

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) ~ 34

High Rise (for 4 -6) ~ 62

Colossal Shrimp

4 each

Horseradish cocktail sauce

Baltimore Shrimp

Whole grain mustard aioli

12

Little Neck Clams*

2.50 ~ each

Horseradish cocktail sauce

Cherry Stone Clams*

2.50 ~ each

Horseradish cocktail sauce

To Start or To Share

Crispy "Rhode Island" Calamari

Garlic butter, hot cherry peppers

spicy marinara

12

Hall of Fame Garlic Bread

Gorgonzola fondue

11

Grilled Flatbread

Daily chef's selection

MP

Korean BBQ Ribs

Kimchi zucchini and summer squash

13

Spinach Artichoke Dip

Toasted garlic pita bread

11

*Executive Chef
Michael Touranjoe
Sous Chefs
Craig Tela
Jose "Norris" Roman*

Appetizers

Maryland Jumbo Lump Crab Cake ~ 15

Chipotle aioli, pickled purple cabbage slaw, saba balsamic

Cape Cod Mussels ~ 12

*Pork belly lardons, summer corn, tarragon
crème fraiche, prosecco*

Heirloom and Burrata ~ 12

*Local heirloom tomatoes, basil crystals, aged balsamic
cracked black pepper*

Tuna Tacos* ~ 12

Yellowfin tuna, sushi rice, wasabi cream

Hush Puppies ~ 12

Shrimp, corn, Cajun remoulade

Baked French Onion Soup ~ 9

Five onions, toasted garlic crostini, three cheeses

Max's Chicken Wings ~ 11

House smoked and barbequed, blue cheese dressing, celery

The Wedge ~ 12

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

Red Leaves & Frisee ~ 11

*Red Fire Farm lettuce, shaved Marcona almonds
pears, shaved radish, herbed goat cheese
Meyer lemon and black pepper vinaigrette*

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

Entrée Salads

"Hollywood" Cobb Salad ~ 15

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

Max's Grande Caesar Salad ~ 12

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

Farmer's Market Chopped Salad ~ 13

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

The Steak Wedge* ~ 18

*Grilled marinated hanger steak, iceberg lettuce, Great Hill blue cheese dressing,
tomato, applewood smoked bacon*

Grande Tuscan Salad ~ 12

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

Greek Salad ~ 12

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

Add to any above salad from the grill

Shrimp 8 | Chicken 6 | Salmon 9 | Scallops 13 | Hanger Steak 12

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





LUNCH MENU

Max's Tavern sources local produce, meats, and seafood by sustainable methods in an effort to complete the circle between the guest, the farm and Max's Tavern cuisine.

Tavern Specialties

Barbecued Pork Sandwich

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

Grilled Vegetable Panini

*Grilled portabella mushroom
sweet pepper, zucchini, eggplant
fresh mozzarella garbanzo bean arugula
salad*
11

Caribbean Jerk Chicken Sandwich

*Pineapple aioli, fried cherry peppers grilled
red onion
arugula, sweet potato fries*
12

Honey Roasted Turkey BLT

*Crisp apple-smoked bacon
bread & butter pickles*
13

Pasta

Truffled Cavatappi

*Summer truffle mornay, thyme roasted
mushrooms, duxelles bread crumbs, fried
sage*
16

Max a Penne

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

Shrimp Pasta

*Seared shrimp, sun dried tomatoes rainbow
Swiss chard, tagliatelle limoncello pesto
Genovese*
17

Tavern Burgers

Tavern Burger* ~ 13

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

Burger ala Max* ~ 14

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
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)
can be ordered from rare to well done~*

Entrées

Turkey "Blueplate" ~ 13

*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

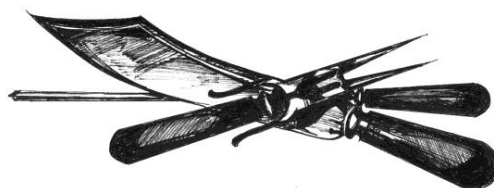
Hilda's Meatloaf ~ 15

Cheddar mashed potatoes, haricot vert, roasted shallot jus

Atlantic Salmon a La Plancha* ~ 16

*Toasted farro salad, baby heirloom tomatoes, bell peppers fennel
pickled radish, honey lavender vinaigrette*

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



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