

**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*

**Lacinato Kale Salad ~ 8**

*Grapefruit segments, toasted sunflower seeds, farmer's cheese  
carrots, radish, honey grapefruit vinaigrette*

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**

**Farmer's Market 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**

*Red lentils, english peas, summer squash, raisins  
spiced cashews, pea tendrils, Za’atar vinaigrette*

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



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

