



MAXIMÓN

STARTERS

Chips & Salsa*

chilean salsa • 13

Guacamole*

queso fresco, seasonal fruit • 16

Crab Chileatole Soup*

epazote, corn masa, charred corn, local lump crab • 20

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 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

(*) 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.

RAW BAR

Yellowtail Ceviche*

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

20

Shrimp Coctel*

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

19

Tuna Tostada

blue corn toastada, 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

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

Chicken Tinga Tetela*

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

Chicken Chicharrónes*

aioli criollo, onion mojo • 19

Beef Birria Huarache*

braised beef, white bean hummus, green apple salad • 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

TORTAS

Sandwiches 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