

QUICK BAR BITES

Served Monday-Saturday from 2:30 –5:00 pm
Sunday from 3:00-4:00 pm

Crispy Tempura Rock Shrimp

Garlic chili sauce
\$10.95

Fried Whole Belly Clams

Housemade tartar sauce
\$12.95

Fried Atlantic Oysters

Housemade tartar sauce
\$10.95

Max's Oysters Rockefeller

Spinach, Pernod, Monterey jack cheese and
parmesan cream
\$10.95

Rhode Island Style Calamari

Lightly fried and tossed with cherry peppers
and garlic sauce
\$8.95

Grilled Chicken Caesar Salad

Romaine hearts, housemade caesar dressing,
shaved parmesan
\$10.95

Hazelnut Encrusted Honey Goat Cheese Salad

Organic arugula, ginger-apricot vinaigrette
\$9.95

Max's Chopped Shrimp Salad

Crumbled gorgonzola cheese, sweet sherry vinaigrette
\$12.95

New England Clam Chowder

Lots of clams, potatoes and
Applewood smoked bacon
\$5.95

Maine Lobster Bisque

chunks of fresh lobster meat
\$8.95

Maryland Jumbo Lump Crabcake

Sweet Corn Coulis, harissa aioli, jicama-chayote slaw
\$13.95

Grilled Angus Beef Cheeseburger

Aged cheddar cheese, Applewood
smoked bacon, sliced tomato on a toasted
kaiser roll with French fries
\$10.95

Tavern Steak

Grilled Certified Angus sirloin with truffle mashed potatoes,
asparagus and roasted shallot demi-glace
\$17.95

Wonton Tacos

Charred ahi tuna, sticky rice, mango salsa, wasabi aioli
\$10.95

TAVERN

MENU

Served Monday-Saturday 2:30 –5:00 pm
Sunday 3:00-4:00 pm

FRESH OYSTER SELECTION

Please Refer to Daily Features

Littleneck Clams \$1.75 each

Cherrystone Clams \$1.75 each

Colossal Shrimp \$2.95 each

Cold Water Jonah Crab Claws \$2.50 each

Taylor Bay Scallops \$2.50 each

Chilled Mussels on the Half Shell \$6.95
Medley of sauces; curry, vinaigrette, chipotle and remoulade

"Baltimore Style"

Spiced Shrimp Cocktail \$11.95 1/2 LB
Large chilled shrimp steamed in beer and Old Bay

Alaskan Dungeness Crab Cocktail

Classic Louis dressing and spicy cocktail sauce
\$14.95 1/4 LB

SHELLFISH SAMPLER

littleneck and cherrystone clams, j Jonah crab claws,
jumbo shrimp, oysters and mussels \$29.95

HI-RISE OF SHELLFISH

The freshest assortment of shellfish: oysters, clams,
mussels, crab, jumbo shrimp,
plus other market crustaceans
perched on a shaved ice mountain
for up to four persons \$52.95

MAX'S SKYSCRAPER

Even more shellfish!!
Six to eight persons \$88.95

Oysters, like fine wines, take on the flavor characteristics of the area in which they are grown. Water temperature, salinity, tidal movement, amount of sunlight and the richness of available nutrients and oxygen all play an important role in the development of an oyster's flavor and texture. Today, you will have the opportunity to sample eight distinct varieties of oysters, each with its own subtleties and complexities, which make them unique.

"Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness"