



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

Chilled Oysters* ~ Market price
Daily selections, champagne and pink peppercorn mignonette sauce

Taylor Bay Scallops ~ 2.50 each
Lemongrass aioli

Little Neck Clams* ~ 1.95 each
Cherry Stone Clams* ~ 1.95 each
Horseradish cocktail sauce

Appetizers

Calamari ~ 8.95
*Sautéed with garlic butter, hot cherry peppers
spicy marinara*

Baked French Onion Soup ~ 6.95
Five onions, gluten free crostini, three cheeses

Max's Chicken Wings ~ 7.95
*House smoked and barbequed
blue cheese dressing, celery sticks*

Grilled Scallops* ~ 14.95
Asparagus, caper beurre blanc

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, parmesan cheese
Max's Classic Caesar dressing*

Tuscan Salad ~ 7.95
*Mixed greens, roasted garlic, grape tomatoes
calamata olives, fresh mozzarella
balsamic vinaigrette*

Roasted Beet Salad ~ 7.95
*Frisée, goat cheese, spiced almonds, native pears
maple balsamic vinaigrette*

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

*"Max's Tavern uses only oil that contains
no Trans Fatty Acids for all fried foods."*



Entrees

Atlantic Salmon A La Plancha* ~ 24.95
*Cinnamon and chili dusted root vegetables
baby spinach, toasted pumpkin seed pesto*

Grilled Yellowfin Tuna* ~ 26.95
Asparagus, garlic mashed potatoes

Day Boat Scallops* ~ 27.95
*Roasted parsnips, swiss chard, toasted hazelnuts
candied orange chips, blood orange pan sauce*

Max a Penne ~ 16.95
*Grilled chicken, escarole, plum tomatoes
parmesan cheese, garlic, extra virgin olive oil*

Lobster Pasta ~ 29.95
*Lobster cream, caramelized cauliflower
roasted carrot, watercress puree, gluten free penne*

Chop House Classics

12 oz New York Strip ~ 25.95

16 oz New York Strip ~ 31.95

**Steak Au Poivre
Or
Steak Ala Max**

12 oz ~ 31.95

16 oz ~ 34.95

Filet Mignon ~ 33.95

**20 oz Coffee Rubbed Bone-In
"Cowboy Cut" Rib Eye*** ~ 36.95

Bearnaise Sauce, Au Poivre Sauce

*All Chop House Classics
Served With One Side*

**Pan Roasted Wild Mushrooms
Garlic Mashed Potatoes
Loaded Baked Potato
Broccoli Rabe
Brussels Sprouts
Asparagus
Sautéed Broccoli
Cheddar Whipped Potatoes
Additional Sides ~ 5**

Please be advised, we are not a gluten free facility

*"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*

Private dining available for 12 to 300.

