

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) ~ 30

High Rise (for 4 -6) ~ 55

Colossal Shrimp

3.25 each

Horseradish cocktail sauce

Baltimore Shrimp

12

Whole grain mustard aioli

Lemongrass aioli

Little Neck Clams*

2 ~ each

Horseradish cocktail sauce

Cherry Stone Clams*

2 ~ each

Horseradish cocktail sauce

To Start or To Share



Crispy "Rhode Island" Calamari

*Garlic butter, hot cherry peppers
spicy marinara*

10

Grilled Flatbread

Daily chef's selection

10

Hall of Fame Garlic Bread

*Roasted garlic focaccia bread
warm gorgonzola fondue*

9

Spinach Artichoke Dip

Toasted garlic pita bread

10



Appetizers

Maryland Jumbo Lump Crab Cake ~ 14

Carrot ginger slaw, lemongrass aioli

Prince Edward Island Mussels ~ 11

The Garlic Farms smoked tomatoes, chorizo, roasted garlic butter, focaccia

Tuna Tacos* ~ 11

Yellowfin tuna, sushi rice, wasabi cream

Baked French Onion Soup ~ 7

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings ~ 9

House smoked and barbequed, blue cheese dressing, celery

The Wedge ~ 11

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

Kitchen Garden Farm Kale Salad ~ 8

*Honey crisp apples, shaved beets, pickled fennel, sweet and salty walnuts,
apple cider vinaigrette, Westfield farms pink peppercorn goat cheese*

Classic Caesar, Tuscan and Chopped salads
available in appetizer size ~ 8



Entrée Salads

"Hollywood" Cobb Salad ~ 14

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

Max's Grande Caesar Salad ~ 11

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

With grilled chicken ~ 15 or Add grilled salmon ~ 16

Max's Chopped Salad ~ 12

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

With grilled or chilled shrimp ~ 16

Wedge Salad With Grilled Hanger Steak* ~ 18

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

Grande Tuscan Salad ~ 9

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

With grilled chicken ~ 15 or chopped shrimp ~ 16

Greek Chopped Salad ~ 12

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

With grilled shrimp ~ 16

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



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



Tavern Sandwiches



French Dip*

*Prime rib sliced rare, baguette
horseradish aioli, au jus, hand cut fries*
16

Barbecued Pork Sandwich

*Pulled pork, shaved red onion, bread &
butter pickles, sweet potato fries*
12

Grilled Vegetable Panini

*Grilled portabella mushroom
sweet pepper, zucchini, fresh mozzarella
garbanzo bean arugula salad*
10

Caribbean Jerk Chicken Sandwich

*Pineapple aioli, fried cherry peppers
grilled red onion
arugula, sweet potato fries*
11

Honey Roasted Turkey BLT

*Crisp apple-smoked bacon
bread & butter pickles*
12

Pasta



“Baked Macaroni”

*Prosciutto, broccoli rabe, sweet peas
smoked cheddar*
12

Max a Penne

*Grilled chicken, sautéed escarole
plum tomatoes, parmesan cheese
garlic, extra virgin olive oil*
15

Shrimp Pasta

*Black spaghetti, hot sopressata
puttanesca butter
gigande beans, herb bread crumbs
mascarpone cheese*
17

Tavern Burgers

Tavern Burger* ~ 12

*Apple-smoked bacon, extra cheddar cheese, grilled onion
tomato, French fries*

Burger ala Max* ~ 13

Gorgonzola dolce, arugula and tomato, truffle fries

Turkey Burger ~ 13

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

Big Pig Burger* ~ 14

*BBQ pulled pork, bacon, sweet pickles
smoked cheddar cheese, BBQ bacon aioli, French fries*

Wild Mushroom Burger* ~ 14

*Mushroom duxelles, portabella mushroom
sweet onions, mushroom triple cream, French fries*

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



Entrées

Turkey “Blueplate” ~ 11

*Fresh roasted turkey, cornbread stuffing, mashed potatoes
seasoned peas*

Chicken Milanese ~ 15

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

Classic Fish & Chips ~ 16

French fries, tartar sauce, creamy coleslaw

Hilda’s Meatloaf ~ 15

Cheddar mashed potatoes, haricot vert, roasted shallot jus

Atlantic Salmon A La Plancha* ~ 16

*Cauliflower “risotto”, sautéed kale, smoked almonds
local apple cider butter sauce*

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



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

