

Burt & Max's

9089 W Atlantic Ave Suite 100 33446-9006 · +15616386380 · Updated: Mar 8, 2026

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SHARING & SMALL PLATES 9

Classic Cornbread \$8

honey butter

Spinach & Cheese Dip \$17

crispy tortilla chips / charred tomato salsa

Crispy Calamari and Zucchini \$19

banana pepper / lemon-caper remoulade / marinara

Crispy Brussels Sprouts \$17

pepper jam glaze / pancetta / jalapeño / goat cheese

'Onion Soup' Dumplings \$21

sherry reduction / cave-aged gruyère

Crispy Chicken Wings (10) \$18

Korean BBQ, Lemon-Parmesan or North Carolina BBQ

Crispy Crab Cake

jumbo lump blue crab, cajun remoulade

Steamed or Blackened Edamame \$10

hawaiian sea salt or togarashi-hoisin glaze

Lettuce Wraps \$17

sweet chili hoisin / asian vegetable slaw / crispy wontons / bibb lettuce

SOUPS & SALADS 9

Roasted Tomato Soup \$9

artisanal crouton

Classic Caesar \$16

romaine / parmesan reggiano / artisanal crouton / caesar dressing

Burrata Caprese \$18

tomato medley / pesto / balsamic glaze / arugula / sea salt

Classic Chopped Salad \$18

mixed lettuce / asiago cheese / cucumber / tomato / carrot / chickpea / celery / corn / green bean / red wine vinaigrette

Roasted Beet Salad	\$18
whipped goat cheese / balsamic vinaigrette / arugula / roasted beets / toasted almonds / cherry tomatoes	
Mediterranean Salad	\$29
blackened salmon / field greens / cherry tomatoes / roasted garlic / red onion / marinated feta / cucumber / hearts of palm / lemon-oregano / vinaigrette	
South West Chicken Salad	\$24
corn / avocado / cheddar-jack / black beans / house bbq glazed chicken / pico de gallo / chipotle ranch dressing / crispy tortilla	
The Gotham Salad	\$25
mixed lettuce / chicken breast / chopped egg / crispy bacon / roasted beet / shredded gruyère / tomato / thousand island dressing	
Make Any Salad a Meal by Adding One of The Following:	\$10

BRICK OVEN PIZZAS ⁴

Margherita	\$18
tomato sauce / fresh mozzarella / torn basil	
Roasted Mushroom	\$22
caramelized onion / mozzarella / gruyère / herbs / truffle oil	
Cheese Pizza	\$18
tomato sauce / mozzarella	
Pesto Pizza	\$21
mozzarella / sliced tomatoes / arugula / balsamic glaze / shaved parmesan	

LUNCH-SIZED MAINS ⁶

Vegan Power Bowl	\$22
quinoa-corn / broccoli / green onion & peppers / arugula / almonds / citrus vinaigrette / guacamole	
Chicken Milanese	\$27
lemon-parmesan crusted / pesto crema / arugula & cherry tomatoes / shaved parmesan / served with mezzis rigatoni	
Simply Grilled Mahi	\$23
(grilled or blackened) jasmine rice / sauteed broccoli / coastal butter sauce	
Homestyle Chicken Pot Pie	\$23
sherry-infused filling / puff pastry	
Asian Stir Fry	\$22
sweet chili-soy glazed vegetables / toasted sesame / crispy wonton / choice of rice or quinoa	
Steak Bowl	\$26
marinated skirt steak / mashed potatoes / roasted asparagus / chimichurri	

BURGERS ⁶

Chef's Signature Burger	\$27
prime burger / aged white cheddar / bacon-onion jam / fried egg / crispy onion / challah bun / fries	
Prime Special Blend Burger	\$20
iceberg lettuce / tomato / red onion / pickle chips / challah bun / french fries	
French Onion Burger	\$24
sherry infused french onions / gruyere cheese / toasted challah bun / french fries	
B&M Turkey Burger	\$20
special blend lean ground turkey patty / pickles / lettuce / tomato / oat kaiser / sweet potato fries	
B&M Veggie Burger	\$18
special veggie & quinoa blend / lettuce / tomato / asiago aioli / toasted whole wheat kaiser / sweet potato fries	
Salmon-Shrimp Burger	\$22
(grilled or blackened) iceberg lettuce / tomato / lemon-caper remoulade / oat kaiser / sweet potato fries	
HANDHELDS ADD ONS: MOZZARELLA / JACK / CHEDDAR / AMERICAN / MUSHROOMS / BACON / CRISPY ONIONS / FRIED EGG / GOAT CHEESE / GRUYERE CHEESE 2 EA. GUACAMOLE 3 EA. 7	

