

EAST COAST OYSTERS : GULF SHRIMP

Fresh-Shucked Raw Oysters*	Market
NOLA Grilled Oysters Rich parmesan butter, french bread	3/12 : 6/20
Peel-n-Eat Shrimp Served chilled	1/4 lb 8.95 1/2 lb 14.50
New Orleans BBQ Shrimp* Grilled french bread	11.50

SOUTHERN STARTERS

Daily Preserved Board Evolving selection of Housemade charcuterie, housemade grit bread	Market
Hickory Smoked Wings Zesty sauce, bleu cheese buttermilk dip, crispy celery	11.50
Maxie's Deluxe Crabcake Cajun mayo, creamy slaw	12.50
Fried Green Tomatoes Remoulade	7.95
Cajun Popcorn Zesty fried crawfish tails, remoulade	10.95
Tofu 'Wings' (V) Zesty sauce, bleu cheese buttermilk dip, celery	8.95
Pork Confit Flatbread Grit dough crust, creamy cheese sauce, bacon, sweet bbq sauce, baby arugula	10.95

SOUP & SALAD

Crab and Corn Chowder	cup 5.50 • bowl 7.50
Maxie's Mighty-Mighty Gumbo of chicken, andouille & crawfish, rice	cup 5.95 • bowl 8.95 jumbo w/ slaw 13.95
Caesar Salad Romaine hearts, traditional dressing, 2-year Wisconsin parmesan cheese, croutons	8.95
--- Add to your salad: Chicken breast 5.95 • Shrimp 8.95 ---	

SANDWICHES

Niman Ranch Cheeseburger* 8 oz. prime angus cheeseburger, choice of cheese, caramelized onion, mayo, cajun fries	11.95
Chicken Po'boy Grilled, bbq, fried or blackened, mayo, cajun fries	10.95
Catfish Po'boy Blackened or fried, tartar sauce, cajun fries	13.95

(V) = Vegetarian or Vegan Dishes

Joe Muench, *Chef/Owner* • Jacob Schick, *Executive Chef* • Elgin Harris, *Sous Chef* • Drew Ladwig, *Sous Chef* • Sarah D'Amato, *Pastry Chef*

*The consumption of raw or undercooked meat, eggs and shellfish may be hazardous to your health.

MAXIE'S NEVER, EVER AUTOMATICALLY ADDS GRATUITIES TO YOUR BILL, REGARDLESS OF THE SIZE OF THE PARTY!

THANK YOU FOR DINING WITH US



MAXIE'S is available for DAYTIME and SEMI-PRIVATE weeknight parties! CATERING@BLACKSHOEHOSPITALITY.COM

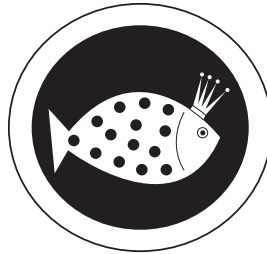
Ask for **MAXIE'S CATERING MENUS** and **BOOK YOUR PARTY NOW!**



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MAXIE'S

GET SOME SOUTH IN YO' MOUTH !!!

*Home of Milwaukee's
Happiest Happy Hour*

\$1 Fresh-Shucked Oysters, 4-6 PM
EVERY DAY, plus BUCK OFF Drinks,
Fried Green Tomatoes, & Peel-n-Eat Shrimp!

MAXIE'S REGIONAL BBQ

NC Pulled Pork Eastern north carolina-style, creamy slaw, bbq beans	Sandwich 11.95 • Plate 15.95
BBQ St Louis Spare Ribs Hickory smoked, tangy KC style sauce, rough cut fries, bbq beans, fresh corn & arugula salad	Half Rack 19.95 • Full Rack 27.95
BBQ Memphis Baby Back Ribs Hickory smoked, sweet sauce, rough cut fries, bbq beans, fresh corn & arugula salad	Half Rack 22.50 • Full Rack 29.95
BBQ Black Angus Beef Brisket Hickory smoked, tangy KC style sauce, rough cut fries, fresh corn & arugula salad	23.95

Ribs and Brisket: Sub White Cheddar Mac 'n' Cheese for Fries 4

MAXIE'S SOULSTIRRIN' CLASSICS

Jambalaya "Me-Oh-My-A" Shrimp, andouille & chicken, zesty creole rice	18.95
Vegetarian Jambalaya (V) Smoked tofu, pecans, spinach and red beans in zesty creole rice	15.50
"Chicken-Fried" Chicken Tasso gravy, mashed potatoes, daily veg.	14.95
BBQ Organic Tofu (V) Sandwich: Cajun fries, creamy slaw, house pickles Plate: Mashed potatoes, daily vegetable, creole sauce	Sandwich 10.95 • Plate 12.95
Abita Beer Braised Duroc Pork Cheeks Truebridge pork, tossed greens, pimento white cheddar grits, pickled kale & carrots, braising jus	19.95

