



TAVERN RAW BAR

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

***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

Raw Bar Platter

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

SALADS

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

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

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

"Hollywood" Chicken Cobb Salad ~ 16.95
Crisp apple-smoked bacon, chicken, egg gorgonzola cheese, avocado, tomato pumpernickel croutons

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

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

ADD TO ANY SALAD TO MAKE IT AN ENTREE

Shrimp 7.95 | Chicken 5.95 | *Salmon 10.95 | *Scallops 13.95
Calamari 7.95 | *Tenderloin 11.95

*"Before placing your order please inform your server if anyone in your party has a food allergy."
"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness."*

L
U
N
C
H
M
E
N
U

Max's TAVERN

ENTREES AND SANDWICHES

Cheese Steak ~ 16.95
American cheese, caramelized onion, tomato mushroom, aioli, French fries, baguette

Grilled Vegetable Sandwich ~ 12.95
Grilled portabella mushroom, sweet pepper zucchini eggplant, pesto, fresh mozzarella baguette, sweet fries

***Hidden Fjord Salmon ~ 18.95**
Bok choy, oyster mushroom, green onion miso butter sauce, radish salad

Cuban Sandwich ~ 15.95
Herbed ham, roasted pork, pickled onion, mustard ale cheese, pickles, baguette, sweet potato fries

Roasted Turkey BLT ~ 13.95
Crisp apple-smoked bacon, arugula tomato, gaufrettes

Barbecued Pork Sandwich ~ 13.95
Pulled pork, shaved red onion slaw bread & butter pickles sweet potato fries

Caribbean Jerk Chicken Sandwich ~ 12.95
Pineapple aioli, fried cherry peppers grilled red onion arugula, sweet potato fries

Classic Fish & Chips ~ 17.95
French fries, tartar sauce, creamy coleslaw

TAVERN BURGERS

***Tavern Burger ~ 14.95**
Applewood smoked bacon, extra cheddar cheese grilled onion, Bibb lettuce, tomato, French fries

Turkey Burger ~ 14.95
Swiss cheese, Bibb lettuce, tomato, caramelized onion rosemary aioli, sweet potato fries

Salmon Burger ~ 13.95
Pickled red onion, Cajun remoulade Bibb lettuce, tomato, salt and vinegar fries

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
*Marinated Hanger Steak	29.95

SIDES

All Additional Sides ~ 6.95

Pan Roasted Mushrooms

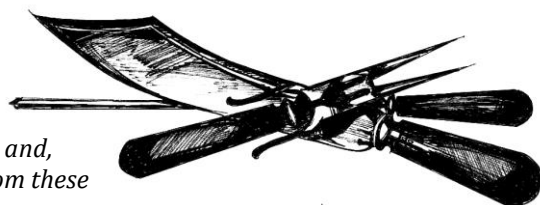
Sautéed Spinach
with Garlic

Baked Macaroni & Cheese

Red Bliss Smashed Potatoes

Summer Squash Casserole

Asparagus
with Sauce Ravigote



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

