

MAXIMÓN

RAW BAR

Shrimp Coctel*

agua chile rojo, cucumber, avocado, cilantro, crema, fresh horseradish

19

Yellowtail Ceviche*

salsa criolla, gooseberry leche de tigre, sweet potato, thai basil, cilantro

20

Tuna Tostadas

yellowfin tuna, chipotle mayo, avocado, spicy sesame oil

21

Oysters*

salsa verde mignonette, cilantro, pink peppercorn

19

ceviches are served raw or may contain raw ingredients

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 & Pickled Mushrooms*

brown butter, árbol salsa, crema • 10

Wild Blue Catfish Frito*

baja slaw, aji mango salsa, chipotle crema • 11

Carne Asada*

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

Asparagus Frito*

masa, green pepita sauce, árbol salsa • 9

Grilled Shrimp*

roasted pineapple salsa, avocado crema, fresno chile • 13

STARTERS

Chips & Salsa*

chilean salsa • 13

Guacamole*

queso fresco, seasonal fruit • 16

APPETIZERS

Caesar Salad*

parmesan, smoked trout roe, sourdough croutons, cured egg yolk • 18

Beef Birria Huarache*

braised beef, white bean hummus, green apple salad • 18

Chopped Salad Tostada*

tortilla bowl, romaine, avocado, black bean salsa, sweet corn, tomato, bacon, creamy cilantro dressing • 18

Chicken Chicharrónes*

aioli criollo, onion mojo • 19

Smoked Chicken Wings*

agave, árbol salsa, lime • 18

Maryland Crab Fritters

arugula, chipotle mayo, honey, lime • 23

Queso Fundido*

rajás • 17

GREEN CHORIZO +5 | CRAB +12

Heirloom Corn Quesadilla*

salsa mexicana, crema, chipotle-tomatillo salsa, queso chihuahua • 17

BEEF +12 | CHICKEN +7 | SHRIMP +12

Chicken Tinga Tetela*

corn tortilla, black bean purée, avocado crema, pico de gallo • 12

TORTAS

Served with hand cut fries or side salad

Chicken Milanese

arugula, red onion, lemon herb aioli • 18

Smoked Turkey

swiss cheese, avocado, fried egg, sourdough bread, mayo • 18

Dry Aged Burger

two 4 oz patties, pepper jack, pickled vegetables, cilantro aioli • 21

BRUNCH ENTREES

Avocado Toast

toasted sourdough bread, avocado mash, za'atar spice, grated eggs, cilantro sprigs, pickled cherry tomato • 17

Yogurt Parfait*

house-made granola, smoked agave, toasted pumpkin seeds, orange supreme, mint • 13

Norteño*

hash brown, poached eggs, salsa verde, queso fresco, chorizo verde, cilantro • 15

Buttermilk Pancakes with Canela

queso fresco, seasonal preserves • 15

Huevos Rancheros*

salsa mexicana, refried beans, fried egg, sliced avocado, árbol salsa • 15

Eggs Benedict

canadian bacon, poached eggs, hollandaise • 22

Croissant Madame

pepper jack, serrano ham, fried egg • 18

Crab Omelet*

maryland lump crab, breakfast potato, chives, old bay, hollandaise • 25

American Breakfast*

two eggs any style, bacon, home fries, toast • 19

(*) Indicates can be prepared 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 6 or more guests.