



Tavern Raw Bar

Raw Bar Platter

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

Shellfish Sampler (for 2) ~ 36.95

High Rise (for 4 -6) ~ 69.95

Colossal Shrimp ~ 3.95 each
Horseradish cocktail sauce

Little Neck Clams ~ 2.95 each
Horseradish cocktail sauce

Baltimore Shrimp ~ 13.95
Whole grain mustard aioli

Scallop Ceviche ~ 9.95
Lime, cilantro, red onion

Daily Selection of Oysters ~ MP
Champagne mignonette

Appetizers and Salads

Calamari ~ 12.95

Sautéed with garlic butter
hot cherry peppers, marinara

Baked French Onion Soup ~ 9.95

Five onions, gluten free crostini, three cheeses

Baked Chicken Wings ~ 13.95

House smoked and barbecued
blue cheese dressing, celery sticks

Grilled Scallops* ~ 18.95

Asparagus, lemon beurre blanc

The Wedge ~ 11.95

Iceberg lettuce, Great Hill blue cheese dressing
tomatoes, apple-smoked bacon

Max's Classic Caesar ~ 9.95

Hearts of romaine, Grana Padano
Max's Classic Caesar dressing

Tuscan Salad ~ 11.95

Mixed greens, roasted garlic, grape tomatoes
kalamata olives, fresh mozzarella
balsamic vinaigrette

Tavern Chopped Salad ~ 10.95

Chopped fresh vegetables, gorgonzola
sherry vinaigrette

Sides

Addition sides ~ 6.95

Pan Roasted Wild Mushrooms

Garlic Mashed Potatoes

Jasmine Rice

Loaded Baked Potato

Brussels Sprouts with Pancetta

Asparagus

Cheddar Whipped Potatoes

*"Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness."

Entrees

Vegetarian Bolognese ~ 22.95

Tomato, sweet onion, penne
topped with herbed ricotta

Double Cut Pork Chop ~ 24.95

Brussels sprouts, sweet potatoes, apple cider barbeque
apple chips

Cape Cod Day Boat Scallops ~ 30.95

Mushroom and black garlic risotto, beurre blanc
Radish, micro watercress

Grilled Atlantic Swordfish ~ 30.95

Jasmine rice, spinach, garlic, achiole coleslaw

Herb Roasted Chicken ~ 22.95

Confit fingerling potatoes, Cipollini onion
parsnip puree, roasted root vegetables

Chop House Classics

All Chop House Classics Served With One Side

New York Strip 12 oz 35.95

Center Cut Ribeye 16 oz 37.95

Filet Mignon ~ Petite 6 oz 32.95

Filet Mignon ~ 10oz 44.95

Prime Rib ~ Gentle Giant 29.95

Prime Rib ~ Max's Cut 44.95

Hanger Steak 29.95
Chili firecracker rubbed

Surf and Turf 43.95
Hanger steak and Scallops

Add to any Steak

Au Poivre – 2.95
Brandy peppercorn sauce

Ala Max – 4.95
Gorgonzola, arugula, tomatoes

Scallops – 14.95
Grilled or blackened

Shrimp – 9.95
Grilled or blackened

Béarnaise or 2.95
Bourbon Bacon Butter

Simply Grilled

All Simply Grilled Items Served with One Side

Scallops 30.95

Atlantic Salmon 27.95

Swordfish 30.95

Jumbo Shrimp 26.95

Chef's daily selection MP

"Max's Tavern uses only oil that contains
no Trans Fatty Acids for all fried foods."

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

CHEF

BRAD LABONTE-BANAS

SOUS CHEFS

LAPHERIS WALTERS

