



## 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**

**High Rise (for 4 -6) ~ 69**

**Colossal Shrimp ~ 4 each**  
Horseradish cocktail sauce

**Little Neck Clams ~ 2 each**  
Horseradish cocktail sauce

**Baltimore Shrimp ~ 13**  
Whole grain mustard aioli

**Scallop Ceviche ~ 9**  
Lime, cilantro, red onion

**Lobster Tail ~ MP**  
Chilled whole lobster tail

**Maine Lobster Claw ~ 4 each**

**Daily Selection of Oysters ~ MP**  
Champagne mignonette

## Appetizers and Salads

**Calamari ~ 13**

Sautéed with garlic butter  
hot cherry peppers, marinara

**Baked French Onion Soup ~ 9**

Five onions, gluten free crostini, three cheeses

**Baked Chicken Wings ~ 13**

House smoked and barbequed  
blue cheese dressing, celery sticks

**Grilled Scallops\* ~ 18**

Asparagus, lemon beurre blanc

**The Wedge ~ 13**

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

**Max's Classic Caesar ~ 9**

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

**Tuscan Salad ~ 11**

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

**Tavern Chopped Salad ~ 10**

Chopped fresh vegetables, gorgonzola  
sherry vinaigrette

## Sides

Addition sides ~ 7

**Pan Roasted Wild Mushrooms**

**Garlic Mashed Potatoes**

**Jasmine Rice**

**Loaded Baked Potato**

**Shaved Brussels Sprouts with Pancetta**

**Asparagus**

**Cheddar Whipped Potatoes**

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

## Entrees

**Atlantic Salmon a La Plancha\* ~ 27**

Lemon potato puree, black beluga lentils  
shaved asparagus salad

**Max a Penne ~ 18**

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

**Lobster Risotto ~ 31**

Shrimp, mussels, littleneck clams, saffron, peas

**Hawaiian Yellowfin Tuna ~ 30**

Korean fried rice, Napa cabbage "kimchi"  
yuzu vinaigrette

**Double Cut Pork Chop ~ 26**

Brussels sprouts, pancetta, tomato mostarda  
fingerling potatoes

**Cape Cod Day Boat Scallops ~ 32**

English pea and goat cheese risotto, pea tendrils  
marinated artichoke hearts

**Grilled Atlantic Swordfish ~ 30**

Jasmine rice, spinach, garlic, achiote coleslaw

**Herb Roasted Chicken ~ 22**

Roasted cauliflower, fingerling potatoes  
caramelized cipollini onions, aged balsamic  
foie gras pear butter

## Chop House Classics

All Chop House Classics Served With One Side

**New York Strip 35**

**Center Cut Ribeye 37**

**Filet Mignon ~ Petite 28**

**Filet Mignon ~ 10oz 44**

**Prime Rib ~ Gentle Giant 29**

**Prime Rib ~ Max's Cut 44**

**Hanger Steak -  
Chili firecracker rubbed 32**

**Surf and Turf -  
Hanger steak and Scallops 43**

### Add to any Steak

**Au Poivre -  
Brandy peppercorn sauce 3**

**Ala Max -  
Gorgonzola, arugula, tomatoes 5**

**Oscar -  
Crab cake, asparagus, béarnaise 9**

**Lobster tail -  
Grilled or butter poached MP**

**Scallops -  
Grilled or blackened 14**

**Shrimp -  
Grilled or blackened 9**

**Béarnaise or  
Bourbon Bacon Butter 3**

## Simply Grilled

All Simply Grilled Items Served with One Side

**Scallops 32**

**Atlantic Salmon 27**

**Swordfish 30**

**Yellowfin Tuna 30**

**Chef's daily selection MP**

"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."

Executive Chef  
Michael Touranjoe

Sous Chefs  
Craig Tela

