



## 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) ~ 36.95**

**High Rise (for 4 -6) ~ 69.95**

**Colossal Shrimp ~ 3.95 each**

*Horseradish cocktail sauce*

**Little Neck Clams ~ 2.95 each**

*Horseradish cocktail sauce*

**Baltimore Shrimp ~ 13.95**

*Whole grain mustard aioli*

**Scallop Ceviche ~ 9.95**

*Lime, cilantro, red onion*

**Daily Selection of Oysters ~ MP**

*Champagne mignonette*

## Appetizers and Salads

**Calamari ~ 12.95**

*Sautéed with garlic butter  
hot cherry peppers, marinara*

**Baked French Onion Soup ~ 9.95**

*Five onions, gluten free crostini, three cheeses*

**Baked Chicken Wings ~ 13.95**

*House smoked and barbequed  
blue cheese dressing, celery sticks*

**Grilled Scallops\* ~ 18.95**

*Asparagus, lemon beurre blanc*

**The Wedge ~ 11.95**

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

**Max's Classic Caesar ~ 9.95**

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

**Tuscan Salad ~ 11.95**

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

**Tavern Chopped Salad ~ 10.95**

*Chopped fresh vegetables, gorgonzola  
sherry vinaigrette*

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



## Entrees

**Double Cut Pork Chop ~ 24.95**

*Brussels sprouts, sweet potatoes, apple cider barbeque  
apple chips*

**Cape Cod Day Boat Scallops ~ 30.95**

*Garlic mashed potatoes, beurre blanc  
Radish, micro watercress*

**Herb Roasted Chicken ~ 22.95**

*Confit fingerling potatoes, Cipollini onion  
parsnip puree, roasted root vegetables*

## Chop House Classics

*All Chop House Classics Served With One Side*

**New York Strip 12 oz 35.95**

**Center Cut Ribeye 16 oz 37.95**

**Filet Mignon ~ 8oz 42.95**

**Prime Rib ~ Gentle Giant 29.95**

**Prime Rib ~ Max's Cut 44.95**

**Marinated Hanger Steak 29.95**

### Add to any Steak

**Au Poivre –**

*Brandy peppercorn sauce 2.95*

**Ala Max –**

*Gorgonzola, arugula, tomatoes 4.95*

**Scallops –**

*Grilled or blackened 14.95*

**Shrimp –**

*Grilled or blackened 9.95*

## Simply Grilled

*All Simply Grilled Items Served with One Side*

**Scallops 30.95**

**Atlantic Salmon 27.95**

**Jumbo Shrimp 26.95**

**Chef's daily selection MP**

## Sides

**Addition sides ~ 6.95**

**Pan Roasted Wild Mushrooms**

**Garlic Mashed Potatoes**

**Jasmine Rice**

**Loaded Baked Potato**

**Brussels Sprouts with Pancetta**

**Asparagus**

**Cheddar Whipped Potatoes**

*"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."*

