



[www.maxsbbq.com](http://www.maxsbbq.com)

Open Tuesday - Sunday 5 - 10 pm

# TO START

Jekyll Island Curried Crab cakes with Our Garlic Mayo .....	9
Shrimp Skewer: Six Big Shrimp on a Stick, Grilled with Our BBQ Sauce .....	9
Crispy, Mildly Spiced Calamari with Our Roasted Red Pepper Mayo.....	9
Hudson NY Made Smoked Sausage and Pickle Plate.....	7
Max's Slow Smoked Chicken Wings, with a Side of Bleu Cheese Dressing .....	7
Branson Chili, Max's Award Winning Guinness Stout and Mixed Bean Chili.....	6
With Pulled Pork or Smoked Sausage .....	9
Mixed Green Salad with Our House Dijon Vinaigrette or Bleu Cheese .....	5

## DINNER SALADS, VEGGIES & CHILI

BBQ Shrimp Dinner Salad .....	15
Grilled Shrimp on Mixed Greens with Sweet Corn and Candied Almonds	
Mixed Grilled Vegetable Dinner Salad .....	12
Mixed Greens Topped with Grilled Squash, Sautéed Oyster Mushrooms, Roasted Red Peppers, Sweet Corn, and Candied Pecans	
Add Grilled Chicken to Your Salad - <b>6</b>	
Add Grilled Salmon to Your Salad - <b>10</b>	
Add Grilled Shrimp to Your Salad - <b>10</b>	
Grilled Chicken Dinner Salad .....	13
Marinated, Grilled Chicken Breast Over Mixed Greens with Sweet Corn, Dried Cranberries, and Candied Almonds	
Crispy Homemade Mushroom, Vegetable, and Cheddar Croquette.....	12
Served with Two Sides of Your Choice	

## ABOUT OUR GENUINE HICKORY SMOKED MEATS

Authentic hickory smoked meats have a reddish color after smoking. At Max's, we slow smoke our meats from 4-16 hours. The reddish tint is your assurance of quality, authentic slow hickory smoking.

# TRADITIONAL DINNERS

Dinners include 2 side dishes

Traditional Slow Smoked BBQ Pulled Pork.....	13
Max's Half Chicken, Brined and Slow Smoked .....	14
Beef Brisket, Slow Smoked, Served with a Horseradish Dipping Sauce.....	16
Hudson NY Made House Smoked Spicy Sausages .....	13
St. Louis Cut Smoked BBQ Ribs, Sticky or Dry	
1/3 of a rack - <b>15</b> 2/3 of a rack - <b>19</b> Full Rack - <b>25</b>	
Smoked Sausage and BBQ Ribs Combination Dinner .....	24
Pulled Pork and BBQ Chicken Combination Dinner .....	22

# NEW SOUTHERN COOKING

Cedar Plank Salmon - Dry Rubbed and Lightly Smoked with Our Roasted Red Pepper Mayo .....	19
Grilled Choice Hanger Steak over Caramelized Onions .....	20
NY Strip Steak; Hand Cut; Char Grilled; over Caramelized Onions .....	25
Handmade Jekyll Island Crab Cakes with Our Garlic Mayo .....	16
Crispy Cornmeal Crusted Catfish with Our Roasted Red Pepper Mayo .....	17

# SIDE ORDERS

Extra Veggie Sides \$2



Baked Beans  
Cheese Grits  
Crispy Potatoes  
Sweet Corn  
Collard Greens  
Cole Slaw  
Garlic Mashed Potatoes  
Mac And Cheese  
Fresh Green Beans  
Branson Chili



# SANDWICHES & HAMBURGERS

All Sandwiches Include One Topping, Cole Slaw, And A Pickle  
Add Any Side For \$2

Classic Max - Our Signature 7oz Burger with Sweet Pickles and Grilled Onions .....	7
The SuperMax - Our Premium Double Burger with Our Special Sauce and Grilled Onions .....	12
BBQ Pulled Pork Sandwich .....	8
Grilled, Marinated Chicken Sandwich with Roasted Red Peppers .....	8
Hudson NY Spicy Sausage & Caramelized Onion Sandwich .....	8
Jekyll Island Crab cake Sandwich with Our Garlic Pepper Mayo .....	9
Slow Smoked BBQ Brisket Sandwich with Cole Slaw and Sweet Pickles.....	9
Crispy Cornmeal Crusted Catfish Sandwich with Garlic Mayo .....	9
Max's Homemade Veggie and Mushroom Cheddar Burger with Grilled Onions .....	6

## ADD TO TO ANY SANDWICH OR BURGER FOR \$1

Cheddar Cheese - Swiss Cheese - Caramelized Onions - Crumbled Bleu Cheese  
Bacon - Oyster Mushrooms - Roasted Red Peppers

## FOR CHILDREN

(12 and under)

Chicken Wings with Grits and Corn .....	5
Pulled Pork with Garlic Mashed Potatoes and Corn .....	5
Ribs with Garlic Mashed Potatoes and Corn .....	6
Vegetable Sampler; Your Choice of 3 Sides .....	4
Grilled Chicken Breast with Potatoes and Corn.....	6
Homemade Mac n' Cheese.....	4



Please note, an 18% Gratuity will be added to tables of 7 or more.