

Max's TAVERN

TAVERN RAW BAR

***Shellfish Sampler** (for 2) ~ 36.95

***High Rise** (for 4 -6) ~ 69.95

***Little Neck Clams** ~ 2.95 each
Horseradish cocktail sauce

Colossal Shrimp ~ 3.95 each
Horseradish cocktail sauce

Daily Selection of Oysters ~ MP
Champagne mignonette

Baltimore Shrimp ~ 13.95
Whole grain mustard aioli

The freshest assortment of shellfish, including east coast oysters, little neck clams, scallop ceviche, calamari, seaweed salads chilled Baltimore shrimp, served over crushed ice, cocktail sauce, wholegrain mustard aioli, and champagne mignonette

TO START

Crispy "Rhode Island" Calamari ~ 12.95
Garlic butter, hot cherry peppers, marinara

Maryland Crab Cake ~ 15.95
Watercress, orange, fennel salad, Cajun remoulade

Crispy Fish Street Tacos ~ 8.95
Pickled red onion, cilantro cumin slaw, avocado chimichurri

Baked French Onion Soup ~ 8.95
Five onions, three cheeses, toasted garlic crostini

Cape Cod Mussels ~ 12.95
Cream ale, pork belly, shallot, grain mustard

Buttermilk Fried Cauliflower ~ 10.95
Cheddar ale fondue, Aleppo chili

Bruschetta ~ 11.95
*Grilled rustic bread, fig jam, prosciutto, onion agrodolce
balsamic roasted grapes, Liuzzi Brothers burrata, microgreen salad*

***Spicy Tuna Tacos** ~ 9.95
Yellowfin tuna, furikake, sushi rice, sesame, crispy wonton

Smoked Pork Lettuce Wraps ~ 11.95
Boston bibb lettuce, pickled onion, watermelon, cucumber

SALADS

The Wedge ~ 11.95
*Iceberg lettuce, tomato, gorgonzola, pickled red onion
bacon, pumpernickel crumble, blue cheese dressing*

Tavern Chopped Salad ~ 10.95
*Tomato, carrot, radish, chickpeas, edamame, scallion
pepperoncini, cheddar cheese, ranch dressing*

Gem Caesar Salad ~ 9.95
*White anchovies, focaccia crumble, Grana Padano cheese,
Max's classic Caesar dressing*

Tuscan Salad ~ 11.95
*Mixed greens, roasted garlic, grape tomatoes
Kalamata olives, fresh mozzarella
warm polenta croutons, balsamic vinaigrette*

Melon Panzanella Salad ~ 11.95
*Toasted rustic bread, feta cheese, baby arugula
pickled red onion, broken balsamic vinaigrette*

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



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Max's TAVERN

ENTREES

Classic Fish & Chips ~ 21.95 *French fries, tartar sauce, creamy coleslaw* ***Cape Cod Day Boat Scallops** ~ 30.95 *White bean salad, fresh dill*

Roasted Chicken ~ 22.95 *Ricotta zucchini fritter, glazed carrot* *castelvetroano olives, avocado crema*

spiced pecans, bourbon pan jus ***Hidden Fjord Salmon** ~ 27.95 *Bok choy, oyster mushroom, green onion*

Grilled Monkfish ~ 22.95 *Eggplant piperade, egg, capers, red pepper, olive oil* *miso butter sauce, radish salad*

Smoked Cauliflower Steak ~ 18.95 *Sautéed sweet corn, mushrooms, chimichurri sauce* **Pan Seared Halibut** ~ 27.95 *Summer squash mussel succotash*

***Grilled Pork Chop** ~ 24.95 *Bourbon corn pudding, pickled watermelon slaw*
sauce au poivre

Any of our seafood options may be ordered "simply prepared" with your choice of side

CHOP HOUSE CLASSICS

All Chop House Classics Served With One Side

*New York Strip 12oz	35.95	*Marinated Hanger Steak 12oz	29.95
*Center Cut Ribeye 16oz	37.95	*Lamb Steak 13oz	28.95
*Filet Mignon 8oz	42.95	*Prime Rib ~ Gentle Giant 12-14oz	29.95
*Prime Skirt Steak 8oz	25.95	*Prime Rib ~ Max's Cut 18-20oz	44.95

ADD TO ANY STEAK

Ala Max ~ Gorgonzola dolce, arugula, tomatoes 4.95

Oscar ~ Lump crab, asparagus, béarnaise 9.95

Au Poivre ~ Brandy peppercorn sauce

Béarnaise or Chimichurri Sauce

Trio of sauces - 4.95

SIDES

All Additional Sides ~ 6.95

Pan Roasted Mushrooms

Red Bliss Smashed Potatoes

Creamed Spinach

Summer Squash Casserole

Sautéed Spinach

Asparagus

with Garlic

with Sauce Ravigote

Loaded Baked Potato

Baked Macaroni & Cheese

with Bacon, Cheddar, Green Onion

Steak Fries

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

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

