max GILL & GRILL

BRUNCH MENU *SAT & SUN TIL 2PM* • FRESH SEAFOOD DAILY • IMMERSE YOURSELF.

Soups

Soup of the Day 4/6
Pork Green Chili 4/6
Clam Chowder 5/7
Lobster Stew 5/7

Appetizers

Steamed Littleneck Clams
garlic, white wine, lemon, parsley 12.50 add meatballs 1.50

Maryland Style Crab Cakes
spicy mustard sauce, micro greens 14

Crispy Caribbean Calamari
fried, baby corn, pepperoncini with red pepper aioli
and mango mojo sauces 11.98/8.98

Peel and Eat Old Bay Shrimp
half pound bamboo steamed to order 12

Max's Flatbreads
Lobster - chipotle sauce, bacon, roasted corn, roasted red peppers, jack & cheddar cheese 12

Portobello - baby arugula, roma tomato, goat cheese, truffle oil 10.
add chicken 2.

Bowl of Parmesan Truffle Fries 6.50

Salads

Fields of Joy 5/8
cranberry vinaigrette, glazed walnuts, sundried cranberries and goat cheese

Baby Red Romaine Caesar
truffle flatbread "croutons", parmesan 6/9
with grilled chicken or rotisserie chicken 10/13
with grilled shrimp or rotisserie shrimp 12/15
with herb crusted tuna 13/16

Max Chop Salad
field greens, rotisserie chicken, apple smoked bacon,
cornbread croutons, goat cheese, avocado, tomatoes, red onion,
garbanzo beans and champagne vinaigrette 13.98

Seared Tuna Sashimi Salad
fresh yellowfin tuna with mixed field greens tossed with honey soy ginger vinaigrette, bok choy, bell peppers, sugar snap peas, crispy rice noodles and a wasabi drizzle 14.98

Sandwiches

all sandwiches are served with a choice of french fries, fresh fruit or cole slaw
add parmesan truffle fries 1

New England Lobster Roll
one whole Maine lobster, cooked, chilled, and prepared with a
hint of mayo and lemon 10/18.98

Oyster or Shrimp Po' Boy Sandwich
fried in a light crispy batter, lettuce, tomato, pickle, tartar sauce 7/12

Applewood Roasted Standing Prime Rib Sandwich
sliced thin, horseradish cream, au jus 8/13
add onions, peppers, mushrooms, cheese .75 each

Home Smoked Turkey Club
turkey breast, bacon, white cheddar, lettuce, tomato onion,
chive-jalapeno aioli, sour dough 6/11
add avocado 1

Ham & Pear Crisp Sandwich
thinly sliced smoked ham and poached pears, swiss and fontina cheese
in grilled sour dough bread with spiced butter spread 7/12

Fat Max Burger
swiss or white cheddar cheese, crispy onions, horseradish 9
if you dare, add fried oysters 1.50 each

Sandwiches *(continued)*

Classic Sirloin Burger
half a pound ground sirloin, house spread, lettuce, tomato, onion 8
add cheese 1 add bacon 1.50 add guacamole 1.50

Lobster Sandwich
Maine lobster, bacon, tomato, onion, chive-jalapeno aioli 14 swiss
add avocado 1. add jalapenos .50

Grilled Pineapple BBQ Chicken Sandwich
pineapple rings, house sweet or spicy barbeque sauce 10

Rotisserie Chicken Breast Sandwich
baby greens, marinated tomato and onion, lemon mayo 10

North Carolina Style Pulled Pork Sandwich
tender smoked pulled pork, green cabbage, house sweet or spicy barbeque sauce 9

Seared Ahi Tuna Sandwich
arugula, roma tomatoes, red onions, sundried tomato caper vinaigrette &
lemon basil aioli 15

S.B.L.A.T.
our take on the B.L.T. with blackened salmon, avocado and
lemon–scallion tartar sauce 14

Brunch Entrees

asterisked entrees are served with a choice of home fries* or fresh fruit

Eggs Benedict*
two poached eggs with smoked ham on an English muffin topped with a
Hollandaise sauce 9

House Smoked Salmon Benedict*
two poached eggs, house smoked salmon, sautéed onions on an English muffin
topped with Hollandaise sauce 11

Vegetarian Benedict*
roasted portobello mushroom, filled with baby spinach and grilled tomato slices,
topped with poached eggs and Hollandaise sauce 10

Crabby Eggs Benedict*
two poached eggs over lump crab cakes, asparagus and chipotle Hollandaise sauce13

Banana Stuffed French Toast*
topped with yogurt-granola-berry mix
with maple syrup, sausage or bacon 8

Mini Belgian Waffles*
maple syrup, walnuts, fresh berries, bacon or sausage 3.50 each

Huevos Rancheros
two eggs, quesadilla, black beans, Southwest rotisserie chicken, guacamole,
chipotle crema, mixed cheese 10

Breakfast Quesadilla
scrambled eggs, mixed cheeses, bacon or chorizo in a flour tortilla with salsa,
guacamole and chipotle crema 9

Breakfast Burrito
scrambled eggs, chorizo or bacon, potatoes, green chili, black beans, lettuce,
salsa, guacamole and sour cream 11

Roast Prime Rib and Eggs*
thinly sliced prime rib, sautéed onions and mushrooms with two eggs and toast 13

Build Your Own Three Egg Omelet*
with up to three ingredients (spinach, black beans, onion, tomato, mushrooms,
peppers, jack-cheddar cheese blend) 9 *Additional items* 1
Add
chorizo sausage, bacon, 1.50 shrimp, crabmeat, smoked salmon 4

Additions

add a half pound of king crab to anything 18
add a 5oz lobster tail to anything 10
add fried oysters to anything 1.50 each

BENEFIT: We use rice bran oil in our fryer. Healthy benefits include no trans-fat, a rich source of Vitamin E complex and antioxidants, plus less oil is absorbed in food.
We buy ocean-friendly seafood according to seafood WATCH standards.

ATTENTION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
An 18% gratuity will be added to parties of seven or more. Split plate charge – $2.00. We do not accept personal checks. Please be aware of the parking restrictions on the west side of the streets surrounding our restaurant on Thursday, Friday, and Saturday evenings. Valet parking is available Tuesday-Saturday nights in the center of our block.