



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) ~ 34.95

High Rise (for 4 -6) ~ 62.95

Colossal Shrimp ~ 3.95 each

Baltimore Shrimp ~ 12.95

Whole grain mustard aioli

Chilled Oysters* ~ Market price

Daily selections, champagne and pink peppercorn mignonette sauce

Little Neck Clams* ~ 2.95 each

Cherry Stone Clams* ~ 2.95 each

Appetizers

Calamari ~ 12.95

Sautéed with garlic butter hot cherry peppers, marinara

Baked French Onion Soup ~ 8.95

Five onions, gluten free crostini, three cheeses

Baked Chicken Wings ~ 11.95

House smoked and barbequed blue cheese dressing, celery sticks

Grilled Scallops* ~ 17.95

Asparagus, lemon beurre blanc

Salads

The Wedge ~ 11.95

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

Max's Classic Caesar ~ 8.95

Hearts of romaine, Grana Padano Max's Classic Caesar dressing

Tuscan Salad ~ 9.95

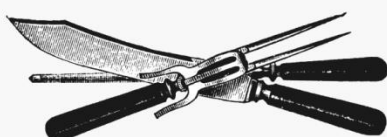
Mixed greens, roasted garlic, grape tomatoes kalamata olives, fresh mozzarella balsamic vinaigrette

Tavern Chopped Salad ~ 9.95

Chopped fresh vegetables, gorgonzola sherry 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* ~ 26.95

Lemon potato puree, black beluga lentils shaved asparagus salad

Grilled Yellowfin Tuna* ~ 29.95

Korean fried rice, Napa cabbage kimchi yuzu vinaigrette

Cape Cod Day Boat Scallops* ~ 30.95

Celery root puree, apple braised cabbage meyer lemon, frisee, pomegranate

Max a Penne ~ 18.95

Grilled chicken, sautéed escarole, plum tomatoes Grana Padano, garlic, extra virgin olive oil

Seafood Risotto ~ 29.95

Lobster, mussels, littleneck clams, shrimp saffron, peas

Double Cut Pork Chop ~ 26.95

Butternut squash risotto, grilled asparagus crispy lardons, sage

Grana Padano, saba balsamic

Chop House Classics

New York Strip 33.95

Ribeye 36.95

Filet Mignon ~ Petit 26.95

Filet Mignon ~ 10oz 42.95

Pork Chop 26.95

Prime Rib ~ Gentle Giant 28.95

Prime Rib ~ Max Cut 42.95

Add to any Steak

Au Poivre 2.95

Steak Ala Max 4.95

All Chop House Classics

Served With One Side

All Additional Sides ~ 6.95

Pan Roasted Wild Mushrooms

Garlic Mashed Potatoes

Loaded Baked Potato

Shaved Brussels Sprouts with Pancetta

Asparagus

Cheddar Whipped Potatoes

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

Executive Chef

Michael Touranjoe

Sous Chefs

Craig Tela

Jose "Norris" Roman

