

CEVICHE

*Chilled seafood seasoned
with fresh citrus*

Hamachi*

*grapes, verdiva sauce,
lychee fruit • 18*

Rockfish*

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

Mussels Escabeche

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

TACOS

*Two per order. 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.*

Smoked Pork Jowl

*green cabbage, avocado salsa,
chile pasilla • 16*

House Cured Pastrami

thousand island, pickled red cabbage • 17

Crunchy Mahi Mahi

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

Grilled Shrimp & Local Blue Crab

holy trinity soffritto, salsa verde • 23

Plancha Chicken

*marinated chicken, lettuce, tomatillo,
salsa chipotle • 15*

Smoked & Pickled Mushrooms

brown butter, árbol salsa, crema • 16

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

GUACAMOLE

Guacamole

queso fresco, seasonal fruit • 15



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

APPETIZERS

Queso Fundido

rajas • 14

ADD: GREEN CHORIZO +5

CRAB +12

Roasted Beet Salad

*pomegranate molasses,
habanero, burnt eggplant purée,
romanesco cauliflower • 15*

Baby Gem Lettuce Salad

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

ADD: CHICKEN +6 | BEEF+10

LOBSTER +24

Heirloom Corn Quesadilla

*salsa mexicana, chipotle tomatillo
crema, queso chihuahua • 14*

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

Carne Apache

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

TORTA

Served with hand cut fries

Chicken Milanese

*crispy chicken, arugula,
red onion, lemon herb aioli • 18*

Maine Lobster

*lobster tempura, aji lima mayo,
pickled jalapeño, soft herbs • 36*

Dry Aged Burger

*two 4oz dry aged beef patties,
pepper jack cheese, sautéed mush-
rooms & onions, lettuce, tomato,
applewood smoked bacon,
chipotle mayo • 21*

Short Rib

*braised short rib, avocado,
salsa roja, pickled red onion,
shaved vegetable • 30*

PLATTERS

Served with our house made tortillas, salsas, and rice

Cochinta Pibil

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

Flat Iron Steak Fajita

mole chichilo, peppers, onions • 60