



GUACAMOLE

Guacamole
queso fresco, seasonal fruit • 16



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

APPETIZERS

Chicken Chicharrónes
aioli criollo, onion mojo • 19

Chilled Tiger Prawn
vegetable escabeche,
cilantro aioli • 21

Maryland Crab Fritters
chipotle mayo, lime • 23

Queso Fundido
tequila • 14
PEPPERS +4 | GREEN CHORIZO +5 | CRAB +12

Roasted Beet Salad
pomegranate molasses,
habanero, burnt eggplant purée,
romanesco cauliflower • 15

Baby Gem Lettuce Salad
roasted corn, caesar dressing,
corn crisp, queso cotija, cilantro • 13
BEEF +10 | CHICKEN +6 | SHRIMP +8 | LOBSTER +24

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

(*) 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.

CEVICHE

Chilled seafood seasoned with fresh citrus

Kanpachi*
rock chives,
citrus soy, fresh truffle
24

Red Snapper*
red onion, avocado,
tomato, basil,
leche de tigre
19

Fluke*
mojo amarillo,
sofrito crudo
18

TORTAS

Sandwiches served with hand cut fries.

Chicken Milanese
crispy chicken, arugula,
red onion, lemon herb aioli • 18

Maine Lobster
lobster tempura, chipotle mayo,
pickled jalapeño, soft herbs • 36

Dry Aged Burger
two 4oz patties, pepper jack,
sautéed mushrooms, tomato,
sautéed onions, lettuce,
applewood smoked bacon,
chipotle mayo • 21

TACOS

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

Smoked Pork Jowel
green cabbage, avocado salsa,
chili pasilla, chipotle mayo • 9

Smoked & Pickled Mushrooms
brown butter, árbol salsa, crema • 9

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

Grilled Shrimp & Local Blue Crab
morita salsa, celery • 12

Plancha Chicken
marinated chicken, lettuce,
tomatillo, salsa chipotle • 9

House Cured Pastrami
thousand island,
pickled red cabbage • 10