

## EAST COAST OYSTERS : GULF SHRIMP

<b>Fresh-Shucked Raw Oysters*</b>	Market
<b>NOLA Grilled Oysters</b> Rich parmesan butter, french bread	3/12 or 6/20
<b>Peel-n-Eat Shrimp</b> Served chilled	<b>1/4 lb 8.95 1/2 lb 14.50</b>
<b>New Orleans BBQ Shrimp*</b> Grilled french bread	11.95

## FAVORITE MORSELS AND PLATES

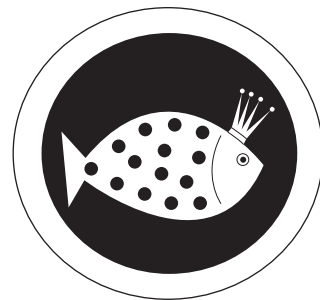
<b>Hickory Smoked Wings</b>	12.50
Zesty sauce, bleu cheese buttermilk dip, crispy celery	
<b>Maxie's Deluxe Crabcake</b> Cajun mayo, creamy slaw	12.50
<b>Fried Green Tomatoes</b> Remoulade	8.95
<b>Sea Scallop Crudo</b> Artichoke, lemon relish, walnut oil, quick pickles, fried capers	12.95
<b>Cajun Popcorn</b> Zesty fried crawfish tails, remoulade	11.50
<b>Tofu 'Wings'</b> (V) Zesty sauce, bleu cheese buttermilk dip, celery	9.95
<b>Pork Confit Flatbread</b> Grit dough crust, creamy cheese sauce, bacon, sweet bbq sauce, baby arugula	11.95

## SOUP & SALAD

<b>Crab &amp; Corn Chowder</b>	cup 5.50 • bowl 7.50
<b>Maxie's Mighty-Mighty Gumbo</b> of chicken, andouille & crawfish, rice	cup 5.95 • bowl 8.95 jumbo w/ slaw 13.95
<b>Caesar Salad</b> Romaine hearts, traditional dressing, 2-year Wisconsin parmesan cheese, croutons	8.95
<b>Cucumber, Asparagus &amp; Heirloom Tomato Salad</b> Endive, chopped egg, bacon lardons, red onion, creamy deviled dressing	9.95
– Add to your salad: Chicken breast 5.95 • Shrimp 8.95 –	

## SANDWICHES

<b>Niman Ranch Cheeseburger*</b> 8 oz. prime angus cheeseburger, choice of cheese, caramelized onion, mayo, Cajun fries	12.95
<b>Chicken Po'boy</b> Grilled, bbq, fried or blackened, mayo, Cajun fries	11.95
<b>Catfish Po'boy</b> Blackened or fried, tartar sauce, Cajun fries	14.95



# 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

<b>NC Pulled Pork</b>	<b>Sandwich 12.95 • Plate 15.95</b>
Eastern north carolina-style, creamy slaw, bbq beans	
<b>BBQ St Louis Spare Ribs</b>	<b>Half Rack 19.95 • Full Rack 27.95</b>
Hickory smoked, tangy KC-style sauce, rough cut fries, bbq beans, fresh corn & arugula salad	
<b>BBQ Memphis Baby Back Ribs</b>	<b>Half Rack 22.50 • Full Rack 29.95</b>
Hickory smoked, sweet sauce, rough cut fries, bbq beans, fresh corn & arugula salad	
<b>BBQ Black Angus Beef Brisket</b>	23.95
Hickory smoked, tangy KC-style sauce, rough cut fries, fresh corn & arugula salad	
<b>Ribs and Brisket: Sub White Cheddar Mac 'n' Cheese for fries</b> 4	

## MAXIE'S SOUL-STIRRIN' CLASSICS

<b>Jambalaya "Me-Oh-My-A"</b> Shrimp, andouille & chicken, zesty creole rice	18.95
<b>Vegetarian Jambalaya</b> (V) Smoked tofu, pecans, spinach, and red beans in zesty creole rice	15.50
<b>"Chicken-Fried" Chicken</b> Tasso gravy, mashed potatoes, daily veg.	14.95
<b>BBQ Organic Tofu</b> (V)	<b>Sandwich 11.95 • Plate 12.95</b>
Sandwich: Cajun fries, creamy slaw, house pickles Plate: Mashed potatoes, daily vegetable, creole sauce	
<b>Abita Beer Braised Duroc Pork Cheeks</b>	19.95
Truebridge pork, tossed greens, pimento white cheddar grits, pickled kale & carrots, braising jus	

