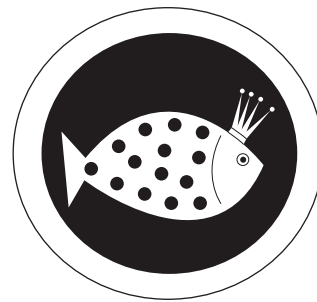


EAST COAST OYSTERS : GULF SHRIMP

Fresh-Shucked Raw Oysters	Market
Baked Oysters Rockefeller Our version of the classic	3/12 or 6/20
NOLA Grilled Oysters Rich parmesan butter, french bread	3/12 or 6/20
Cracker-Crusted Oysters Creamy mignonette	11.95
Peel-n-Eat Shrimp Served chilled	1/4 lb 8.95 • 1/2 lb 14.95
New Orleans BBQ Shrimp Grilled french bread	11.50
Coconut Voodoo Shrimp Mango mustard	12.95

BIG EASY BITES

Shrimp Bisque Crab & sherry	cup 8.95 • bowl 11.95
Alligator, Tasso & Pork Fritters Creamy Mignonette	11.95
Crispy Boudin Balls Cajun mayo	7.95
Cajun Popcorn Remoulade, lemon	10.95
Pork Confit Flatbread Grit dough crust, creamy cheese sauce, bacon, sweet bbq sauce, baby arugula	10.95
Sweet Potato Fries (V) Chive crème fraîche	half 5.95 • full 7.95
Maxie's Mighty-Mighty Gumbo of chicken, andouille & crawfish, rice	cup 5.95 • bowl 8.95
Crab Remoulade Salad Lump crab meat, frisée, watercress, satsumas, hearts of palm, burnt shallots, remoulade dressing	13.95
Muffuletta Olive salad, roughcut fries	12.95
Vegetarian Red Beans & Rice (V)	3.95
Truffle, Herb & Parmesan Fries (v)	6.95
Cast Iron Casserole Crawfish, tasso, shrimp, orzo pasta	16.95
Fried Andouille Corndogs Hushpuppy batter, cajun ketchup	11.95
Hot Crab Dip Spinach, Parmesan, buttered toast	13.50
Shrimp or Oyster Po'boy Cajun mayo, lettuce, tomato, roughcuts	13.95
Ribeye & Gravy Po'boy Lettuce, tomato, mayo roughcuts	14.95



MAXIE'S

Lundi Gras & Mardi Gras !!!

6732 W. FAIRVIEW • MILWAUKEE
414-292-3969 • MAXIES.COM/MILWAUKEE

NEW ORLEANS FAVORITES

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
Crab Smothered Flounder Creamy fettuccini, spinach	22.95
Blackened Hamburger Steak Pepper gravy, bayou onions, mashed	12.95
Cornmeal Fried Skate Cheeks Succotash, wilted frisee, gastrique	21.95
Duck Gumbo Slow-cooked, okra, tomatoes, rice	13.50
Catfish Courtbouillon Rice 'n greens	13.95
Blackened Scallops Dirty rice, muddy waters, lemon aioli	24.95
Crispy Chicken Thighs (2) Cheesy grits, spinach, hot sauce honey	13.95
Crawfish Étouffée Rice, field greens	15.95

DESSERTS

Chocolate Raspberry Bourbon Bread Pudding Chocolate genache, ice cream	7.00
Key Lime Pie Raspberry sauce, chantilly	7.00
St. Honoré Puff pastry torte, cajun orange custard, chocolate profiteroles	9.00
Salted Caramel Pie Pretzel crust, salted caramel pastry cream, chocolate fudge, marshmallow fluff	8.50
Strawberry Beignets Vanilla crème anglaise, "WHO DAT"	7.00
Bananas Foster Upside Down Cake Fosters caramel sauce, ice cream	8.50
Bourbon Balls Cocoa dusted, crème anglaise dipping sauce	6.00

SPECIALS

ABITA BEER \$4

Mardi Gras Bock • Amber • Wrought Iron IPA • Turbodog

HURRICANES \$5

Our version of the classic, passion fruit, rums, grenadine

Extra Crispy Brass Band

Roving the Restaurant on Lundi Gras; Party Tent on Mardi Gras

Matt 'mf' Tynor

Party Tent on Mardi Gras

#MAXIESMARDIGRAS

KING CAKE AT 10 pm

on Mardi Gras

(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

LUNDI GRAS AND MARDI GRAS
FEB. 12 & FEB. 13

- Drink Specials!
- New Orleans Special Menu!
- Live Music!



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