

## STARTERS

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**Chips & Salsa\***  
*chilean salsa* • 13

**Guacamole\***  
*queso fresco, seasonal fruit* • 16



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

## SALADS

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**Baby Gem Lettuce Salad\***  
*roasted corn, queso cotija, cilantro, tortilla crisp, caesar dressing* • 15

**Roasted Beet Salad\***  
*pomegranate molasses, habanero, burnt eggplant purée, romanesco* • 16

**Chicken Salad\***  
*napa cabbage, sesame, corn crisp* • 18

## APPETIZERS

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**Chicken Chicharrones\***  
*aioli criollo, onion mojo* • 19

**Maryland Crab Fritters**  
*arugula, chipotle mayo, honey, lime* • 18

**Heirloom Corn Quesadilla\***  
*salsa mexicana, chipotle tomatillo crema, queso chihuahua* • 15  
**CHICKEN +7 | BEEF +12 | SHRIMP +12 |**

## RAW BAR

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*Chilled seafood seasoned with fresh citrus*

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

**Kanpachi**  
*rock chives, citrus soy, fresh truffle*  
24

**Tuna 'Pica'**  
*olives, raisins, almonds, avocado ceviche*  
21

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

ceviches are served raw or may contain raw ingredients

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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](http://MaximonRestaurant.com)

## TACOS

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*One 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. This corn provides a unique flavor that is rich in color with a toothsome finish.*

### Smoked & Pickled Mushrooms\*

*brown butter, árbol salsa, crema • 10*

### Crunchy Mahi Mahi\*

*plantain, red cabbage, chipotle mayo • 11*

### Plancha Chicken\*

*lettuce, tomatillo, salsa chipotle • 9*

### Carne Asada\*

*salsa tatemada, peanuts, pico de gallo, radish, cilantro • 11*

### Asparagus Frito\*

*masa, green pepita sauce, habanero • 9*

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## ENTREES

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### FROM THE LAND

#### Roasted Chicken\*

*sweet plantain, black bean risotto, smoked mushroom • 39*

#### Palomilla Steak\*

*10 oz wagyu flat iron steak, tropical fruit marinade, chimichurri, frisée salad • 58*

#### 14 oz New York Strip

*aged for 28 days, glazed eggplant, fresh hearts of palm salad • 86*

### FROM THE SEA

#### U2 Grilled Tiger Prawn

*poblano sofrito • 44*

#### Seared Local Rockfish

*potatoes, spinach, coconut shellfish broth • 38*

#### Whole Roasted Lobster\*

*citrus butter, grilled lemon • MKT*

## SIDES

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#### Double Fried Potatoes\*

*smoked paprika, cayenne, scallions, mayo • 14*

#### Plantain Fried Rice\*

*onion mojo, egg, carrot, celery, soy beans • 14*

#### Street Corn\*

*pickled chili, queso fresco, crema • 14*

#### Black Bean Risotto\*

*caramelized manchego cheese • 14*

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(\*) Indicates gluten free. 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.