## SEAFOOD

<b>Shrimp &amp; Grits</b> Gulf shrimp, rich & spicy tasso sauce, over yellow grits	18.95
<b>add grilled andouille sausage</b> 4.50	
<b>Frogmore Stew*</b> Shrimp, mussels, ocean fish, house-smoked chicken andouille, onion, corn, seasoned broth, french bread	19.50
<b>Farmed Catfish Creole:</b> zesty tomato sauce • <b>Fried:</b> tartar sauce	18.95
red beans & rice, daily vegetable	
<b>Pan-Seared Sea Scallops*</b> Father's country ham & black pepper middlins, grilled & chilled asparagus salad, locally foraged ramp pesto	23.95
<b>Pecan-Crusted Rushing Waters Trout Filets</b>	21.95
Sweet potato fennel hash, arugula salad, roasted apple, citrus sauce	
<b>Maxie's Deluxe Crabcake Platter</b>	21.50
Cajun mayo, slaw, red beans & rice, sweet potato fries	

## SIDES

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

(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 PRIVATE PARTIES AND SEMI-PRIVATE WEEKNIGHT PARTIES, AND OFF-SITE, STAFFED, AND DELIVERED CATERING  
CONTACT [CATERING@BLACKSHOEHOSPITALITY.COM](mailto:CATERING@BLACKSHOEHOSPITALITY.COM) OR 414-336-1005



Black Shoe Hospitality is proud to be part of this great community and invites you to join us at our restaurants.



317 N 76th St  
bluesegg.com  
414-299-3180  
& Coming in Late May  
to 4195 N. Oakland Ave.  
Shorewood, WI

*Story Hill*  
**B.K.C.**  
5100 W Bluemound  
storyhillbkc.com  
414-539-4424

## SPECIALTY COCKTAILS

<b>Oaks Lily</b> vodka, house sour, orange liqueur, cranberry juice	8
<b>Rye Sour</b> rye whiskey, house sour, bittercube orange bitter, malbec float	8
<b>Hurricane</b> dark & light rum, passionfruit, grenadine	7.5
<b>Mojito!</b> light rum, muddled limes, fresh mint, sugar, soda	7.5
<b>Maxie's Mint Julep</b> four roses bourbon, fresh mint, syrup, crushed ice	8.5
<b>N'awlins Sazerac</b> herbsaint-coated glass, rye whiskey, sugar, peychaud bitters	8.5
<b>Barrel-Aged Maxie's Manhattan</b> Blackshoe private stock bourbon, carpano antica, bittercube orange bitters, angostura	11
<b>Barrel-Aged Vieux Carre</b> , rye whiskey, sweet vermouth, b&b, angostura	10
<b>Lavender 75</b> death's door gin, lemon, lavender syrup, sparkling wine	9
<b>Dark 'n' Stormy</b> dark rum, ginger beer, bittercube jamaican bitters, copper mug	9
<b>Pimm's Cup</b> pimm's no. 1, lemonade, ginger ale, cucumber	8
<b>Jalapeño Margarita</b> house-infused sauza tequila, triple sec, lime, bar sour	8
<b>Vespalec</b> pimm's no. 1, deep eddy sweet tea vodka, housemade sour, bitters	8

## SPECIALTY MOCKTAILS AND N/A

<b>NOjito!</b> muddled limes, fresh mint, sugar, soda	4
<b>Tropical Storm</b> passionfruit, grenadine	4
<b>Lavender Sparkling Lemonade</b>	4
<b>Abita King Cake Soda</b>	4
<b>Point Sodas - Root Beer, Vanilla Cream, Orange Cream</b>	3.5
<b>Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic</b>	3

## DRAFT BEER

## BOTTLED BEER

**\* We have two ever changing seasonal draft lines, ask your server or bartender whats pouring today.**

	POUR	ABV		
<b>Kentucky Bourbon Barrel Ale</b>	7 12oz	8.2%	<b>PBR and Schlitz Tall Boy</b> (16oz)	4
<b>Bells Oatsmobile</b>	6 16oz	4.3%	<b>Miller Lite or Miller High Life</b>	4
<b>Stella Artois</b>	6 16oz	5.0%	<b>Abita Purple Haze, Amber, Hop-On, Wrought Iron IPA</b>	5
<b>New Glarus Spotted Cow</b>	5 16oz	5.1%	<b>Bell's Two Hearted Ale</b>	5
<b>Lakefront Riverwest Stein</b>	5 16oz	5.6%	<b>Modelo Especial</b>	5
<b>Founders All Day IPA</b>	6 16oz	4.7%	<b>Founders Porter</b>	5
<b>Abita To - Gose</b>	6 16oz	4.1%	<b>O'so Infectious Groove Sour</b>	5
<b>Abita Turbodog</b>	6 16oz	5.6%	<b>Central Waters Honey Blonde Ale</b>	5
<b>Surly Furious</b>	6 16oz	6.6%	<b>Lakefront New Grist</b> (gluten free)	5
			<b>MKE Louise Demise</b> (16 oz)	6
			<b>Schofferhofer Grapefruit Radler</b> (16 oz)	6
			<b>Upland Champagne Velvet</b> (16oz)	7
			<b>Stillwater Stateside Saison</b> (16oz)	7
			<b>Good City Motto APA</b> (16oz)	7
			<b>Vandermill Dry Cider</b> (gluten free)	8
			<b>Against the Grain Citra Ass Down Double IPA</b> (16oz)	10

