

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 • Erick Fisher, 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

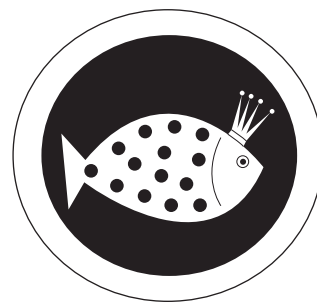


Black Shoe Hospitality is proud to be part of this great community and invites you to join us at our restaurants.



317 N 76th St
Milwaukee, WI
414-299-3180
& 4195 N. Oakland Ave.
Shorewood, WI
414-312-8551
bluesegg.com

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

Jalapeño Margarita house-infused sauza tequila, triple sec, lime sour	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 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
Oaks Lily vodka, house sour, orange liqueur, cranberry juice	8
Oyster Shooter Deep Eddy vodka, house bloody mary mix, Turbodog	5

Check out our full Whiskey List, featuring Bourbon, Rye, and Reserve Whiskeys

SPECIALTY MOCKTAILS AND N/A

NOjito! muddled limes, fresh mint, sugar, soda	4
Tropical Storm passionfruit, grenadine	4
Rose Hip 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		
Deschutes Black Butte Porter	6 16oz 5.2%	PBR or Schlitz Tall Boy (16oz)	4
Bell's Oberon Wheat Ale	6 16oz 5.8%	Montucky Cold Snack Lager (16oz)	4
Lakefront Lager	5 16oz 4.8%	Miller Lite	4
Kentucky Bourbon Barrel Ale	7 12oz 8.2%	Miller High Life	4
3 Sheeps Pilsner	6 16oz 5.3%	Abita Purple Haze	5
New Glarus Spotted Cow	6 16oz 5.1%	Abita Amber	5
Lakefront Riverwest Stein	5 16oz 5.6%	Abita Andygator Dopplebock	6
Third Space Happy Place Pale Ale	6 16oz 5.3%	Modelo Especial	5
Abita Turbodog Brown Ale	5 16oz 5.6%	Half Acre Daisy Cutter IPA (16oz)	7
Bell's Official Hazy IPA	6 16oz 6.4%	Lakefront New Grist (gluten free)	5
		MKE Louise Demise (16 oz)	6
		Left Hand Raspberry Milk Stout	6
		Good City Motto Pale Ale (16oz)	7
		Seattle Basil Mint Cider (gluten free)	8

COCKTAILS ! WINE !

SEASONAL COCKTAILS

Roses are Red 75 Black Dot Gin, Rose Hip and Hibiscus Tea, simple, rose water, sparkling cava	8.5
Pear Sour pear infused brandy, Disaronno, maple, lemon, bitters	9
Ruby's Sage Advice grapefruit vodka infused with sage, triple sec, sour, served up	8.5
Vespalec rye whiskey, luxardo liqueur, cointreau, peychauds and cherry bark bitters, barrel aged	9.5
Barrel-Aged Maxie's Manhattan jim beam black bourbon, carpano antica, bittercube orange bitters, angostura	11

WHITE

G B

House Featured White Wine (ask for current selection) 6 26

– LIGHT AND FRESH –

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

Riesling, JJ Mueller, Mosel-Sarr-Ruwer, Germany 2017	7	28
Rosé, Smoke Tree, Sonoma, CA 2017	8	34
Riesling, Kung Fu Girl, Columbia Valley, WA 2018		36

– BRIGHT AND CRISP –

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

Sauv Blanc/Semillon, Château La Gravière, Bordeaux 2017		26
Pinot Grigio, Benvolio, Friuli, Italy 2017	7.5	28
Sauvignon Blanc, Wither Hills, Marlborough, NZ 2017	8	34
Pinot Gris, Firestead, Willamette Valley, OR 2015		40
Sauvignon Blanc, Whitehaven, Marlborough, NZ 2017		42
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, Sebastiani, North Coast, CA 2016	8	32
Chenin Blanc/Viognier, Pine Ridge, Clarksburg, CA 2017		34
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
Chateau St. Michelle, Brut Rose, WA		36
Scharfenberger, Brut, Mendocino, CA		52
J Winery, Cuvée 20 Brut, Sonoma, CA		67

RED

G B

House Featured Red (ask for current selection) 6 26

– 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, Lincourt, Santa Barbara, CA 2016		42

– BOLD AND SPICY –

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

Duas Quintas, Ramos Pinto, Douro, Portugal 2014		30
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
Red Blend, Federalist, Sonoma/Mendocino, CA 2015		43
Zinfandel, Peterson, Dry Creek, CA, 2013		44
Malbec Blend, Tikal, Patriota, Mendoza, Argentina 2015		48
Syrah Blend, Fess Parker, Big Easy, Sta. Barb, 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
Syrah/Sangiovese, Tobin James, Chateau Cashflo, Paso Robles, CA 2014		34
Cabernet Sauvignon, M. Fritz, North Coast, CA 2016	9	36
Cabernet Sauvignon, First Dropp, Mother's Ruin, McLaren Vale, AU 2016		45
Shiraz, Chapoutier and Terlato, Victoria, AU 2016		49
Cabernet Sauvignon, Sebastiani, Alexander Valley, CA 2014		65
Merlot, Duckhorn, Napa Valley, CA 2014		70