



RAW BAR

Colossal White Shrimp, each	\$ 2.95
Jonah Crab Claws, each	\$ 2.50
Taylor Bay Scallops, each Lemongrass aioli, wasabi tobikko	\$ 2.50
Chilled Mussels on the Half Shell Trio of sauces; curry, vinaigrette and remoulade	\$ 6.95
“Baltimore Style” Shrimp Cocktail Large chilled shrimp steamed in beer and Old Bay	\$11.95
Jonah Crab Cocktail 1/4 lb. Spicy cocktail and Louis sauces	\$14.95

Signature Raw Bar Samplers

Shellfish Sampler	\$29.95
Littleneck and cherrystone clams, Jonah crab claws, jumbo shrimp, oysters and mussels	
Hi-Rise of Seafood	\$52.95
the freshest assortment of shellfish: oysters, clams, mussels, Jonah crab claws, jumbo shrimp, plus other market crustaceans perched on a shaved ice mountain for up to four people	
Max’s Skyscraper	\$88.95
(even more shellfish!!)	

A P P E T I Z E R S

New England Clam Chowder	\$ 5.95
Loads of clams with potatoes and Applewood smoked bacon	
Maine Lobster Bisque	\$ 8.95
Garnished with chunks of fresh lobster meat	
Max’s Oyster Rockefeller	\$10.95
Spinach, Pernod, melted leeks, parmesan cream	
“Potted” Snug Harbor Jumbo Mussels	\$ 9.95
Roma tomato confit, roasted garlic, white wine	
Rhode Island Style Calamari*	\$12.95
Lightly fried and tossed with cherry peppers and garlic sauce	
Maryland Jumbo Lump Crabcake	\$13.95
Sweet corn coulis, harissa aioli, jicama-chayote slaw	
Crispy Tempura Rock Shrimp	\$10.95
Garlic chili aioli	
Hazelnut Encrusted Honey Goat Cheese*	\$ 9.95
Organic arugula, ginger-apricot vinaigrette	
House Salad	\$ 5.95
Baby field greens, sweet sherry vinaigrette	
Wonton Tuna Tacos*	\$10.95
Charred Ahi tuna, sticky rice, mango salsa, wasabi aioli	

Live Maine Lobsters 1 1/2 to 3 lbs



Steamed or Herb Grilled market price
Stuffed with Shrimp and Crabmeat market price

served with grilled asparagus, drawn butter and French fries*

Fried Seafood Platters*

Pacific oysters	\$12.95
Whole belly clams	\$14.95
English style Fish and Chips	\$11.95

all served with French fries, cole slaw, tartar sauce

BRUNCH ENTREES

Tavern Steak & Eggs	\$18.95
Certified Angus sirloin, two eggs any style, home fried potatoes with bell peppers and rosemary, sauce béarnaise, sliced tomato	
Smoked Salmon Frittata	\$14.95
Three Egg Open Faced Omelet with Capers, red onion, fresh dill and home fried potatoes	
Shrimp & Avocado Omelet	\$13.95
Three egg omelet, rock shrimp, jack cheese, watercress, home fried potatoes with bell peppers and rosemary	
Max’s Stuffed French Toast*	\$12.95
Cinnamon raisin swirl bread, strawberries, pure maple syrup, mascarpone cheese, caramelized bananas foster	
Swiss Muesli Cereal, Yogurt and Fresh Fruit	\$ 9.95
Seasonal berries, mint and fruit, served with Greek yogurt and our cereal mix	
Oyster Bar “Hangtown” Fry*	\$13.95
Three egg frittata with pan fried oysters and crisp bacon, Chorizo-Yukon Gold potato hash	
Perona Farms Smoked Salmon	\$12.95
Served with toasted bagel, cream cheese, caper, red onion, green leaf lettuce and sliced tomato	

BENEDICTS

Classic Eggs Benedict	\$12.95
Poached jumbo eggs, grilled Canadian bacon, English muffin, home fried potatoes with bell peppers and rosemary, hollandaise sauce	
Crab Cake Benedict	\$15.95
Poached jumbo eggs, home fried potatoes with bell peppers and rosemary, frisee, jumbo lump crab béarnaise	
Maine Lobster Benedict	\$18.95
Two poached eggs, Butter roasted lobster, house baked lemon-chive biscuit, sauce Choron, home fried potatoes	
Florentine Benedict	\$12.95
Two poached eggs, sautéed spinach, roasted portobello caps, Hollandaise, home fried potatoes	
Smoked Salmon Benedict	\$14.95
Two poached eggs, Catskills smoked salmon, potato latkes, dill Hollandaise	

LUNCH ENTREES

Local Jonah Crab Club Sandwich	\$15.95
applewood smoked bacon, beefsteak tomato, dijonnaise, Old Bay French Fries	
Grilled Angus Beef Cheeseburger	\$9.95
Aged cheddar cheese, sliced tomato on a toasted brioche roll with french fries*	
Tavern Steak	\$17.95
Grilled Certified Angus sirloin with truffle mashed potatoes, asparagus and roasted shallot demi-glace	

Entrée Salads

Grilled Chicken Caesar Salad	\$10.95
Romaine hearts, housemade Caesar dressing, shaved Grana Padana	
Tuscan Chicken Salad	\$10.95
Tossed greens, fresh mozzarella, polenta croutons*, tomatoes, kalamata olives, roasted garlic	
Max’s Chopped Shrimp Salad	\$12.95
Crumbled gorgonzola cheese, sweet sherry vinaigrette	

EXECUTIVE CHEF : SCOTT MILLER SOUS CHEFS : DAVE SUDOL, ERIC ZIZKA

“THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS”

*MAX’S OYSTER BAR USES ONLY OIL THAT CONTAINS NO TRANS FATTY ACIDS FOR ALL FRIED FOODS
18% GRATUITY ADDED ON TO ALL PARTIES OF TEN OR MORE