# COCKTAILS ! WINE !

## SPARKLING

G B

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

<b>Da Luca, Prosecco, Italy</b>	7	28
<b>Piper Sonoma, Brut, Sonoma, CA</b>	8.5	34
<b>Scharfenberger, Brut, California</b>		52
<b>Domaine Carneros, Brut Rosé, Carneros, CA</b>		59
<b>J Winery, Cuvée 20 Brut, Sonoma, CA</b>		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.*

<b>Riesling, JJ Mueller, Mosel-Sarr-Ruwer, Germany 2015</b>	6.5	26
<b>Gewürztraminer, Firestone, Santa Ynez Valley, CA 2014</b>		32
<b>Sanigiovese Rosé, Vino, WA 2016</b>	8.5	34
<b>Riesling, Kung Fu Girl, Columbia Valley, WA 2015</b>		36
<b>Sauvignon Blanc, Whitehaven, Marlborough, NZ 2016</b>		42
<b>Chenin Blanc, Vouvray, Jardin en Fleurs, Loire, France 2015</b>		43

### - BRIGHT AND CRISP -

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

<b>Sauv Blanc/Semillon, Château La Gravière, Bordeaux 2017</b>	24
<b>Pinot Grigio, Benvolio, Friuli, Italy 2013</b>	7 28
<b>Sauvignon Blanc, Wither Hills, Marlborough, NZ 2016</b>	8.5 34
<b>Pinot Gris, Firestead, Willamette Valley, OR 2015</b>	40
<b>Sauvignon Blanc, SCV, Sonoma Coast, CA 2014</b>	44
<b>Fum'e Blanc, Robert Mondavi, Napa Valley, CA 2015</b>	44
<b>Sauvignon Blanc, Reuilly, Loire, France 2013</b>	52

### - FULL AND LUSH -

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

<b>Chardonnay, Chateau Ste. Michelle, "Mimi," Horse Heaven Hills, WA 2015</b>	7.5 30
<b>Viognier, Mercer, Culloden Vineyard, Horse Heaven Hills, WA 2015</b>	40
<b>Chardonnay, Mer Soleil, Santa Barbara, CA 2014</b>	49
<b>Chardonnay, Sonoma Cutrer, Sonoma, Russian River Ranch, CA 2014</b>	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.*

<b>Grenache, Domaine Andr'e Brunel, France 2013</b>		42
<b>Barbera, Renato Ratti, d'Asti, Italy 2015</b>		47
<b>Pinot Noir, Fog Theory, Sta. Rita Hills, CA 2014</b>	9	37
<b>Pinot Noir, Nielson, Santa Barbara, CA 2014</b>		49

### - BOLD AND SPICY -

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

<b>Grenache/Syrah, Michel Picard, Côtes du Rhône, France 2014</b>	8.5	34
<b>Malbec, Alma Mora, Argentina 2016</b>	7	28
<b>Tempranillo, Numanthia Termes, Toro, Spain 2014</b>		30
<b>Zinfandel, Shooting Star, Mendocino County, CA 2012</b>	8	32
<b>Zinfandel, Peterson, Dry Creek, CA, 2013</b>		44
<b>Chianti Classico, Ruffino Riserva Ducale, Tuscany 2014</b>		48
<b>Malbec Blend, Tikal, Patriota, Mendoza, Argentina 2013</b>		48
<b>Syrah Blend, Fess Parker, The Big Easy, Santa Barbara, CA 2014</b>		59

### - DARK AND INTENSE -

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

<b>Merlot, Drum Heller, Columbia Valley, WA 2015</b>	7.5	30
<b>Cabernet Sauvignon, 7 Falls, Wahluke Slope, WA 2014</b>	8.5	34
<b>Cabernet Sauvignon, Buena Vista, North Coast, CA 2014</b>		39
<b>Cab Franc/Merlot, 14 Hands, Columbia Valley, WA 2015</b>	7.5	30
<b>Red Blend, Federalist, Napa, Sonoma, Mendocino, CA 2014</b>		43
<b>Shiraz, Small Gully, Mr. Black's Concoction, Barossa, AU 2012</b>		47
<b>Cabernet Sauvignon, First Drop, "Mother's Ruin," McLaren Vale, Australia 2013</b>		47
<b>Petite Sirah, Tentadue, La Storia, Alexander Valley, CA 2014</b>		46
<b>Cabernet Sauvignon, Dry Creek Vineyards, Dry Creek, CA 2013</b>		52
<b>Cabernet Sauvignon, Sebastiani, Alexander Valley, CA 2013</b>		65
<b>Merlot, Duckhorn, Napa Valley, CA 2013</b>		70