

STARTERS

Chips & Salsa*
chilean salsa • 13

Guacamole*
queso fresco, seasonal fruit • 16

Crab Chileatole Soup*
*epazote, corn masa, charred corn,
local lump crab* • 20

SALADS

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

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

RAW BAR




*Chilled seafood seasoned
with fresh citrus*

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 Tostada*
*blue corn tostada, chipotle mayo,
avocado, spicy sesame oil*
21

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



*ceviches are served raw or may
contain raw ingredients*

APPETIZERS

Chicken Chicharrónes*
aioli criollo, onion mojo • 19

Chicken Tinga Tetela*
*corn tortilla, black bean purée,
avocado crema, pico de gallo* • 12

Beef Birria Huarache*
*braised beef, white bean hummus,
green apple salad* • 19

Maryland Crab Fritters
arugula, chipotle mayo, honey, lime • 23

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

Queso Fundido*
rajas • 17
GREEN CHORIZO +5 | CRAB +12

Smoked Chicken Wings*
agave, árbol salsa, lime • 18

Pork Ribs*
merkén, chilean salsa • 18

Heirloom Corn Quesadilla*
*salsa mexicana, chipotle tomatillo
crema, queso chihuahua* • 17
CHICKEN +7 | BEEF + 12 | SHRIMP +12

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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

TACOS

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 Mushroom*

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

ENTREES

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

Rack of Lamb*

mole adobado, charred onion, sweet potato pavé, cilantro pistou • 64

New York Strip*

mole poblano, huitlacoche, roasted seasonal vegetables, almond salsa macha • 54

Chile Relleno*

stuffed poblano pepper, navy bean ratatouille, queso chihuahua, toasted almonds, red pipian mole • 28

FROM THE SEA

U2 Grilled Tiger Prawn*

poblano sofrito • 44

Seared Local Rockfish*

herbed coconut broth, sweet potato, corn, spinach, cauliflower, salsa criolla • 42

Whole Roasted Lobster*

citrus butter, grilled lemon • MKT

Recado Rojo Swordfish*

white beans, bacon, tomato chutney, green mojo • 44

SIDES

Double Fried Potatoes*

smoked paprika, cayenne, scallions, mayo • 14

Street Corn*

pickled chili, queso fresco, crema • 14

Plantain Fried Rice*

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

Black Bean Risotto*

caramelized manchego cheese • 14

Yucca Fries*

guajillo chile, huancaína salsa • 14

Tamarind Glazed Brussels Sprouts*

guajillo spiced almonds, gooseberry, cilantro • 15

() 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.