



Max's TAVERN

Tavern Raw Bar

Raw Bar Platter

The freshest assortment of shellfish, including east coast oysters, little neck clams, scallop ceviche, calamari, seaweed salads chilled Baltimore shrimp, served over crushed ice, cocktail sauce, wholegrain mustard aioli, and champagne mignonette

Colossal Shrimp 4 each
Horseradish cocktail sauce

Little Neck Clams ~ 2 each
Horseradish cocktail sauce

Shellfish Sampler (for 2) ~ 36

High Rise (for 4 -6) ~ 69

Daily Selection of Oysters ~ MP
Champagne mignonette

Baltimore Shrimp ~ 13
Whole grain mustard aioli

Lobster Tail ~ MP
Chilled whole lobster tail

TO START

Crispy "Rhode Island" Calamari ~ 13
Garlic butter, hot cherry peppers, marinara

Maryland Jumbo Lump Crab Cake ~ 16
Chipotle aioli, pickled purple cabbage slaw, saba balsamic

Baked French Onion Soup ~ 9
Five onions, three cheeses, toasted garlic crostini

Cape Cod Mussels Marseillaise ~ 14
Sundried tomatoes, saffron garlic brodo, grilled focaccia

Tuna Tacos ~ 9
Yellowfin tuna, sushi rice, wasabi cream

Steak Tartare ~ 16
Kalamata olives, cornichons, whole grain Dijon mustard caraway flatbread crackers, paprika aioli

Buttermilk Fried Cauliflower ~ 10
Cheddar ale fondue, Aleppo chili

Appetizer Salads

Harvest Kale Salad ~ 11 | Caesar Salad ~ 9 | Tuscan Salad ~ 9

Chop Salad ~ 9 | Field Greens ~ 7 | Wedge Salad ~ 11

Entrée Salads

Tavern Chopped Salad ~ 15
Poached gulf shrimp, diced vegetables, gorgonzola cheese, sherry vinaigrette

The Steak Wedge ~ 19
Grilled marinated tenderloin, iceberg lettuce, tomato, gorgonzola, applewood smoked bacon Great Hill blue cheese dressing

Tuscan Chicken Salad ~ 15
Mixed greens, roasted garlic, grape tomatoes, Kalamata olives, fresh mozzarella warm polenta croutons, balsamic vinaigrette

"Hollywood" Cobb Salad
with chicken or shrimp ~ 16 or 18
Crisp apple-smoked bacon, egg, gorgonzola, avocado, tomato, pumpernickel croutons

Grilled Chicken Caesar Salad ~ 15
Tender hearts of romaine, garlic croutons, Grana Padano cheese, Max's classic caesar dressing

Add to any salad

Shrimp 7 | Chicken 6 | Salmon 10 | Scallops 14
Calamari 7 | Tenderloin 13

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

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Chop House Classics

New York Strip	35
Center Cut Ribeye	37
Filet Mignon ~ Petite	32
Filet Mignon ~ 10oz	44
Hanger Steak	32
<i>Chili firecracker rubbed</i>	

All Chop House Classics Served With One Side

Sides

All Additional Sides ~ 8

- Pan Roasted Wild Mushrooms
- Creamed Spinach
- Spinach Sautéed with Garlic
- Garlic Mashed Potatoes
- Brussels with Pancetta
- Asparagus with Sweet Onion Jam
- Baked Macaroni & Cheese

Executive Chef

Michael Touranjoe

Sous Chefs

Craig Tela

LaPheris Walters

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

Tavern Burgers

Tavern Burger ~ 14

*Applewood smoked bacon, extra cheddar cheese
grilled onion, bibb lettuce, tomato, French fries*

Turkey Burger ~ 14

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

Prime Rib "Burger" ~ 17

*Sliced prime rib, jack cheese, bacon aioli, arugula
tomato, steak fries*

Sandwiches

Barbecued Pork Sandwich ~ 13

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

Caribbean Jerk Chicken Sandwich ~ 13

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

Grilled Vegetable Panini ~ 12

*Grilled portabella mushroom, sweet pepper,
zucchini eggplant, pesto, fresh mozzarella,
focaccia*

garbanzo bean arugula salad

Roasted Turkey BLT ~ 14

*Crisp apple-smoked bacon, arugula, tomato,
gaufrettes*

Entrées

Vegetarian Bolognese ~ 16

*Yellow squash, zucchini, mushrooms, tomato
ricotta, Grana Padano, rigatoni, EVOO*

Turkey "Blue Plate" ~ 14

*Fresh roasted turkey, cornbread stuffing
mashed potatoes, house-made cranberry sauce, peas*

Classic Fish & Chips ~ 17

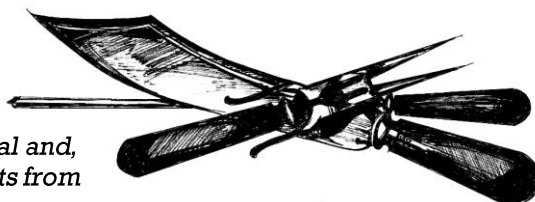
French fries, tartar sauce, creamy coleslaw

Hilda's Meatloaf ~ 16

Cheddar mashed potatoes, haricot vert, roasted shallot jus

Arctic Char ~ 17

Butternut squash rice pilaf, cranberry vinaigrette



Max's Tavern is proud to support local and sustainable agriculture using products from these farms