SEAFOOD

Shrimp & Grits Gulf shrimp, rich & spicy tasso sauce, over yellow grits add grilled andouille sausage	18.95 4.50
Frogmore Stew* Shrimp, mussels, ocean fish, house smoked chicken andouille, onion, fresh corn, seasoned broth, french bread	19.50
Farmed Catfish Creole: zesty tomato sauce • Fried: tartar sauce, red beans & rice, daily vegetable	17.95
Pine Bark Mussels* Potato, bacon, saffron-infused tomato sauce	18.95
Pecan-Crusted Rushing Waters Trout Filets Sweet potato fennel hash, arugula salad, roasted apple, citrus sauce	21.95
Maxie's Deluxe Crabcake Platter Cajun mayo, creamy slaw, red beans & rice, sweet potato fries	21.50

SIDES

Sweet Potato Fries (V) Chive crème fraîche	half 5.95 • full 7.95
White Cheddar Mac 'n' Cheese (V)	8.95
Hoppin' John	5.95
BBQ Beans	3.95
Vegetarian Red Beans and Rice (V)	3.95
Yellow Grits Tasso sauce	5.50
Maple-Braised Collard Greens (V)	5.95
Vegetable of the Day (V)	4.95

SPECIALTY COCKTAILS

Oaks Lily vodka, house sour, orange liqueur, cranberry juice	8
Rye Sour rye whiskey, house sour, bittercube orange bitter, malbec float	8
Hurricane dark & light rum, passionfruit, grenadine	7.5
Mojito! light rum, muddled limes, fresh mint, sugar, soda	7.5
Maxie's Mint Julep four roses bourbon, fresh mint, syrup, crushed ice	8.5
N'awlins Sazerac herbsaint-coated glass, rye whiskey, sugar, peychaud bitters	8.5
Barrel-Aged Vieux Carre cognac, rye whiskey, sweet vermouthe, b&b, bitters	10
Lavender 75 death's door gin, lemon, lavender syrup, sparkling wine	9
Dark 'n' Stormy dark rum, ginger beer, bittercube jamaican bitters, copper mug	9
Pimm's Cup pimm's no. 1, lemonade, ginger ale, cucumber	8
Jalapeño Margarita house-infused sauza tequila, triple sec, lime, bar sour	8
Vespalec pimm's no. 1, deep eddy sweet tea vodka, housemade sour, bitters	8

Check out our full Whiskey List featuring Bourbon, Rye, Reserve Whiskeys, Japanese Whiskey, Scotch and More

SPECIALTY MOCKTAILS AND N/A

NOjito! muddled limes, fresh mint, sugar, soda	4
Tropical Storm passionfruit, grenadine	4
Lavender Sparkling Lemonade	4
Abita King Cake Soda	4
Shirley Temple	3.5
Roy Rogers	3.5
Arnold Palmer	3.5
Point Sodas - Root Beer, Vanilla Cream, Orange Cream	3.5

DRAFT BEER

BOTTLED BEER

	ABV		
Kentucky Bourbon Barrel Ale	7 12oz	8.2%	Pabst Blue Ribbon (16oz can) 4
Bells Winter White	6 16oz	5.0%	Schlitz (16oz can) 4
Stella Artois	6 16oz	5.0%	Miller Lite or Miller High Life 4
New Glarus Spotted Cow	5 16oz	5.1%	Clausterhaler (non-alcoholic) 4
Lakefront Riverwest Stein	5 16oz	5.6%	Abita Purple Haze, Amber, Hop On 5
Lakefront Mai Bock	5 16oz	6.8%	Shiner Bock 5
Founders All Day IPA	6 16oz	4.7%	Bell's Two Hearted Ale 5
Great Lakes Edmund Fitzgerald Porter	6 16oz	6.0%	Modelo Especial 5
Abita Turbodog	6 16oz	5.6%	Founders All Day IPA 5
Surly Furious	6 16oz	6.6%	O'so Infectious Groove Sour 5
			Central Waters Honey Blonde Ale 5
			Lakefront New Grist (gluten free) 5
			MKE Brewing Hop Happy 5
			Crispin Apple Cider 6
			Point Whole Hog Espresso Stout 6

COCKTAILS ! WINE !

SPARKLING

G B

The single best match for all foods Maxie's.
When in doubt, drink bubbles.

