



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

Shellfish Sampler (for 2) ~ 36.95

Colossal Shrimp 3.95 each
Horseradish cocktail sauce

High Rise (for 4 -6) ~ 69.95

Little Neck Clams ~ 2.95 each
Horseradish cocktail sauce

Baltimore Shrimp ~ 13.95
Whole grain mustard aioli

Daily Selection of Oysters ~ MP
Champagne mignonette

TO START

Crispy "Rhode Island" Calamari ~ 12.95
Garlic butter, hot cherry peppers, marinara

Maryland Crab Cake ~ 15.95
Watercress, orange, fennel salad, Cajun remoulade

Baked French Onion Soup ~ 8.95
Five onions, three cheeses, toasted garlic crostini

Cape Cod Mussels Marseillaise ~ 12.95
Roasted tomatoes, saffron garlic brodo, grilled focaccia

Buttermilk Fried Cauliflower ~ 10.95
Cheddar ale fondue, Aleppo chili

Bruschetta ~ 11.95
*Grilled Filone bread, fig jam, prosciutto, onion agrodolce
balsamic roasted grapes, Liuzzi Brothers burrata, microgreen salad*

Tacos

Sushi Tuna ~ 9.95

*Yellowfin tuna, sushi rice, wasabi cream
or*

Fish Street Tacos ~ 8.95

Pickled red onion, cilantro cumin slaw, avocado chimichurri

SALADS

Tavern Chopped Salad ~ 9.95
*Chopped vegetables, gorgonzola cheese
sherry vinaigrette*

The Wedge ~ 11.95
*Iceberg lettuce, tomato, gorgonzola
applewood smoked bacon, blue cheese dressing*

Tuscan Salad ~ 9.95
*Mixed greens, roasted garlic, grape tomatoes
Kalamata olives, fresh mozzarella
warm polenta croutons, balsamic vinaigrette*

"Hollywood" Chicken Cobb Salad ~ 16.95
*Crisp apple-smoked bacon, chicken, egg
gorgonzola cheese, avocado, tomato
pumpnickel croutons*

Gem Caesar Salad ~ 9.95
*White anchovies, focaccia crumble, Grana Padano
cheese, Max's classic Caesar dressing*

Melon Panzanella Salad ~ 11.95
*Toasted focaccia, feta cheese, baby arugula, pickled
red onion, broken balsamic vinaigrette, crispy
prosciutto*

ADD TO ANY SALAD TO MAKE IT AN ENTREE

Shrimp 7.95 | Chicken 5.95 | Salmon 10.95 | Scallops 13.95
Calamari 7.95 | Tenderloin 11.95

*"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."*

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ENTREES AND SANDWICHES

Prime Rib Quesadilla ~ 15.95
Sliced prime rib, Cajun seasoning, mushroom
onion sweet peppers, cheddar cheese, avocado
crema jasmine rice

Classic Fish & Chips ~ 17.95
French fries, tartar sauce, creamy coleslaw

Hilda's Meatloaf ~ 16.95
Cheddar mashed potatoes, haricot vert
roasted shallot jus

Salmon ~ 18.95
"Farrotto" artichoke hearts, grilled asparagus
Meyer lemon sauce

Roasted Turkey BLT ~ 13.95
Crisp apple-smoked bacon, arugula,
tomato, gaufrettes

Barbecued Pork Sandwich ~ 13.95
Pulled pork, shaved red onion slaw, bread &
butter pickles sweet potato fries

Caribbean Jerk Chicken Sandwich ~ 12.95
Pineapple aioli, fried cherry peppers, grilled red
onion arugula, sweet potato fries

Grilled Vegetable Panini ~ 12.95
Grilled portabella mushroom, sweet pepper
zucchini eggplant, pesto, fresh mozzarella
focaccia, garbanzo bean arugula salad

TAVERN BURGERS

Tavern Burger ~ 14.95
Applewood smoked bacon, extra cheddar cheese
grilled onion, Bibb lettuce, tomato, French fries

Turkey Burger ~ 14.95
Swiss cheese, Bibb lettuce, tomato, caramelized onion
rosemary aioli, sweet potato fries

Salmon Burger ~ 13.95
Pickled red onion, Cajun remoulade
Bibb lettuce, tomato, salt and vinegar fries

CHOP HOUSE CLASSICS

All Chop House Classics Served With One Side

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|------------------------|-------|
| New York Strip 12oz | 35.95 |
| Center Cut Ribeye 16oz | 37.95 |
| Filet Mignon ~ 8oz | 42.95 |
| Marinated Hanger Steak | 29.95 |

SIDES

All Additional Sides ~ 6.95

Pan Roasted Wild Mushrooms

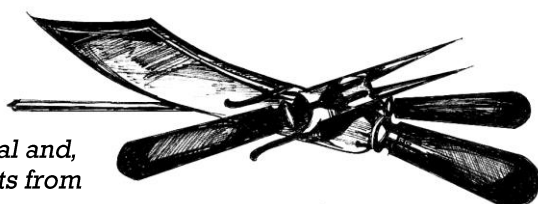
Spinach Sautéed with Garlic

Baked Macaroni & Cheese

Garlic Mashed Potatoes

Brussels with Pancetta

Asparagus with Sweet Onion Jam



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