Tuna Salad Sandwich	\$16
served with choice of side salad, french fries or tomato soup	
Bacon & Tomato Grilled Cheese	\$16
served with choice of side salad, french fries or tomato soup	
B&M Philly	\$23
shaved beef / crispy caramelized onions / American cheese / garlic hogie / french fries Add roasted mushrooms & peppers +\$3	
Grilled Chicken Sandwich	\$22
american cheese / pecanwood bacon / lettuce tomato / avocado spread / red onion / challah bun / roasted garlic aioli / french fries	
Baja Fish or Shrimp Tacos (2)	\$16
(grilled or blackened) / cilantro-lime coleslaw / pickled jalapeño / charred tomato salsa / crema / flour tortilla / choice of jasmine rice or side salad	
Carne Asada Tacos (2)	\$24
grilled marinated skirt steak / guacamole / roasted corn salsa / flour tortilla sriracha mayo/ served with jasmine rice or side salad	
Quesadilla	\$21
flour tortilla / monterey jack cheese / aji crema / charred tomato salsa	

MAIN PLATES 13

Homestyle Chicken Pot Pie	\$27
sherry-infused filling / puff pastry	
BBQ Baby Back Ribs	\$28
seasoned and slow roasted / house made bbq sauce / fries / coleslaw	

Asian Stir Fry	\$22
sweet chili-soy glazed vegetables / toasted sesame / crispy wonton / choice of rice or quinoa	
Bacon-Wrapped Meatloaf (2-ways)	\$29
house bbq glaze / cheddar-scallion whipped potato / coleslaw OR cheddar-scallion whipped potatoes, sauteed broccoli, topped with mushroom gravy	
Vegan Power Bowl	\$22
quinoa-corn / broccoli / green onion & peppers / arugula / almonds / citrus vinaigrette / guacamole	
Short Rib Ragu	\$28
house-braised short rib ragu / mezzis rigatoni / red wine-infused tomato sauce / shaved parmigiano-reggiano	
Chimichurri Steak	\$40
marinated skirt steak / mashed potatoes / roasted asparagus / chimichurri	
Chicken Milanese	\$27
lemon-parmesan crusted / pesto crema / arugula & cherry tomatoes / shaved parmesan / served with mezzis rigatoni	
Pollo Ala Plancha	\$26
marinated airline chicken / classic mashed potatoe / garlic green beans / red pepper cream sauce	
Simply Grilled Sixty South Salmon	\$34
jasmine rice / sauteed garlic spinach	
Sesame Seared Tuna	\$29
jasmine rice / citrusy ponzu / sriracha mayo / crunchy Asian slaw / avocado wasabi	
Coconut Mahi	\$32
golden coconut-crusting mahi mahi / jasmine rice / sauteed broccoli / coastal butter sauce	
Pan-Seared Snapper	\$40
lightly dusted with flour / caper crema / lemon-parsley potatoes / roasted asparagus	
HANDHELDS ADD ONS: MOZZARELLA / JACK / CHEDDAR / AMERICAN / MUSHROOMS / BACON / CRISPY ONIONS / FRIED EGG / GOAT CHEESE / GRUYERE CHEESE 2 EA. GUACAMOLE +3 8	
Chef's Signature Burger	\$27
prime burger / aged white cheddar / bacon-onion jam / fried egg / crispy onion / challah bun / fries	
Prime Special Blend Burger	\$20
challah bun / french fries	
French Onion Burger	\$24
sherry infused french onions / gruyere cheese / toasted challah bun / french fries	
B&M Philly	\$23
shaved beef / crispy caramelized onions / American cheese / garlic hogie / french fries Add roasted mushrooms & peppers +\$3	
B&M Veggie Burger	\$18
special veggie & quinoa blend / lettuce / tomato / asiago aioli / toasted whole wheat kaiser / sweet potato fries	

Salmon-Shrimp Burger	\$22
(grilled or blackened) iceberg lettuce / tomato / lemon-caper remoulade / oat kaiser / sweet potato fries	
Baja Fish or Shrimp Tacos	\$22
(grilled or blackened) / cilantro-lime coleslaw pickled jalapeño / charred tomato salsa / crema	
Carne Asada Tacos (3)	\$27
grilled marinated skirt steak / guacamole / roasted corn salsa / flour tortilla / sriracha mayo	

