

Tavern Raw Bar

Colossal Shrimp \$2.95 ea

Horseradish cocktail sauce

Chilled Oysters \$1.95 ea

Champagne and pink peppercorn mignonette sauce

Long Island Little Neck Clams \$1.50

Horseradish cocktail sauce

Baltimore Shrimp \$11.95

Half pound of seasoned shrimp and grain mustard aioli

To Start or To Share

Hall of Fame Garlic Bread \$4.50

Toasted garlic rustique bread, warm gorgonzola fondue

Daily Grilled Flatbread \$7.50

Chosen by our Chef, from the freshest possible ingredients

Crispy Onion Straws \$4.50

Seasoned fried onion straws, smokey ketchup

Appetizers

Baked French Onion Soup \$4.50

Five onions, toasted garlic crostini, topped with three cheeses

Steamed Snug Harbor Mussels \$7.95

Roasted garlic, white wine, cherry peppers

Crispy Oysters \$9.95

Miso scented tomato rémoulade and sesame seaweed salad

Stilton Cheese Fritters \$5.95

Sweet cranberry chutney

Crispy "Rhode Island" Calamari \$7.95

Roasted garlic butter, hot cherry peppers, spicy marinara dipping sauce

Seared Yellow Fin Tuna \$8.95

Sesame crackers, wasabi cream and san bai su

Maryland Style Crab Cake \$9.95

Herbed tartar sauce

Max's Chicken Wings \$6.95

Piled high. Smoked and barbequed, bleu cheese dressing, celery sticks

Salads

Max's Classic Caesar \$5.95

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

Mixed Field Green Salad \$4.95

Baby leaves of spinach, frisee, Lola Rosa and others, grape tomatoes, sherry vinaigrette

Tuscan Salad \$6.95

Mixed greens, whole roasted garlic, plum tomatoes, calamata olives, fresh mozzarella, warm polenta croutons, balsamic vinaigrette

The Wedge \$6.50

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

Chopped Salad \$5.95

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

Entrée Salads

Tuscan Chicken Salad \$8.95

Mixed greens, whole roasted garlic, plum tomatoes, calamata olives, fresh mozzarella, warm polenta croutons, balsamic vinaigrette

Gulf Shrimp Chopped Salad \$12.95

Sherry vinaigrette and crumbled gorgonzola

"Hollywood" Cobb Salad \$8.95

Applewood smoked bacon, chicken, egg, gorgonzola, avocado, pumpnickel croutons

Max's Grand Caesar Salad \$6.95

with

grilled chicken \$8.95 herbed tenderloin \$10.95

gulf shrimp \$12.95 grilled salmon \$10.95

Sandwiches

Grilled Portobello Muffaletta \$6.95

Grilled vegetables, basil aioli, fresh mozzarella, Creole olives

Grilled Chicken Sandwich \$7.95

Oven roasted tomato, baby arugula and "mom's" coleslaw

Max's Steak and Cheese \$11.95

Wild mushrooms, sweet vidallia onions and spicy steak fries

Honey Roasted Turkey BLT \$7.95

Applewood smoked bacon and sweet pickles

Barbequed Pork Sandwich \$7.95

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

Grilled Angus Cheese Burger \$6.95

Shaved lettuce, cheddar cheese, red onion, tomato and French fries

Entrées

Grilled Breast of Chicken Paillard \$10.95

Balsamic glaze, panzanella salad

Old English Style Fish & Chips \$9.95

French fries, malt vinegar, creamy coleslaw

Short Rigatoni Bolognese \$8.95

Hearty Italian meat sauce with pesto, ricotta

Grilled Beef Tenderloin and Gulf Shrimp Brochette \$11.95

Onion jam, rice pilaf, grilled asparagus

Max a Penne \$8.95

Grilled chicken, sautéed escarole, plum tomatoes, parmesan cheese, garlic, extra virgin olive oil

12oz. New York Sirloin \$16.95

Garlic mashed potatoes

Seared Farm Raised Salmon \$12.95

Grilled squash, oven roasted tomatoes, broken basil vinaigrette

Shrimp with Fettuccine \$11.95

Sautéed gulf shrimp, sun-dried tomato basil cream, pinenuts

Hilda's Meatloaf \$9.50

Cheddar mashed potatoes, haricots verts, roasted shallot jus

Pan Roasted George's Bank Cod \$12.95

Basil and sweet pea risotto, lobster butter sauce

18% gratuity added to parties of 8 or more

Private dining available for 12 to 300

Tavern Kitchen

Jeffrey Daigneau, Chef de Cuisine

Vlad Menshch and Yousef Ghalaini, Sous Chefs

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