



LUNCH MENU

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

Prosciutto and Melon Salad

7.95

Cantaloupe, arugula, toasted pine nuts, prosciutto chips
ricotta salata, lemon buttermilk 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
Joseph Raymond, Sous Chef





Tavern Specialties



Turkey "Blueplate"

10.95

Fresh roasted turkey, cornbread stuffing
mashed potatoes, seasoned peas

French Dip*

15.95

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

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

Quinoa, wild rice and wheat berry salad
fresh herb vinaigrette
black cerignola olive relish

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 Campanelle

16.95

English peas, guanciale, pea tendrils pesto
parmesan crisp

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

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 ~ 15.95

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 ~ 15.95

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."