

GUACAMOLE

Guacamole

queso fresco, seasonal fruit • 15



Maximón will match \$1 of each guacamole sale to the HYTC organization.

ANTOJOS

Queso Fundido

rajás • 14

GREEN CHORIZO +5 | CRAB +12

Carne Apache

hanger steak, breakfast radish, mole coloradito, tostadas • 20

Heirloom Corn Quesadilla

salsa mexicana, chipotle tomatillo crema, queso chihuahua • 14

ADD: CHICKEN +6 | BEEF +10
LOBSTER +24

TACOS

Two per order. Our tacos are made to order using house made tortillas. At Maximón we use a variety of heirloom corns for our tortillas from various locations in Mexico; currently we're sourcing Bolita Amarillo from Oaxaca. This corn provides a unique flavor that is rich in color with a toothsome finish.

Smoked Pork Jowl

green cabbage, avocado salsa, chile pasilla • 16

Grilled Shrimp & Local Blue Crab

holy trinity soffritto, salsa verde • 23

Crunchy Mahi Mahi

plantain crusted mahi mahi, red cabbage, chipotle mayo • 17

Plancha Chicken

marinated chicken, lettuce, tomatillo, salsa chipotle • 15

House Cured Pastrami

thousand island, pickled red cabbage • 17

Smoked & Pickled Mushrooms

brown butter, árbol salsa, crema • 16

CEVICHE

Chilled seafood seasoned with fresh citrus

Hamachi*

grapes, verdita sauce, lychee fruit • 18

Rockfish*

grilled pineapple, cucumber, aguachile verde, smoked agave • 15

Mussels Escabeche

jalapeño, carrot, roasted fresno chile, red pepper purée • 15

(*) Indicates raw or undercooked products. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

PLATES

Plates are arranged in order from lighter to more substantial. Intended for sharing.

Oysters

*salsa verde mignonette,
cilantro, pink peppercorn • 19*

Sautéed Greens

salsa verde • 12

Potatoes

*cured egg yolk, botija powder,
sauce huancaina • 14*

Roasted Beet Salad

*pomegranate molasses,
habañero, burnt eggplant purée,
romanesco • 14*

Baby Gem Lettuce Salad

*roasted corn, corn tortilla crisp,
queso cotija, caesar dressing,
cilantro • 13*

Pork Ribs

merken, chilean salsa • 16

Halibut

*squash blossoms, dashi,
hoja santa • 19*

Lamb Chop

*crispy potato, tomato stir fry,
oyster sauce • 18*

Short Rib

chimichurri, potatoes • 20

New York Strip

pasilla de oaxaca • 35

PLATTERS

Served with our house made tortillas and rice

Cochinita Pibil

*suckling pig, pibil sauce,
pickled onions, salsa verde • 56*

Flat Iron Steak Fajita

*mole chichilo, peppers,
onions • 60*

Whole Fried Rockfish

savory crema • 66

Marinated Carne Asada

*poblanos, onions, house made
salsas and pickled onions • 67*

Giant Prawns

*adobo, tequila, house made
salsas and pickled onions • 68*

Atlas Restaurant Group takes pride in our outstanding quality of product and unique offerings. Here at Maximón, we draw inspiration

from traditional Latin American and Nikkei cuisine and give you our modern interpretation through a stunning presentation, vibrant

flavors, and the atmosphere around you. To dive in deeper to our concept and menu, please visit our website at MaximonRestaurant.com

A customary gratuity of 20% will be added to all parties of 8 or more guests.