



## 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

**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

## 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*

*\*"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

*Cauliflower "risotto", Kitchen Garden farm kale smoked almonds, local apple cider butter sauce*

**Grilled Yellowfin Tuna\*** ~ 26.95

*Asparagus, garlic mashed potatoes*

**Cape Cod Day Boat Scallops\*** ~ 27.95

*Coconut sticky rice, haricot vert*

*coconut lime vinaigrette*

**Max a Penne** ~ 16.95

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

**Maine Lobster** ~ 29.95

*Roasted carrots and parsnips*

*honey crisp apples, caramelized fennel*

*toasted hazelnuts*

## 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  
Brandon Kerr, Sous Chef*

