



Raw Bar

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

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

Beet Salad ~ 8.95
Watercress, radish, ricotta salata cranberry white balsamic vinaigrette

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

** Please be aware we are not a gluten free facility*

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."

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



Entrees

Coriander Crusted Atlantic Salmon* ~ 24.95
Roasted carrots, celery root, Brussels sprouts creamy parsnips, port wine glaze

Grilled Yellowfin Tuna* ~ 26.95
Asparagus, garlic mashed potatoes

Day Boat Jumbo Sea Scallops* ~ 26.95
Pear and port wine risotto, haricot vert grapefruit gastrique

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

Butter Poached Maine Lobster ~ 28.95
roasted fennel, haricot vert, garlic mashed potatoes

Chop House Classics

12 oz New York Strip ~ 24.95

16 oz New York Strip ~ 29.95

**Steak Au Poivre
Or
Steak Ala Max**

12 oz ~ 28.95

16 oz ~ 33.95

Filet Mignon ~ 31.95

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

Grilled Veal Porterhouse ~ 34.95
Bearnaise Sauce, Au Poivre Sauce ~ 3

*All Chop House Classics
Served With One Side*

**Pan Roasted Wild Mushrooms
Garlic Mashed Potatoes
Loaded Baked Potato
Broccoli Rabe
Brussels Sprouts
Asparagus
Sautéed Broccolini
Cheddar Whipped Potatoes**

Additional Sides ~ 5

Private dining available for 12 to 300.

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

