

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
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
Seasonal Grapefruit Salad Carr Valley Mobay cheese, frisée candied pecans, citrus vinaigrette, balsamic glaze, crispy shallots	12.95
– 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 • 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

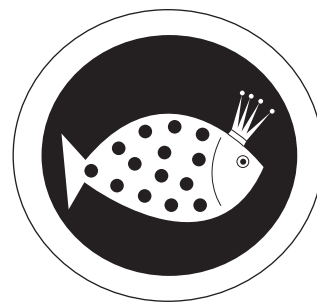


Black Shoe Hospitality is proud to be part of this great community and invites you to join us at our restaurants.



317 N 76th St
bluesegg.com
414-299-3180
& 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	
Cajun-Seared Sea Scallops* Crabby rice, tossed greens, roasted garlic remoulade	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

MAXIES CLASSIC 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	8.5
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 Maxies choice of rotating bourbon, carpano antica, bittercube orange bitters, angostura	11
Barrel-Aged Vieux Carre , rye, cognac, sweet vermouth, b&b, angostura	10
Jalapeño Margarita 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

NOjito! muddled limes, fresh mint, sugar, soda	4
Tropical Storm passionfruit, grenadine	4
Ginger 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
Valentine Coffee or Rishi Tea	3

DRAFT BEER

BOTTLED BEER

* Check out the seasonal rotating draft lines!!

	POUR	ABV		
*Deschutes Black Butte Porter	7 16oz	5.2%	PBR and Schlitz Tall Boy (16oz)	4
*Bells Best Brown	6 16oz	5.8%	Miller Lite or Miller High Life	4
* 3rd Space Film Fest	7 16oz	6.0%	Abita Purple Haze, Amber, Hop-On	5
*Founders Curmudgeons Better Half	10 12oz	12.7%	Bell's Two Hearted Ale	5
Kentucky Bourbon Barrel Ale	7 12oz	8.2%	Modelo Especial	5
3 Sheeps Pils	6 16oz	5.3%	Half Acre Gone Away (16oz)	7
New Glarus Spotted Cow	5 16oz	5.1%	Hinterland Blackberry Berliner Weiss	8
Lakefront Riverwest Stein	5 16oz	5.6%	Founders Solid Gold	5
Founders All Day IPA	6 16oz	4.7%	Lakefront New Grist (gluten free)	5
Abita Turbodog	6 16oz	5.6%	MKE Louise Demise (16 oz)	6
Terrapin Hopsecutioner	6 16oz	7.3%	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

Seasonal 75 Korbel, ginger syrup, cranberry compote, lemon and cava	8.5
Bees Knees Sweet Corn infused Black Dot gin, St Germain, honey and lemon	8
Pimm's 101 pimm's no. 1, lemon, honey, cucumber, rosemary, blackberry and ginger ale	8.5
Cider Sangria Bourbon, orange liqueur, white wine, apple, pear, citrus, white grape juice, fresh apple cider and ginger ale..... Sub a Sparkling wine float for an additional \$1	8
Marshmallow Milk Punch Charred Marshmallow infused 4 Roses Bourbon, ginger and autumn spice syrup, milk, cream, and a dusting of fresh cinnamon	9.5
Pear Sour Pear infused brandy, Disaronno, maple, lemon and angostura	9
Rougaroux Punch Cranberry Deep Eddy Vodka, Macintosh apple and sage shrub, house sour and ginger beer	8.87

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 2017	6.5	26
Gewürztraminer, Firestone, Santa Ynez Valley, CA 2014		32
Pinot Gris Rose, Band of Roses , WA 2017	8.5	34
Riesling, Kung Fu Girl, Columbia Valley, WA 2018		36
Sauvignon Blanc, Whitehaven, Marlborough, NZ 2017		42

– BRIGHT AND CRISP –

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

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

– FULL AND LUSH –

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

Chardonnay, Chateau Ste. Michelle, "Mimi," WA 2016	7.5	30
Viognier, Cline Cellars, North Coast, CA 2017		38
Chardonnay, Sonoma Cutrer, Sonoma, Russian River Ranch, CA 2016		59

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, CA		52
Mumm, Brut Prestige, Napa, CA		54
J Winery, Cuvée 20 Brut, Sonoma, CA		67

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.

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

– BOLD AND SPICY –

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

Grenache/Syrah, Michel Picard, Côtes du Rhône, France 2014	8.5	34
Malbec, Alma Mora, Argentina 2018		7 28
Zinfandel, Shooting Star, Mendocino County, CA 2015	8	32
Zinfandel, Peterson, Dry Creek, CA, 2013		44
Malbec Blend, Tikal, Patriota, Mendoza, Argentina 2015		48
Syrah Blend, Fess Parker, The Big Easy, Santa Barbara, CA 2015		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
Red Blend, Federalist , Napa, Sonoma, Mendocino, CA 2015		43
Shiraz, Small Gully, Mr. Black's Concoction, Barossa, AU 2014		47
Petite Sirah, Tentadue, La Storia, Alexander Valley, CA 2015		46
Cabernet Sauvignon, Sebastiani, Alexander Valley, CA 2014		65
Merlot, Duckhorn, Napa Valley, CA 2014		70