SIDES 10

Classic Coleslaw	\$7
Cheddar-Scallion Whipped Potatoes	\$9
Creamy Cheddar Mac 'n' Cheese	\$11
Sauteed Garlic & Spinach	\$10
Seasonal Roasted Vegetables	\$10
Truffle Fries	\$11
parmesan cheese / asiago aioli	
Asparagus & Herb Butter	\$10
Roasted Potatoes	\$10
Jasmine Rice	\$6
Quinoa	\$7

BRUNCH BOX 7

All-American	\$17
two eggs / bacon / sausage patty / home fries / toast	
Roasted Mushroom Omelet	\$18
roasted mushrooms, caramelized onions, spinach, mozzarella, served with home fries and fruit	
Burrata Toast	\$18
sourdough bread / avocado / cherry tomatoes / boiled eggs	
Bacon, Egg & Cheese Sandwich	\$16
scrambled egg / american cheese / house-candied bacon / spicy maple syrup / sourdough bread / served with home fries	
Breakfast Quesadilla	\$18
flour tortilla / sausage / egg / peppers/ caramelized onions / hash browns / jack cheese / chipotle honey aioli / charred salsa	
Filet Benedict	\$22
filet tips / English muffin / poached egg / hollandaise / asparagus	

Breakfast Pizza

\$17

bacon / egg / jack cheese / red pepper

BELGIAN WAFFLES BUTTERMILK BATTER, COOKED TO ORDER 4

Loaded Belgian Waffle

\$20

pecanwood bacon / breakfast sausage / two fried eggs

Berry

\$17

fresh berries, whipped berry coulis, whipped cream

Plain

\$11

maple syrup, honey butter

Dessert

\$16

vanilla ice cream & chocolate sauce

SOUP & SALAD 8

Roasted Tomato Soup

\$9

artisanal crouton

Classic Caesar

\$15

romaine / parmesan reggiano / artisanal crouton / caesar dressing

Burrata Caprese

\$18

tomato medley / pesto / balsamic glaze / arugula / sea salt

Classic Chopped Salad

mixed lettuce / asiago cheese / cucumber / tomato / carrot / chickpea / celery / corn / green bean / red wine vinaigrette

Roasted Beet Salad

\$18

baby arugula / spinach / roasted red & golden beet / cherry tomato / toasted almond / crumbled goat cheese / balsamic vinaigrette / sweet balsamic gastrique

Mediterranean Salad

\$29

blackened salmon / field greens / cherry tomatoes / roasted garlic / red onion / marinated feta / cucumber / hearts of palm / lemon-oregano / vinaigrette

The Gotham Salad

\$25

mixed lettuce / chicken breast / chopped egg / crispy bacon / roasted beet / shredded gruyère / tomato / thousand island dressing

South West Chicken Salad

\$24

corn / avocado / cheddar-jack / black beans / house bbq glazed chicken / pico de gallo / chipotle ranch dressing / crispy tortilla

HANDHELDS 8

Prime Special Blend Burger

\$20

iceberg lettuce / tomato / red onion / pickle chips / challah bun / french fries

French Onion Burger	\$24
sherry infused french onions / gruyere cheese / toasted challah bun / french fries	
Chef's Signature Burger	\$27
prime burger / aged white cheddar / bacon-onion jam / fried egg / crispy onion / challah bun / fries	
B&M Turkey Burger	\$20
special blend lean ground turkey patty / pickles / lettuce / tomato / oat kaiser / sweet potato fries	
Baja Fish or Shrimp Tacos	\$22
(grilled or blackened) / cilantro-lime coleslaw pickled jalapeño / charred tomato salsa / crema	
B&M Philly	\$23
shaved beef / crispy caramelized onions / American cheese / garlic hogie / french fries Add roasted mushrooms & peppers +\$3	
B&M Veggie Burger	\$18
special veggie & quinoa blend / lettuce / tomato / asiago aioli / toasted whole wheat kaiser / sweet potato fries	
Salmon-Shrimp Burger	\$22
(grilled or blackened) iceberg lettuce / tomato / lemon-caper remoulade / oat kaiser / sweet potato fries	

BAR BITES 8

Double Smash Burger	\$12
(2) 3 oz. patties / American cheese / caramelized onions / pickles / special sauce	
Truffle Fries	\$11
parmesan cheese / asiago aioli	
Edamame	\$7
steamed or blackened / Hawaiian sea salt	
Guacamole	\$8
charred tomato salsa / tortilla chips	
Spinach Dip	\$7
crispy tortilla chips / parmesan cheese	
(5) Wings	\$10
North Carolina BBQ or Buffalo	
Chicken Lemongrass Potstickers (3)	\$11
citrus ponzu & Asian vegetables	
Philly Cheesesteak Egg Rolls	\$12
spicy mayo	

