

# MAX'S TAVERN

## ON THE ROCKS

COLOSSAL SHRIMP 4.50 EA  
CLAMS ON THE HALF SHELL 1.75 EA  
DAILY SELECTION OF OYSTERS 2.50 EA  
ALASKAN SNOW CRAB CLAWS 2.95 EA  
MAINE LOBSTER TAIL: HALF 9 WHOLE 18

## RAW BAR PLATTERS

THE FRESHEST ASSORTMENT OF SHELLFISH  
LOBSTER TAIL, COLOSSAL SHRIMP  
SNOW CRAB CLAWS, OYSTERS  
CLAMS, MUSSELS  
WITH ACCOMPANIMENTS  
*SHELLFISH SAMPLER (FOR TWO) 35*  
*HI-RISE OF SEAFOOD (FOUR TO SIX) 66*

## SMALL PLATES

### MOZZARELLA TASTING

FRESH BURATTA, GARLIC OIL, BASIL SALT, HOUSEMADE PROSCIUTTO-MOZZARELLA ROULADE  
TOMATO-MOZZARELLA BRUSCHETTA 13

### GRILLED FLATBREAD

PANCETTA, GOAT CHEESE, CHERRIES, ARTICHOKE, WATERCRESS 11

### WOK SEARED AHI TUNA

FURIKAKE, PICKLED CUCUMBER SALAD  
SPICY MUSTARD 14

### PANKO CRUSTED CALAMARI

ASIAN VEGETABLE SALAD, SESAME CITRUS VINAIGRETTE  
SAMBAL AIOLI 12

### BREWSTER MAXIMUS A.P.A. STEAMED BLUE HILL BAY MUSSELS

CRISPY CHERRY PEPPERS, GRILLED COUNTRY BREAD 10

### LOBSTER TOSTADA

HOUSE MADE TORTILLA, AVOCADO, CHARRED CORN, PICKLED JICAMA 13

### MARYLAND JUMBO LUMP CRAB CAKE

ALMONDS, CUCUMBERS, PIQUILLO PEPPERS, GREEN GAZPACHO SAUCE 15

### FARMERS MARKET SALAD

STARLIGHT GARDENS ORGANIC BABY GREENS, BEAVER BROOK FARMS CHEESE, RADISH  
OLIVE CIABATTA CROUTONS, WHITE BALSAMIC VINAIGRETTE 10

## LARGE PLATES

### MAX'S CHOPPED SALAD

SHRIMP, GORGONZOLA CHEESE  
MUSTARD SEED VINAIGRETTE  
OR NONFAT SHERRY SPRITZ DRESSING 14

### GRILLED CHICKEN CAESAR SALAD

LEAVES OF YOUNG ROMAINE  
CLASSIC DRESSING 13

### TAVERN STEAK

FRENCH FRIES AND GARLIC THYME JUS 23

### OUR CLASSIC ANGUS BURGER

ALL-NATURAL NIMAN RANCH BEEF  
AGED CHEDDAR CHEESE, TOMATOES, ONIONS  
HOUSEMADE PICKLES, FRENCH FRIES 12

### MAX-A-PENNE

OAK GRILLED CHICKEN, ESCAROLE  
PLUM TOMATOES, SHAVED GRANA PODANO 13

### LOCH DUART SALMON A LA PLANCHA

GRILLED PEPPERS, SQUASH, EGGPLANT, RED ONIONS 17

### GRILLED BLACKENED CHICKEN WRAP

ROASTED CORN, BLACK BEANS, ROMAINE, TOMATILLO SALSA, CILANTRO SOUR CREAM  
SWEET POTATO FRIES 12

## SIDES

GRILLED VEGETABLES 8

TRUFFLED POTATO TOTS 6

WILD MUSHROOMS AND VIDALIA ONIONS 9

ASPARAGUS 9

BACON ROASTED FINGERLING POTATOES 7

TRUFFLED FRENCH FRIES 7

SWEET POTATO FRIES 6

COTTAGE FRIES, MAYTAG BLUE CHEESE 6

SAUTÉ OF SPRING VEGETABLES 7

CREAMED SPINACH GRATIN 7