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## Tavern Raw Bar

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**Colossal Shrimp** \$2.95 ea  
Horseradish cocktail sauce

**Chilled Oysters** market price  
Daily selections, Champagne and pink peppercorn mignonette sauce

**Long Island Little Neck Clams** \$1.75 ea  
Horseradish cocktail sauce

**Oyster Rockefeller** \$12.95  
Creamy parmesan and pernod spinach

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## To Start or To Share

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**Tuna Tacos** \$10.95  
Yellow fin tuna, white rice, wasabi cream

**Grilled Flatbread** \$7.95  
Daily chef's selection

**Hall of Fame Garlic Bread** \$5.95  
Toasted garlic rustique bread, warm gorgonzola fondue

**Spinach Artichoke Dip** \$7.95  
Toasted pita bread

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## Appetizers

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**Maryland Crab Cake** \$12.95  
Charred tomato remoulade and watercress salad

**Spicy Shrimp Tempura** \$12.95  
Crispy fried shrimp, tobiko caviar, chili aioli

**Pan Stewed Blue Hill Bay Mussels** \$10.95  
Fresh herbs, white wine garlic butter broth, french fries

**Baked French Onion Soup** \$5.95  
Five onions, toasted garlic crostini, topped with three cheeses

**Crispy "Rhode Island" Calamari** \$8.95  
Roasted garlic butter, hot cherry peppers, spicy marinara dipping sauce

**Max's Chicken Wings** \$7.95  
Smoked and barbequed, bleu cheese dressing, celery sticks

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## Salads

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**The Wedge** \$6.95  
Iceberg lettuce, Great Hill blue cheese dressing, crisp apple-smoked bacon

**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, frisée, LoLa Rosa and others, grape tomatoes, sherry vinaigrette

**Tuscan Salad** \$6.95

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

**Chopped Salad** \$5.95

Chopped fresh vegetables, gorgonzola, sherry vinaigrette

*"Max's Tavern uses only oil that contains no Trans Fatty Acids for all fried foods."  
"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness." (4/25)*

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**Tavern Specialties**

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**St. Louis Style Barbequed Ribs** \$22.95

Dry rubbed, slowly smoked, French fries, creamy coleslaw

**Pan-Pressed Murray's Chicken** \$17.95

Garlic mashed potatoes, marsala braised Brussels sprouts, cipollini onion

**Hilda's Meatloaf** \$14.95

Cheddar mashed potatoes, buttered green beans, roasted shallot jus

**Seared Pork "Schnitzel"** \$21.95

Cucumber yogurt, cherry tomatoes, red bliss potato salad, cranberry chutney

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**Pasta**

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**Wild Mushroom and Spinach Lasagna** \$15.95

Egg pasta, spinach and three cheeses, tomato butter sauce

**Max a Penne** \$15.95

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

**Shrimp with Linguini and Pine Nuts** \$18.95

Oven roasted tomatoes, basil, parmesan cheese, pesto cream

**Short Rigatoni Bolognese** \$15.95

Hearty Italian meat sauce with pesto and ricotta cheese

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**Seafood**

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**Seared Sea Scallops** \$25.95

English peas, sweet potato parsnip hash, chardonnay prosciutto corn

**Sesame Crusted Yellow Fin Tuna** \$24.95

Asian salad, crispy noodles, jasmine vinaigrette

**Tavern Baked Stuffed Shrimp** \$26.95

Crabmeat, lemon garlic caper beurre blanc, spinach

**Pan Seared Trout** \$21.95

Fingerling potatoes, spring vegetable, oven roasted grape tomatoes, sauce almondine

**Old English Style Fish & Chips** \$17.95

French fries, malt vinegar, creamy coleslaw

**Oven Roasted Atlantic Salmon** \$23.95

Wasabi mashed potatoes, edamame, shitake ginger vinaigrette

**Grilled Mahi Mahi** \$23.95

Wilted spinach, cipollini onion, sweet pepper, pomme puree, crab gribiche



**Chop House Classics**

**12oz New York Strip** \$23.95

**16oz Max Cut New York Strip** \$28.95 **Steak Au Poivre** 12oz \$26.95

16oz \$31.95

Center cut strip steak, brandy peppercorn sauce

**Steak ala Max** 12oz \$27.95

16oz \$32.95

Gorgonzola dolce, arugula and tomatoes

**Filet Mignon** 10oz \$29.95

**20oz Grilled Bone-In "Cowboy"** \$29.95

Bearnaise Sauce available

**All Chop House Classics served with one side**

Pan Roasted Wild Mushrooms

Cheddar Whipped Potatoes

Steakhouse Fries

Garlic Mashed Potatoes

French Fries

Asparagus with Sweet Onion Jam

Truffle Fries

Sautéed Broccolini

Parmesan Spinach

Brussels Sprouts

Loaded Baked Potato

(Sides \$4.00)

*Dorjan Puka, Executive Chef*

*Paul Roberge Sous Chef*

*"For our health conscious guests, all our pastas can be made with Barilla pasta plus penne. Made with chickpeas, lentils, coarse durum wheat, oats, spelt, barley and egg whites, one portion contains 7g of fiber and 17g of protein." (4/25)*