

GUACAMOLE

Guacamole
queso fresco, seasonal fruit • 16



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

CEVICHE

Chilled seafood seasoned with fresh citrus

<p>Kanpachi* rock chives, citrus soy, fresh truffle 24</p>	<p>Red Snapper* red onion, avocado, tomato, basil, leche de tigre 19</p>	<p>Fluke* mojo amarillo, sofrito crudo 18</p>
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TACOS

One per order: At Maximón we use a variety of heirloom corns for our made tortillas from various locations in Mexico; currently we're sourcing Bolita Amarillo from Oaxaca.

Smoked Pork Jowl

green cabbage, avocado salsa,
chile pasilla • 9

Plancha Chicken

marinated chicken, lettuce, tomatillo,
salsa chipotle • 9

Grilled Shrimp & Local Blue Crab

morita salsa, celery • 12

House Cured Pastrami

thousand island, pickled red cabbage • 10

Crunchy Mahi Mahi

plantain crusted mahi mahi, red cabbage,
chipotle mayo • 10

Smoked & Pickled Mushrooms

brown butter, árbol salsa, crema • 9

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(* 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.

PLATES

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

Chicken Chicharrónes
aioli criollo, onion mojo • 19

Maryland Crab Fritters
chipotle mayo, lime • 23

Mussels
*chorizo, shallots, white wine, saffron,
roasted garlic, toast • 21*

Chilled Tiger Prawn
vegetable escabeche, cilantro aioli • 21

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

Roasted Beet Salad
*pomegranate molasses,
habañero, burnt eggplant purée,
romanesco • 14*

Sautéed Greens
salsa verde • 12

Baby Gem Lettuce Salad
*roasted corn, corn tortilla crisp,
queso cotija, caesar dressing, cilantro • 13*

Pork Ribs
merkén, chilean salsa • 16

New York Strip
pasilla de oaxaca • 35

Queso Fundido
rajas • 14
GREEN CHORIZO +5 | CRAB +12

Heirloom Corn Quesadilla
*salsa mexicana, chipotle-tomatillo,
crema, queso chihuahua • 15*
ADD: CHICKEN +7 | BEEF +12 | LOBSTER +24

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*

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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