



Tavern Raw Bar

Raw Bar Platter

The freshest assortment of shellfish including east coast oysters, little neck clams, scallop ceviche, calamari and seaweed salads, chilled Baltimore shrimp, served over crushed ice cocktail sauce, wholegrain mustard aioli, and champagne mignonette

***Shellfish Sampler (for 2) ~ 36**

***High Rise (for 4 -6) ~ 69**

Colossal Shrimp ~ 4 each
Horseradish cocktail sauce

***Little Neck Clams ~ 3 each**
Horseradish cocktail sauce

Baltimore Shrimp ~ 14
Whole grain mustard aioli

***Scallop Ceviche ~ 9**
Lime, cilantro, red onion

***Daily Selection of Oysters ~ MP**
Champagne mignonette

Appetizers and Salads

Calamari ~ 13

Sautéed with garlic butter
hot cherry peppers, marinara

Baked French Onion Soup ~ 8

Five onions, gluten free crostini, three cheeses

Baked Chicken Wings ~ 13

House smoked and barbequed
blue cheese dressing, celery sticks

Gem Caesar Salad ~ 10

White anchovies, focaccia crumble,
Grana Padano cheese, Caesar dressing

Tuscan Salad ~ 12

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

Tavern Chopped Salad ~ 11

Tomato, carrot, radish, chickpeas
edamame, scallion, pepperoncini
cheddar cheese, ranch dressing

Sides

Addition sides ~ 7

Pan Roasted Mushrooms

Spinach Sautéed with Garlic

Loaded Baked Potato

Red Bliss Smashed Potatoes

Asparagus with Sauce Ravigote

Steak Fries

****Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.***

Entrees

***Hidden Fjord Salmon ~ 27**

Bok choy, oyster mushroom, green onion
miso butter sauce, radish salad

Atlantic Swordfish ~ 29

Roasted acorn squash, crispy kale, Kalamata olives
grape must, toasted pumpkin seeds

***Cape Cod Day Boat Scallops ~ 31**

Brown butter sweet potato, baby turnip, balsamic pancetta
vinaigrette, crispy capers

***Grilled Pork Chop ~ 25**

Apple frisee salad, mustard jus, green tomato
and apple chutney

Roasted Glazed Sweet Potato ~ 19

Red curry kale, miatake mushrooms
toasted pumpkin seeds

*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 38**

***Center Cut Ribeye 16oz 41**

***Filet Mignon 8oz 44**

***Prime Skirt Steak 8oz 26**

***Marinated Hanger Steak 12oz 29**

***Prime Rib ~ Gentle Giant 31**

***Prime Rib ~ Max's Cut 45**

Add to any Steak

ADD TO ANY STEAK

Ala Max

Gorgonzola dolce, arugula, tomatoes 5

Oscar

Lump crab, asparagus, béarnaise 9

Au Poivre ~ Brandy peppercorn sauce

Béarnaise or Chimichurri Sauce

Trio of sauces - 4

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

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