Da Luca, Prosecco, Italy	7	28
Piper Sonoma, Brut, Sonoma, CA	8.5	34
Scharfenberger, Brut, California	52	
Domaine Carneros, Brut Rosé, Carneros, CA	59	
J Winery, Cuvée 20 Brut, Sonoma, CA	67	

WHITE

G B

House Featured White Wine (ask for current selection) 6 24

- LIGHT AND FRESH -

Delicate, fruit-forward wines. Pair with lighter fare or enjoy on its own.

White Zinfandel, Canyon Road, California 2016	6	24
Riesling, JJ Mueller, Mosel-Sarr-Ruwer, Germany 2015	6.5	26
Gewürztraminer, Firestone, Santa Ynez Valley, CA 2014	32	
Sanigiovese Rosé, Vino, WA 2016	36	
Riesling, Kung Fu Girl, Columbia Valley, WA 2015	36	
Sauvignon Blanc, Whitehaven, Marlborough, NZ 2016	42	
Chenin Blanc, Vouvray, Jardin en Fleurs, Loire, France 2015	43	

- BRIGHT AND CRISP -

Crisp, citrusy fruit. Great with oysters, seafood, salad, and fried foods.

Sauv Blanc/Semillon, Château La Gravière, Bordeaux 2017	24	
Verdejo, Alaia, Castilla y Leon, Spain 2015	26	
Pinot Grigio, Benvolio, Friuli, Italy 2013	7	28
Sauvignon Blanc, Wither Hills, Marlborough, NZ 2016	8.5	34
Pinot Gris, Benton Lane, Willamette Valley, OR 2015	40	
Sauvignon Blanc, SCV, Sonoma Coast, CA 2014	44	
Fum'e Blanc, Robert Mondavi, Napa Valley, CA 2015	44	
Sauvignon Blanc, Reuilly, Loire, France 2013	52	

- FULL AND LUSH -

Full-bodied, complex whites for cream sauces, fish, poultry or pork.

Chardonnay, Hess, Shirtail Vineyard Monterey, CA 2015	7.5	30
Viognier, Mercer, Culloden Vineyard, Horse Heaven Hills, WA 2015	40	
Chardonnay, Mer Soleil, Santa Barbara, CA 2014	49	
Chardonnay, Sonoma Cutrer, Sonoma, Russian River Ranch, CA 2014	59	

RED

G B

House Featured Red (ask for current selection) 6 24

- SOFT AND LUSH -

Showing bright cherry fruit, perfect with braised meat and hearty fish.

Barbera, Renato Ratti, d'Asti, Italy 2012	47
Pinot Noir, Fog Theory, Sta. Rita Hills, CA 2014	9 37
Pinot Noir, Acrobat, Willamette Valley, OR 2014	48

- BOLD AND SPICY -

Ripe fruit and pepper. Pair with BBQ, Blackened spice, Creole and Tasso.

Grenache Blend, Cellar Mastroig, Vi Novell, Montsant, Spain 2015	27
Grenache/Syrah, Michel Picard, Côtes du Rhône, France 2014	34
Malbec, Piedra Negra, Mendoza, Argentina 2016	7 28
Shiraz, Boxhead Vintners, McLaren Vale, Australia 2015	7.5 30
Tempranillo, Numanthia Termes, Toro, Spain 2014	30
Zinfandel, Shooting Star, Mendocino County, CA 2012	8 32
Zinfandel, Peterson, Dry Creek, CA,	44
Chianti Classico, Ruffino Riserva Ducale, Tuscany 2014	48
Malbec Blend, Tikal, Patriota, Mendoza, Argentina 2013	48
Bordeaux, Château Loudenne, Médoc, France 2011	52
Syrah Blend, Fess Parker, The Big Easy, Santa Barbara, CA 2014	59

- DARK AND INTENSE -

Lush, full-fruit wines with oak aging, perfect for cheeses or grilled meats.

Merlot, Bliss, Estate Bottled, Mendocino, CA 2014	7.5 30
Cabernet Sauvignon, Broadside, Paso Robles, CA 2014	8.5 34
Cabernet Sauvignon, Buena Vista, North Coast, CA 2014	39
Red Blend, Federalist, Napa, Sonoma, Mendocino, CA 2014	43
Shiraz, Small Gully, Mr. Black's Concoction, Barossa, AU 2012	47
Cabernet Sauvignon, First Drop, "Mother's Ruin," McLaren Vale, Australia 2013	47
Petite Sirah, Tentadue, La Stora, Alexander Valley, CA 2014	46
Cabernet Sauvignon, Dry Creek Vineyards, Dry Creek, CA 2013	52
Cabernet Sauvignon, Sebastiani, Alexander Valley, CA 2013	65
Merlot, Duckhorn, Napa Valley, CA 2013	70