

## 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>Seasonal Grapefruit Salad</b> 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

<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 • 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](mailto:CATERING@BLACKSHOEHOSPITALITY.COM) OR 414-336-1005

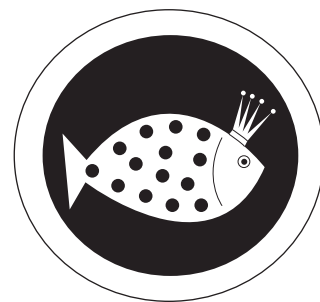


Black Shoe Hospitality is proud to be part of this great community and invites you to join us at our restaurants.



317 N 76th St  
Milwaukee, WI  
414-299-3180  
& 4195 N. Oakland Ave.  
Shorewood, WI  
414-312-8551  
[bluesegg.com](http://bluesegg.com)

*Story Hill*  
B.K.C.  
5100 W Bluemound  
[storyhillbkc.com](http://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</b> <i>Creole:</i> zesty tomato sauce • <i>Fried:</i> 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>Jalapeño Margarita</b> house-infused sauza tequila, triple sec, lime sour	8
<b>Rye Sour</b> rye whiskey, house sour, bittercube orange bitter, malbec float	9
<b>Hurricane</b> dark & light rum, passionfruit, grenadine	8.5
<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	9
<b>Barrel-Aged Vieux Carre</b> rye whiskey, cognac, sweet vermouh, b&b, bitters	10
<b>Pimm's Cup</b> pimm's No. 1, lemonade, ginger ale, cucumber	8
<b>Kentucky Sidecar</b> four roses bourbon, triple sec, lemon, sugar	8.5
<b>Oaks Lily</b> deep eddy vodka, house sour, orange liqueur, cranberry juice	8
<b>Oyster Shooters</b> 5	
<b>The Original</b> vodka, house bloody mary mix, Turbodog	
<b>La Ostra</b> jalapeño tequila, lime juice, lager	
<b>The B&amp;B</b> gin, cucumber, lime, tonic	

## SPECIALTY MOCKTAILS AND N/A

<b>NOjito!</b> muddled limes, fresh mint, sugar, soda	4
<b>Tropical Storm</b> passion fruit, grenadine	4
<b>Rose Hip Sparkling Lemonade</b>	4
<b>Point Sodas – Root Beer, Vanilla Cream, Orange Cream</b>	3.5
<b>Coke, Diet Coke, Sprite, Club Soda, Tonic</b>	3
<b>Valentine Coffee or Rishi Tea</b>	3

## DRAFT BEER

## BOTTLE AND CAN BEER

	POUR		
<b>Bell's Official Hazy IPA</b>	6 16oz 6.4%	<b>PBR or Schlitz Tall Boy (16oz)</b>	4
<b>Dogfish Head Seaquence Session Ale w/ Lime and Sea Salt</b>	6 16oz 4.9%	<b>Miller Lite or High Life</b>	4
<b>Stella Cidre Hard Cider (GF)</b>	6 16oz 4.5%	<b>Montucky Cold Snack Lager (16oz)</b>	4
<b>Kentucky Bourbon Barrel Ale</b>	7 12oz 8.2%	<b>Abita Amber or Purple Haze</b>	5
<b>3 Sheeps Pilsner</b>	6 16oz 5.3%	<b>Abita Andygator Dopplebock</b>	6
<b>New Glarus Spotted Cow</b>	6 16oz 5.1%	<b>Founders All Day IPA</b>	5
<b>Lakefront Riverwest Stein</b>	5 16oz 5.6%	<b>Stella Artois</b>	5
<b>Third Space Happy Place Pale Ale</b>	6 16oz 5.3%	<b>Modelo Especial</b>	5
<b>Abita Turbodog Brown Ale</b>	5 16oz 5.6%	<b>Lakefront New Grist (gluten free)</b>	5
<b>Bell's Oberon Wheat Ale</b>	6 16oz 5.8%	<b>Surly Furious IPA</b>	6
		<b>Guinness Pub Draught</b>	6
		<b>MKE Louise Demise (16 oz)</b>	6
		<b>Good City Motto Pale Ale (16oz)</b>	7
		<b>Seattle Basil Mint Cider (gluten free)</b>	8

# COCKTAILS ! WINE !

## SEASONAL COCKTAILS

<b>Maxie's 75</b> Deep Eddy Pink Grapefruit vodka, lemon, sugar, sparkling cava	8.5
<b>Pear Sour</b> pear infused brandy, Disaronno, maple, lemon, bitters	9
<b>Kentucky Daiquiri</b> Four Roses bourbon, ginger liqueur, lime, sugar, bitters	9
<b>Vespalec</b> rye whiskey, luxardo liqueur, cointreau, peychauds and cherry bark bitters, barrel aged	9.5
<b>Barrel-Aged Maxie's Manhattan</b> jim beam black bourbon, carpano antica, bittercube orange bitters, angostura	11

## WHITE

**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, H & B, Languedoc, France 2017** 7.5 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 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

## 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** 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, Drumheller, Columbia Valley, WA 2015** 7.5 30

**Syrah/Sangiovese, Tobin James, Chateau Cashflo, Paso Robles, CA 2014** 8.5 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