

**Tavern 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*

**Taylor Bay Scallops**

2.50 each

*Lemongrass aioli*

**Little Neck Clams\***

1.95 each

*Horseradish cocktail sauce*

**Cherry Stone Clams\***

1.95 each

*Horseradish cocktail sauce*

**To Start or To Share**



**Crispy "Rhode Island" Calamari**

8.95

*Garlic butter, hot cherry peppers  
spicy marinara*

**Grilled Flatbread**

7.95

*Daily chef's selection*

**Hall of Fame Garlic Bread**

6.95

*Toasted herbed garlic focaccia bread  
warm gorgonzola fondue*

**Spinach Artichoke Dip**

7.95

*Toasted garlic pita bread*



**Appetizers**

**Maryland Crab Cake**

12.95

*Carrot ginger slaw, lemongrass aioli*

**Baked East Coast Oysters**

13.95

*Country ham, gruyere spinach cream, tarragon Panko crumbs*

**Prince Edward Island Mussels**

11.95

*Smoked tomatoes, chorizo, roasted garlic butter, grilled focaccia*

**Tuna Tacos\***

10.95

*Yellowfin tuna, sushi rice, wasabi cream*

**Baked French Onion Soup**

6.95

*Five onions, toasted garlic crostini, three cheeses*

**Max's Chicken Wings**

7.95

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



**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, garlic croutons, parmesan cheese  
Max's Classic Caesar dressing*

**Hand Gathered Field Greens**

5.95

*Grape tomatoes, sherry vinaigrette*

**Tuscan Salad**

7.95

*Mixed greens, roasted garlic, grape tomatoes  
calamata olives, fresh mozzarella  
warm polenta croutons, balsamic vinaigrette*

**Chopped Salad**

6.95

*Chopped fresh vegetables, gorgonzola  
sherry vinaigrette*

**Roasted Beet Salad**

7.95

*Frisée, goat cheese, spiced almonds, native pears  
maple balsamic vinaigrette*

*Max's Tavern is proud to support local and sustainable agriculture by using these local farms*



*Paul Roberge, Executive Chef  
Brandon Kerr, Sous Chef  
John Goddard, Sous Chef*





### Tavern Specialties



#### Turkey "Blueplate"

10.95

Fresh roasted turkey, cornbread stuffing  
mashed potatoes, seasoned peas

#### Chicken Milanese

13.95

Local tomatoes, cucumber, arugula  
red onion, broken balsamic vinaigrette

#### Classic Fish & Chips

12.95

French fries, tartar sauce  
creamy coleslaw

#### Hilda's Meatloaf

13.95

Cheddar mashed potatoes, buttered  
haricot vert, roasted shallot jus

#### Atlantic Salmon A La Plancha\*

15.95

Cinnamon and chili dusted root vegetables  
baby spinach, toasted pumpkin seed pesto

### Pasta



#### "Baked Macaroni"

11.95

Prosciutto, broccoli rabe, sweet peas  
smoked cheddar

#### Max a Penne

12.95

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

#### Shrimp Farfalle

15.95

Country ham, braised kale  
candied pecans, butternut sage sauce

## LUNCH MENU



### Entrée Salads

#### "Hollywood" Cobb Salad

13.95

Crisp apple-smoked bacon, chicken, egg, gorgonzola  
avocado, tomato, pumpernickel croutons

#### Wedge Salad With Grilled Hanger Steak\*

14.95

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

#### Max's Chopped Salad

10.95

Chopped fresh vegetables, gorgonzola, sherry vinaigrette  
With grilled or chopped shrimp ~ 13.95

#### Grilled Chicken Tuscan Salad

12.95

Mixed greens, whole roasted garlic, grape tomatoes  
calamata olives, fresh mozzarella, warm polenta croutons  
balsamic vinaigrette

#### Greek Chopped Salad

10.95

Feta, calamata olives, grape tomato, red onion,  
pepperoncini, cucumber creamy oregano dressing

With grilled shrimp ~ 13.95

#### Max's Grande Caesar Salad

10.95

Tender hearts of romaine, garlic croutons,  
parmesan cheese, Max's Classic Caesar dressing

With grilled chicken ~ 11.95 or Salmon ~ 15.95



### Tavern Burgers

#### Angus Burger\*

10.95

Extra cheddar cheese, grilled onion, tomato, French fries

#### Burger ala Max\*

11.95

Gorgonzola dolce, arugula and tomato, French fries

#### Turkey Burger

12.95

Swiss cheese, Bibb lettuce, tomato, caramelized onion  
rosemary aioli, sweet potato fries

#### Big Belly Burger\*

12.95

Pork belly, smoked gouda cheese, spicy brown mustard  
pickled red onion, arugula, French fries

#### Bleu Bella\*

13.95

Great Hill Bleu Cheese, portabella mushroom  
fried onion straws, BBQ bacon aioli, French fries

~All of our Tavern Burgers (except the turkey burger) are Certified Angus Beef  
and can be ordered from rare to well done

#### Grilled Vegetable Panini

10.95

Grilled portabella mushroom, sweet pepper  
yellow squash and zucchini, fresh mozzarella  
garbanzo bean arugula salad

#### Barbecued Pork Sandwich

10.95

Pulled pork, shaved red onion, bread & butter pickles  
sweet potato fries

#### Caribbean Jerk Chicken Sandwich

10.95

Pineapple aioli, fried cherry peppers, grilled red onion  
arugula, sweet potato fries

#### Honey Roasted Turkey BLT

10.95

Crisp apple-smoked bacon and bread & butter pickles



\*"Thoroughly cooking Meats, Poultry  
Seafood, Shellfish, or Eggs reduces  
the risk of food borne illness."

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