



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