

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 Zesty sauce, bleu cheese buttermilk dip, crispy celery	12.50
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

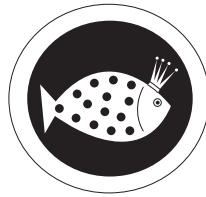


Black Shoe Hospitality is proud to be part of this great community and invites you to join us at our restaurants.



317 N 76th St
bluesegg.com
414-299-3180
& 4195 N. Oakland Ave.
Shorewood, WI

Story Hill
B.K.C.
5100 W Bluemound
storyhillbkcc.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 Eastern north carolina-style, creamy slaw, bbq beans	Sandwich 12.95 • Plate 15.95
BBQ St Louis Spare Ribs Hickory smoked, tangy KC-style sauce, rough cut fries, bbq beans, fresh corn & arugula salad	Half Rack 19.95 • Full Rack 27.95
BBQ Memphis Baby Back Ribs Hickory smoked, sweet sauce, rough cut fries, bbq beans, fresh corn & arugula salad	Half Rack 22.50 • Full Rack 29.95
BBQ Black Angus Beef Brisket Hickory smoked, tangy KC-style sauce, rough cut fries, fresh corn & arugula salad	23.95
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: Cajun fries, creamy slaw, house pickles Plate: Mashed potatoes, daily vegetable, creole sauce	Sandwich 11.95 • Plate 12.95
Abita Beer Braised Duroc Pork Cheeks Truebridge pork, tossed greens, pimento white cheddar grits, pickled kale & carrots, braising jus	19.95

SEAFOOD

Shrimp & Grits Gulf shrimp, rich & spicy tasso sauce, over yellow grits add grilled andouille sausage	18.95 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 red beans & rice, daily vegetable	18.95
Cajun-Seared Sea Scallops* Crabby rice, tossed greens, roasted garlic remoulade	23.95
Pecan-Crusted Rushing Waters Trout Filets Sweet potato fennel hash, arugula salad, roasted apple, citrus sauce	21.95
Maxie's Deluxe Crabcake Platter Cajun mayo, slaw, red beans & rice, sweet potato fries	21.50

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	9
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	9
Barrel-Aged Maxie's Manhattan jim beam black bourbon, carpano antica, bittercube orange bitters, angostura	11
Barrel-Aged Vieux Carre , rye whiskey, cognac, sweet vermouthe, b&b, bitters	10
Pimm's Cup pimm's No. 1, lemonade, ginger ale, cucumber	8
Kentucky Sidecar four roses bourbon, triple sec, lemon, sugar	8.5
Jalapeño Margarita house-infused sauza tequila, triple sec, lime sour	8
<i>Check out our full Whiskey List featuring Bourbon, Rye, and Reserve Whiskeys</i>	9

SPECIALTY MOCKTAILS AND N/A

NOjito! muddled limes, fresh mint, sugar, soda	4
Tropical Storm passionfruit, grenadine	4
Ginger Sparkling Lemonade	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

	POUR	ABV		
Deschutes Black Butte Porter	6 16oz	5.2%	PBR or Schlitz Tall Boy (16oz)	4
Bell's Winter White Ale	6 16oz	5.0%	Montucky Cold Snack Lager (16oz)	4
Bell's Hopslam	7 12oz	10.0%	Miller Lite or Miller High Life	4
Abita Grapefruit Honey Lager	6 16oz	4.2%	Abita Purple Haze, Amber, Hop-On	5
Kentucky Bourbon Barrel Ale	7 12oz	8.2%	Bell's Two Hearted Ale	5
3 Sheeps Pilsner	6 16oz	5.3%	Modelo Especial	5
New Glarus Spotted	6 16oz	5.1%	Half Acre Gone Away (16oz)	7
Lakefront Riverwest	5 16oz	5.6%	Founders Solid Gold	5
Founders All Day IPA	6 16oz	4.7%	Lakefront New Grist (gluten free)	5
Abita Turbodog	5 16oz	5.6%	MKE Louise Demise (16 oz)	6
Terrapin Hopsecutioner	6 16oz	7.3%	Upland Champagne Velvet (16oz)	7
			Good City Motto Pale Ale (16oz)	7
			Seattle Basil Mint Cider (gluten free)	8
			Central Waters Bourbon Barrel Stout	10

COCKTAILS ! WINE !

SEASONAL COCKTAILS

Cranberry 75 Korbel, cranberry-ginger syrup, lemon, sparkling cava	8.5
Pear Sour Pear infused brandy, Disaronno, maple, lemon, bitters	9
Sage Advice Sage-infused grapefruit vodka, triple sec, sour	9
Vespalec rye whiskey, luxardo liqueur, cointreau, peychauds and cherry bark bitters, barrel aged	9
Winter Sangria with Mulling Spices Red Wine, bourbon, triple sec, apple cider, cranberry, traditional mulling spices	7.5
Add a Sparkling wine float for an additional \$1	

WHITE

	G	B
House Featured White Wine (ask for current selection)	6	24
– LIGHT AND FRESH –		
<i>Delicate, fruit-forward wines. Pair with lighter fare or enjoy on its own.</i>		
Riesling, JJ Mueller, Mosel-Sarr-Ruwer, Germany 2017	7	28
Gewürztraminer, Firestone, Santa Ynez Valley, CA 2014	32	
Rose of Pinot Gris, Band of Roses, WA 2017	8	34
Riesling, Kung Fu Girl, Columbia Valley, WA 2018	36	
Sauvignon Blanc, Whitehaven, Marlborough, NZ 2017	42	
– BRIGHT AND CRISP –		
<i>Crisp, citrusy fruit. Great with oysters, seafood, salad, and fried foods.</i>		
Sauv Blanc/Semillon, Château La Gravière, Bordeaux 2017	24	
Pinot Grigio, Benvolio, Friuli, Italy 2017	7.5	28
Sauvignon Blanc, Outer Sound, Marlborough, NZ 2017	8	34
Pinot Gris, Firestead, Willamette Valley, OR 2015	40	
Fum'e Blanc, Robert Mondavi, Napa Valley, CA 2015	44	
Sauvignon Blanc, Reuilly, Loire, France 2015	52	

– FULL AND LUSH –

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

Chardonnay, Chateau Ste. Michelle, "Mimi," WA 2017	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	7.5	28
Poema Cava, Brut, Catalunya, Spain	8.5	34
Scharfenberger, Brut, Mendocino, 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, Firestead, Willamette Valley, OR 2015	9	34
Pinot Noir, Smoke Tree, Sonoma, CA 2016	49	

– BOLD AND SPICY –

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

Grenache/Syrah, Michel Picard, Côtes du Rhône, France 2016	8	32
Malbec, Alma Mora, Argentina 2018	7.5	30
Zinfandel, Shooting Star, Mendocino County, CA 2015	8.5	34
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 2016	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, M. Fritz, North Coast, CA 2016	8.5	34
Red Blend, Federalist, Sonoma/Mendocino, CA 2015	43	
Cabernet Sauvignon, First Dropp, Mother's Ruin, McLaren Vale, AU 2014	45	
Petite Sirah, Tentadue, La Storia, Alexander Valley, CA 2015	46	
Shiraz, Chapoutier and Terlato, Victoria, AU 2016	49	
Cabernet Sauvignon, Sebastiani, Alexander Valley, CA 2014	65	
Merlot, Duckhorn, Napa Valley, CA 2014	70	