

## 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</b> 8.95 <b>1/2 lb</b> 14.50
<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>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

(V) – Vegetarian or Vegan Dishes

Joe Muench, Chef/Owner • Jacob Schick, Executive 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

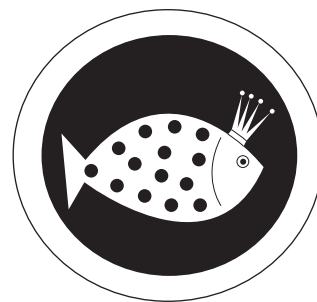


Black Shoe Hospitality is proud to be part of this great community and invites you to join us at our restaurants.



317 N 76th St  
bluesegg.com  
414-299-3180  
& 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

<b>NC Pulled Pork</b>	<b>Sandwich</b> 12.95 • <b>Plate</b> 15.95
Eastern north carolina-style, creamy slaw, bbq beans	
<b>BBQ St Louis Spare Ribs</b>	<b>Half Rack</b> 19.95 • <b>Full Rack</b> 27.95
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</b> 22.50 • <b>Full Rack</b> 29.95
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</b> 11.95 • <b>Plate</b> 12.95
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>Cajun-Seared Sea Scallops*</b> Crabby rice, tossed greens, roasted garlic remoulade	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</b> 5.95 • <b>full</b> 7.95
<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

## MAXIES CLASSIC 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>Jalapeño Margarita</b> house-infused sauza tequila, triple sec, lime sour	8

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

## 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
<b>Valentine Coffee or Rishi Tea</b>	3

## DRAFT BEER

## BOTTLED BEER

\* Check out the seasonal rotating draft lines!!

	POUR	ABV		
*Abita Strawberry Harvest	5 16oz	4.2%	PBR and Schlitz Tall Boy (16oz)	4
*Mob Craft Rhubarb IPA	8 12oz	6%	Miller Lite or Miller High Life	4
*Bells Best Brown	6 16oz	5.8%	Abita Purple Haze, Amber, Hop-On	5
* Dogfish Head Sea Quench Ale	7 16oz	4.9%	Bell's Two Hearted Ale	5
Kentucky Bourbon Barrel Ale	7 12oz	8.2%	Modelo Especial	5
Bells Oberon	6 16oz	5.8%	Half Acre Gone Away (16oz)	7
Stella Artois	6 16oz	5.0%	Hinterland Blackberry Berliner Weiss	8
New Glarus Spotted Cow	5 16oz	5.1%	Founders Solid Gold	5
Lakefront Riverwest Stein	5 16oz	5.6%	Lakefront New Grist (gluten free)	5
Founders All Day IPA	6 16oz	4.7%	MKE Louise Demise (16 oz)	6
Abita Turbodog	6 16oz	5.6%	Schofferhofer Grapefruit Radler (16 oz)	6
Surly Furious	6 16oz	6.6%	Upland Champagne Velvet (16oz)	7
			Door County Polka King Porter	6
			Good City Motto APA (16oz)	7
			Vandermill Dry Cider (gluten free)	8
			Central Waters Bourbon Barrel Stout	10
			Raised Grain Paradocs Red (16oz)	9

# COCKTAILS ! WINE !

## SEASONAL COCKTAILS

<b>Seasonal 75</b> Black Dot Gin, lemon, blueberry syrup, cava	8.5
<b>Maxies Spritz</b> strawberry infused Peychaud's Aperitivo, cava, soda	8
<b>Pimm's 89</b> pimm's no. 1, lemon, honey, cucumber, thyme, raspberry, ginger ale	8.5
<b>Summer Sangria</b> Korbel, orange liqueur, white wine, citrus fruit, white grape juice, Georgia peaches, cucumber, ginger ale.....Sub a sparkling wine float for an additional \$1	8
<b>Cold Brew Chicory Coffee</b> four roses bourbon, Valentine Sumatra, roasted chicory root, condensed milk, vanilla, Non Alcoholic cold brew .....\$5	9
<b>Provençal</b> Black Dot gin, lemon, herbs de Provence simple, watermelon water, rosé	10
<b>Green Tea Punch</b> Jim Beam, Rishi Jade Cloud, lemon, honey	8

## WHITE

<b>House Featured White Wine</b> (ask for current selection)	6	24
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### - LIGHT AND FRESH -

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

<b>Riesling, JJ Mueller, Mosel-Sarr-Ruwer, Germany 2017</b>	6.5	26
<b>Gewürztraminer, Firestone, Santa Ynez Valley, CA 2014</b>		32
<b>Pinot Gris Rose, Band of Roses , WA 2017</b>	8.5	34
<b>Riesling, Kung Fu Girl, Columbia Valley, WA 2018</b>		36
<b>Sauvignon Blanc, Whitehaven, Marlborough, NZ 2017</b>		42

### - 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 2017</b>	7 28
<b>Sauvignon Blanc, Wither Hills, Marlborough, NZ 2017</b>	8.5 34
<b>Pinot Gris, Firestead, Willamette Valley, OR 2015</b>	40
<b>Fum'e Blanc, Robert Mondavi, Napa Valley, CA 2015</b>	44
<b>Sauvignon Blanc, Reuilly, Loire, France 2014</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 2016</b>	7.5	30
<b>Viognier, Cline Cellars, North Coast, CA 2017</b>		38
<b>Chardonnay, Sonoma Cutrer, Sonoma, Russian River Ranch, CA 2016</b>		59

## 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, CA</b>		52
<b>Mumm, Brut Prestige, Napa, CA</b>		54
<b>J Winery, Cuvée 20 Brut, Sonoma, CA</b>		67

## RED

G B

<b>House Featured Red</b> (ask for current selection)	6	24
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### - 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 2018</b>	7	28
<b>Tempranillo, Numanthia Termes, Toro, Spain 2014</b>		30
<b>Zinfandel, Shooting Star, Mendocino County, CA 2015</b>	8	32
<b>Zinfandel, Peterson, Dry Creek, CA, 2013</b>		44
<b>Malbec Blend, Tikal, Patriota, Mendoza, Argentina 2015</b>		48
<b>Syrah Blend, Fess Parker, The Big Easy, Santa Barbara, CA 2015</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>Red Blend, Federalist , Napa, Sonoma, Mendocino, CA 2015</b>		43
<b>Shiraz, Small Gully, Mr. Black's Concoction, Barossa, AU 2014</b>		47
<b>Petite Sirah, Tentadue, La Storia, Alexander Valley, CA 2015</b>		46
<b>Cabernet Sauvignon, Sebastiani, Alexander Valley, CA 2014</b>		65
<b>Merlot, Duckhorn, Napa Valley, CA 2014</b>		70