



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

The Wedge ~ 11.95

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

Gem Caesar Salad ~ 9.95

White anchovies, focaccia crumble,
Grana Padano cheese, Caesar dressing

Tuscan Salad ~ 11.95

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

Tavern Chopped Salad ~ 10.95

Tomato, carrot, radish, chickpeas
edamame, scallion, pepperoncini
cheddar cheese, ranch dressing

Sides

Addition sides ~ 6.95

Pan Roasted Wild Mushrooms

Spinach Sautéed with Garlic

Loaded Baked PotatoRed Bliss Smashed Potatoes

Asparagus with Sauce Ravigote

Steak Fries

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

Entrees

Hidden Fjord Salmon ~ 27.95

Bok choy, oyster mushroom, green onion
miso butter sauce, radish salad

Pan Seared Halibut ~ 27.95

Summer squash mussel succotash
curry zucchini puree

Cape Cod Day Boat Scallops ~ 30.95

White bean salad, fresh dill
castelvetrano olives, avocado crema

Grilled Monkfish ~ 22.95

Eggplant piperade, egg, capers, red pepper, olive oil

Smoked Cauliflower Steak ~ 18.95

Sautéed sweet corn, mushrooms, chimichurri sauce

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

Center Cut Ribeye 16oz 37.95

Filet Mignon 8oz 42.95

Prime Skirt Steak 8oz 25.95

Marinated Hanger Steak 12oz 29.95

Lamb Steak 13oz 28.95

Prime Rib ~ Gentle Giant 29.95

Prime Rib ~ Max's Cut 44.95

Add to any Steak

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

"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."

