



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) ~ 30

High Rise (for 4 -6) ~ 55

Colossal Shrimp ~ 3.25 each

Baltimore Shrimp ~ 12

Whole grain mustard aioli

Chilled Oysters* ~ Market price

Daily selections, champagne and pink peppercorn mignonette sauce

Little Neck Clams* ~ 2 each

Cherry Stone Clams* ~ 2 each

Appetizers

Calamari ~ 10

Sautéed with garlic butter, hot cherry peppers spicy marinara

Baked French Onion Soup ~ 7

Five onions, gluten free crostini, three cheeses

Max's Chicken Wings ~ 9

House smoked and barbequed blue cheese dressing, celery sticks

Grilled Scallops* ~ 15

Asparagus, caper beurre blanc

Salads

The Wedge ~ 11

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

Max's Classic Caesar ~ 8

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

Tuscan Salad ~ 9

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

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

Grilled Yellowfin Tuna* ~ 28

Asparagus, garlic mashed potatoes

Cape Cod Day Boat Scallops* ~ 30

Coconut sticky rice, haricot vert coconut lime vinaigrette

Max a Penne ~ 17

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

Maine Lobster ~ 30

Champagne caviar risotto, frisée Belgian endive salad, blood orange vinaigrette, toasted pistachios

Chop House Classics

12 oz New York Strip ~ 32

16 oz Ribeye ~ 35

Filet Mignon ~ 36

12 oz Hanger Steak* ~ 26

*Marinated with garlic, shallot chili, fresh herbs**

Add

Steak Au Poivre ~ 3

Or

Steak Ala Max ~ 3

Bearnaise Sauce, Au Poivre Sauce

All Chop House Classics

Served With One Side

All Additional Sides ~ 6.00

Pan Roasted Wild Mushrooms

Garlic Mashed Potatoes

Loaded Baked Potato

Sautéed Broccolini

Broccoli Rabe

Shaved Brussels with Pancetta

Asparagus

Cheddar Whipped Potatoes

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*

