



## 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) ~ 32.95

**High Rise** (for 4 -6) ~ 58.95

**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*

**Jonah Crab Claws** ~ 3.25 each

**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

**The Wedge** ~ 7.95  
*Iceberg lettuce, Great Hill blue cheese dressing tomatoes, apple-smoked bacon*

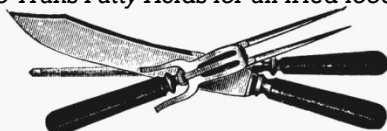
**Max's Classic Caesar** ~ 6.95  
*Hearts of romaine, parmesan cheese Max's Classic Caesar dressing*

**Tuscan Salad** ~ 7.95  
*Mixed greens, roasted garlic, grape tomatoes calamata olives, fresh mozzarella balsamic vinaigrette*

**Roasted Beet Salad** ~ 7.95  
*Frisée, goat cheese, spiced peanuts, native pears maple 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\*** ~ 24.95  
*Cinnamon and chili dusted root vegetables baby spinach, toasted pumpkin seed pesto*

**Grilled Yellowfin Tuna\*** ~ 26.95  
*Asparagus, garlic mashed potatoes*

**Day Boat Scallops\*** ~ 27.95  
*Roasted pear, garlic mashed potatoes shaved fennel, frisée, pear cider pan sauce*

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

**Butter Poached Maine Lobster** ~ 29.95  
*Yukon Gold potato, Country ham pumpkin sage bisque, sweet fennel, cipollini onion*

## 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

*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

**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  
John Goddard, Sous Chef  
Brandon Kerr, Sous Chef*

**Private dining available for 12 to 300.**

