

EAST COAST OYSTERS : GULF SHRIMP

Fresh-Shucked Raw Oysters*	Market
NOLA Grilled Oysters Rich parmesan butter, french bread	3/12 or 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	11.95

FAVORITE MORSELS AND PLATES

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

SOUP & SALAD

Crab & 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
Cucumber, Asparagus & Heirloom Tomato Salad Endive, chopped egg, bacon lardons, red onion, creamy deviled dressing	9.95
– 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	12.95
Chicken Po'boy Grilled, bbq, fried or blackened, mayo, Cajun fries	11.95
Catfish Po'boy Blackened or fried, tartar sauce, Cajun fries	14.95

(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 OR 414-336-1005

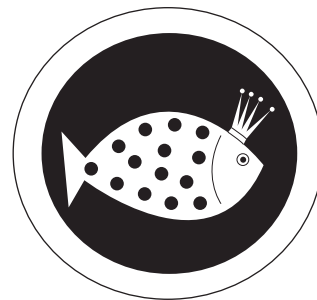


Black Shoe Hospitality is proud to be part of this great community and invites you to join us at our restaurants.



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



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

MAXIE'S SOUL-STIRRIN' 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 11.95 • Plate 12.95
Sandwich: Cajun fries, creamy slaw, house pickles Plate: Mashed potatoes, daily vegetable, creole sauce	
Abita Beer Braised Duroc Pork Cheeks	19.95
Truebridge pork, tossed greens, pimento white cheddar grits, pickled kale & carrots, braising jus	

SEAFOOD

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

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 Maxie's Manhattan Blackshoe private stock bourbon, carpano antica, bittercube orange bitters, angostura	11
Barrel-Aged Vieux Carre , rye whiskey, sweet vermouth, b&b, angostura	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

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
Point Sodas - Root Beer, Vanilla Cream, Orange Cream	3.5
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic	3

DRAFT BEER

BOTTLED BEER

* We have two ever changing seasonal draft lines, ask your server or bartender whats pouring today.		
	POUR	ABV
Kentucky Bourbon Barrel Ale	7 12oz	8.2%
Bells Oatsmobile	6 16oz	4.3%
Stella Artois	6 16oz	5.0%
New Glarus Spotted Cow	5 16oz	5.1%
Lakefront Riverwest Stein	5 16oz	5.6%
Founders All Day IPA	6 16oz	4.7%
Great Lakes Edmund Fitzgerald Porter	6 16oz	6.0%
Abita Turbodog	6 16oz	5.6%
Surly Furious	6 16oz	6.6%
PBR and Schlitz Tall Boy (16oz)		4
Miller Lite or Miller High Life		4
Abita Purple Haze, Amber, Hop-On, Wrought Iron IPA		5
Bell's Two Hearted Ale		5
Modelo Especial		5
Founders Porter		5
O'so Infectious Groove Sour		5
Central Waters Honey Blonde Ale		5
Lakefront New Grist (gluten free)		5
MKE Louise Demise (16 oz)		6
Schofferhofer Grapefruit Radler (16 oz)		6
Upland Champagne Velvet (16oz)		7
Stillwater Stateside Saison (16oz)		7
Good City Motto APA (16oz)		7
Vandermill Dry Cider (gluten free)		8
Against the Grain Citra Ass Down Double IPA (16oz)		10

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.

Riesling, JJ Mueller, Mosel-Sarr-Ruwer, Germany 2015	6.5	26
Gewürztraminer, Firestone, Santa Ynez Valley, CA 2014		32
Sanigiovese Rosé, Vino, WA 2016	8.5	34
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, Firestead, 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, Chateau Ste. Michelle, "Mimi," Horse Heaven Hills, WA 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 2015		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, Alma Mora, 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, 2013		44
Chianti Classico, Ruffino Riserva Ducale, Tuscany 2014		48
Malbec Blend, Tikal, Patriota, Mendoza, Argentina 2013		48
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, Drum Heller, Columbia Valley, WA 2015	7.5	30
Cabernet Sauvignon, 7 Falls, Wahluke Slope, WA 2014	8.5	34
Cabernet Sauvignon, Buena Vista, North Coast, CA 2014		39
Cab Franc/Merlot, 14 Hands, Columbia Valley, WA 2015	7.5	30
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 Storia, 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