KIDS MENU 6

Pasta Primavera	\$8
cavatappi pasta, tomatoes, broccoli, green beans, garlic, shallots	

Mac 'n' Cheese	\$8
cavatappi pasta, 3 cheeses	
Burger	\$10
served with fries	
Kids Pizza	\$10
traditional pizza with tomato sauce, shredded mozzarella	
Chicken Fingers	\$9
choice of french fries or vegetable	
Grilled Chicken	\$8
steamed broccoli	

SWEETS ⁵

Mini Carrot Bundt Cake	\$12
cream cheese frosting, ginger caramel, spiced pecan	
Warm Triple Chocolate Turtle Brownie Sundae	\$14
vanilla ice cream, chocolate fudge caramel, spiced pecan, whipped cream	
Frozen Mississippi Mud Cake	\$14
flourless chocolate cake, heath toffee, coffee ice cream, chocolate fudge, whipped cream	
Apple Praline	\$14
crispy pecan praline shell, fire-roasted Fuji apples, caramel-cinnamon sauce, candied pecans, vanilla ice cream	
Ice Cream	\$6
chocolate / vanilla / coffee locally sourced from Lily's Handmade Ice Cream, Delray Beach	

SIPS ⁴

Rock Star Root Beer	\$14
Russian Standard Vodka, ice cream, Boylan's Root Beer	
Camp Fire S'mores	\$10
Stoli Vanilla Vodka, Trader Vic Chocolate Liqueur, Whipped Cream, Graham Cracker Crust, Toasted Marshmallow	
Tiramisu Martini	\$11
Kahlua Coffee Liqueur, Trader Vic White Chocolate Liqueur, RumChata, Whipped Cream	
Irish Coffee	\$11
Teeling Irish Whiskey / coffee / whipped cream / Creme de Menthe	

HOUSE SIGNATURES ⁶

Westside Sour	\$15
Grey Whale Gin, lemon juice, simple syrup, basil, orange bitters	

The Freak (#42) \$14

Three Olives Blueberry Vodka, Pomegranate Juice, Muddled Blueberries & Lemon, House Made Simple Syrup, Splash of Soda

El Draque Kiwi \$14

Bacardi Superior Rum, Fresh Kiwi, Fresh Mint, Fresh Lime, House Made Simple Syrup, Splash of Soda

Sandia En Fuego \$14

Ghost Tequila, Fresh Lime, Fresh Watermelon, Jalapeno, Agave, Tajin Rim

Call Me Peaches \$14

Patron Silver Tequila, Fresh Lime, Peach Nectar, Agave, Tajin Rim

Mango Heat \$14

Patron Reposado Tequila, Fresh Lime, Mango Nectar, Jalapeno, Agave, Tajin Rim

HOUSE OLD FASHIONEDS 3

Fall Old Fashioned \$16

Woodford Reserve Bourbon, House Made Brown Sugar Simple Syrup, Orange Bitters, Orange Peel, Filthy Black Cherry

Cracker Jack Old Fashioned \$16

Buffalo Trace Bourbon, Housemade Caramel Simple Syrup, Orange Bitters, Chocolate Bitters, Filthy Cherry, Orange Peel

Maple Bulleit \$16

bulleit bourbon, maple syrup, angostura bitters, orange peel

MARTINIS 5

Cucumber Martini \$15

Chopin Vodka, St. Germain Elderflower Liqueur, Fresh Cucumber Juice, Housemade Simple Syrup

Watermelon Martini \$15

Tito's Vodka, Muddled Watermelon Chunks, Lime Juice, Simple Syrup

Peanut Butter Espresso Martini \$15

Chica-Chida Peanut Butter Tequila, Espresso, House Made Simple Syrup, J.F. Hayden's Espresso Liqueur, Bailey's Irish Cream Liqueur

Flirtini \$15

Grey Goose Orange Vodka, peach liqueur, pineapple, house made simple syrup, raspberry float

Henry's Way \$15

Bacardi Rum, lime juice, grapefruit juice, maraschino liqueur

B&M'S OLD FASHIONED BITTERS, SIMPLE SYRUP, ORANGE TWIST, 'FILTHY' CHERRY, YOUR WHISKEY CHOICE: 6

Widow Jane \$16

Brooklyn, new york, bourbon or rye

High West \$16

Park city, utah, bourbon or rye

Woodford Reserve	\$16
Kentucky, bourbon or rye	
Whistle Pig	\$18
Canada, bourbon or rye	
Bulleit	\$16
Kentucky, Bourbon or Rye	
Old Fashioned Tasting Flight	\$23
(3) Widow jane, whistle pig, woodford or bulleit	

