercorn sauce

Steak ala Max*

12 oz 28.95 16 oz 33.95

Gorgonzola dolce, arugula and tomatoes

Filet Mignon*

10 oz 31.95

Prime Rib*

Gentle Giant 23.95

Max Cut 27.95

20 oz Coffee Rubbed Bone-In "Cowboy Cut" Rib Eye* 34.95

Béarnaise sauce, au poivre sauce, and bourbon bacon butter available



Pasta

Tuscan Shrimp Fettuccine

18.95

*Cannellini beans, roasted garlic, artichoke and olive tapenade
roasted tomatoes, herbed bread crumbs*

"Baked Macaroni"

17.95

Prosciutto, broccoli rabe, sweet peas, smoked cheddar

Max a Penne

16.95

*Grilled chicken, escarole, plum tomatoes
parmesan cheese, garlic, extra virgin olive oil*



Seafood

Day Boat Scallops*

27.95

*Roasted pear, black and white barley, shaved fennel, frisée
pear cider pan sauce*

Furikake Crusted Yellowfin Tuna*

28.95

*Soba noodle salad, edamame, pickled daikon
jasmine miso vinaigrette*

Idaho Rainbow Trout

23.95

*Cornmeal crusted, apple-smoked bacon braised collard greens
maple bourbon glazed sweet potatoes, Cajun remoulade*

Atlantic Salmon A La Plancha*

24.95

*Cinnamon and chili dusted root vegetables, baby spinach
toasted pumpkin seed pesto*

*Max's Tavern is proud to support local and
sustainable agriculture by using:*



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





D I N N E R M E N U

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) ~ 32.95
High Rise (for 4 -6) ~ 58.95

Colossal Shrimp

2.95 each
Horseradish cocktail sauce

Baltimore Shrimp

11.95
Whole grain mustard aioli

Jonah Crab Claws

3.25 each

Little Neck Clams*

1.95 each
Horseradish cocktail sauce

Cherry Stone Clams*

1.95 each
Horseradish cocktail sauce

To Start or To Share



Crispy "Rhode Island" Calamari

8.95
Garlic butter, hot cherry peppers
spicy marinara

Grilled Flatbread

7.95
Daily chef's selection

Hall of Fame Garlic Bread

6.95
Roasted garlic focaccia bread
warm gorgonzola fondue

Spinach Artichoke Dip

7.95
Toasted garlic pita bread



Appetizers

Maryland Crab Cake

12.95
Carrot ginger slaw, lemongrass aioli

Maine Steamers

13.95
Steamed, drawn butter

Prince Edward Island Mussels

11.95
Smoked tomatoes, chorizo, roasted garlic butter, grilled focaccia

Tuna Tacos*

10.95
Yellowfin tuna, sushi rice, wasabi cream

Baked French Onion Soup

6.95
Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings

7.95
House smoked and barbequed, blue cheese dressing, celery sticks

Artisanal Cheese Selection

12.95
Local Massachusetts cheeses, creative accompaniments



Salads

The Wedge

7.95
Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, apple-smoked bacon

Max's Classic Caesar

6.95
Hearts of romaine, garlic croutons, parmesan cheese
Max's Classic Caesar dressing

Hand Gathered Field Greens

5.95
Grape tomatoes, sherry vinaigrette

Tuscan Salad

7.95
Mixed greens, roasted garlic, grape tomatoes
calamata olives, fresh mozzarella
warm polenta croutons, balsamic vinaigrette

Chopped Salad

6.95
Chopped fresh vegetables, gorgonzola
sherry vinaigrette

Roasted Beet Salad

7.95
Frisée, goat cheese, spiced peanuts, native pears
maple balsamic vinaigrette

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



Paul Roberge, *Executive Chef*
John Goddard, *Sous Chef*
Brandon Kerr, *Sous Chef*