MOCKTAILS 3

Watermelon Burst	\$8
Watermelon, Cumber, Mint, Sierra Mist	
Ginger Cider	\$8
Honey Crisp Apple Cider, Lemon Juice, Ginger Beer	
Pomegranate Fizz	\$8
Pomegranate Juice, Orange, Ginger Beer	

NON-ALCOHOLIC 3

Boylan Bottle Soda	\$5
Root beer or orange soda	
Saratoga Water	\$6
Still (12oz) or Sparkling (12oz)	
Saratoga Water	\$9
Still (1 ltr) or Sparkling (1 ltr)	

BOTTLED BEER 23

Corona	\$7
Mexico, ABV. 4.6%	
Corona Light	\$7
Mexico, ABV. 4.5%	
Heineken	\$7
Holland, ABV. 5.0%	
Stella Artois	\$7
Belgium, ABV. 5%	
Yuengling	\$7
Pennsylvania, ABV. 4.4%	

Dogfish Head 60 Min IPA	\$8
Delaware, ABV. 6.0%	
Lagunitas IPA	\$8
California, ABV. 6.2%	
Miller Lite	\$7
Wisconsin, ABV. 4.2%	
Coors Light	\$7
Colorado, ABV. 4.2%	
Bud Light	\$7
Missouri, ABV. 4.2%	
Michelob Ultra	\$7
Missouri, ABV. 4.2%	
Blue Moon	\$7
Colorado, ABV. 5.4%	
Guinness	\$9
Ireland, (14oz Draft Can), ABV. 4.2%	
Funky Buddha Floridian	\$8
Florida, ABV. 5.2%	
Funky Buddha Hop Gun IPA	\$8
Florida, ABV 7%	
South Beach Brewing, Blood Orange Hazy IPA	\$8
Florida, ABV 6.7%	
Cigar City Jai Alai	\$8
Florida, ABV 7.5%	
Blue Point Toasted Lager	\$7
New York, ABV 5.5%	
Brooklyn Lager	\$7
Brooklyn, NY, ABV 5.2%	
Prosperity Brewers, Green Screen	\$8
New Englad Hazy IPA, Florida ABV 6.2% (can)	
Lucky Buddha, Englighted Beer	\$8
Asian-style lager, 4.9%	
Heineken 00	\$7
Holland, N/A	
High Noon (assorted flavors)	\$8
Abv 4.5%	

CHAMPAGNE & SPARKLING 5

Prosecco Lunetta	\$10
Friuli	
Prosecco Brut, Prosecco Zero	\$12
Treviso (low sugar)	
Brut, Moet & Chandon	\$22
Champagne	
Rosé, Moet & Chandon	\$29
Champagne	
Brut Veuve Clicquot	\$150
Champagne	

BERINGER HOUSE WINE 1

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot	\$10
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ROSÉ 2

Rosé, Fleurs de Prairie	\$12
Languedoc	
Rose, Whispering Angel	\$17
Provence	

WHITES 11

Chardonnay, Black Stallion	\$13
North Coast	
Chardonnay, Coppola Director's Cut	\$16
Chardonnay, Daou	\$15
Chardonnay, Frank Family	\$19
Caneros	
Sauvignon Blanc Matua	\$12
New Zealand	
Sauvignon Blanc King Estate	\$15
Sauvignon Blanc, Kim Crawford	\$14
New Zealand	
Pinot Grigio, Caposaldo	\$11
Veneto	

Pinto Grigio Barone Fini	\$10
Valdadige	
Pinot Grigio Santa Margherita	\$18
Alto Adige	
Riesling, St Michelle	\$12
Columbia Valley	
REDS 8	
Pinot Noir, Juggernaut	\$14
Pinot Noir, Meiomi	\$15
California	
Pinot Noir La Crema	\$13
Monterey	
Cabernet Sauvignon, J. Lohr Estate Seven Oak	\$12
Paso Robles	
Cabernet Sauvignon, Josh Cellars	\$13
Paso Robles	
Cabernet Sauvignon, Bezel from Cakebread	\$17
Central Coast	
Malbec, Terrazas Reserva	\$13
Mendoza	
Red Blend, Daou "Pessimist"	\$15
Paso Robles	