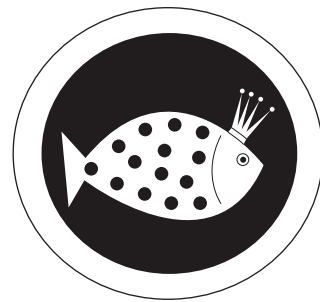


EAST COAST OYSTERS : GULF SHRIMP

Fresh-Shucked Raw Oysters	Market
NOLA Grilled Oysters Rich parmesan butter, french bread	3/12 or 6/20
Cracker-Crusted Oysters Creamy mignonette	11.95
Peel-n-Eat Shrimp Served chilled	1/4 lb 8.95 • 1/2 lb 14.95
New Orleans BBQ Shrimp Grilled french bread	11.95
Coconut Voodoo Shrimp Mango mustard	12.95

BIG EASY BITES

Shellfish Bisque Crab & sherry	cup 8.95 • bowl 11.95
Alligator, Tasso & Pork Fritters Creamy Mignonette	11.95
Crispy Boudin Balls Cajun mayo	7.95
Cajun Popcorn Remoulade, lemon	11.95
Pork Confit Flatbread Grit dough crust, creamy cheese sauce, bacon, sweet bbq sauce, baby arugula	11.95
Sweet Potato Fries (V) Chive crème fraîche	half 5.95 • full 7.95
Maxie's Mighty-Mighty Gumbo of chicken, andouille & crawfish, rice	cup 5.95 • bowl 8.95
Crab Remoulade Salad Lump crab meat, frisée, watercress, satsumas, hearts of palm, burnt shallots, remoulade dressing	14.95
Muffuletta Olive salad, roughcut fries	13.95
Vegetarian Red Beans & Rice (V)	3.95
Truffle, Herb & Parmesan Fries (v)	6.95
Cast Iron Casserole Crawfish, tasso, shrimp, orzo pasta	16.95
Fried Andouille Corndogs Hushpuppy batter, cajun ketchup	11.95
Hot Crab Dip Spinach, Parmesan, buttered toast	13.50
Shrimp or Oyster Po'boy Cajun mayo, lettuce, tomato, roughcuts	15.95
Beef & Gravy Po'boy Lettuce, tomato, mayo roughcuts	14.95



MAXIE'S

Mardi Gras Menu FEB. 21-25

6732 W. FAIRVIEW • MILWAUKEE
414-292-3969 • MAXIES.COM/MILWAUKEE

NEW ORLEANS FAVORITES

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
Crab Smothered Skatewing Creamy fettuccini, spinach	22.95
Blackened Hamburger Steak Pepper gravy, bayou onions, mashed	12.95
Cornmeal Fried Seabass Cheeks Succotash, wilted frisee, gastrique	23.95
Duck Gumbo Slow-cooked, okra, tomatoes, rice	14.50
Catfish Courtbouillon Rice 'n greens	17.95
Blackened Scallops Dirty rice, muddy waters, lemon aioli	24.95
Crispy Chicken Thighs (2) Cheesy grits, spinach, hot sauce honey	14.95
Crawfish Étouffée Rice, field greens	17.95

DESSERTS

Key Lime Pie Raspberry sauce, chantilly	7.00
Mini King Cake Cinnamon, cream cheese filling, royal icing, BABY!	10.00
Chicory Pot de Crème Red Hot Bark	8.50
"Bananas Foster" Bread Pudding Bourbon caramel sauce, vanilla ice cream	8.50
Strawberry Beignets Vanilla crème anglaise, "WHO DAT"	7.00
Bourbon Balls Cocoa dusted, crème anglaise dipping sauce	6.00

MARDI GRAS & LUNDI GRAS

drink specials available Feb. 24 & Feb. 25
no additional happy hour discount

ABITA BEER

Mardi Gras Bock • Amber • Hop-On APA • Turbodog

HURRICANES

Our version of the classic, passion fruit, rums, grenadine

Extra Crispy Brass Band

Roving the Restaurant on Lundi Gras; Party Tent on Mardi Gras

Matt 'mf' Tyner

Party Tent on Mardi Gras

#MAXIESMARDIGRAS

(V) – Vegetarian or Vegan Dishes

Joe Muench, Chef/Owner • Jacob Schick, Executive 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

**MARDI GRAS
MENU
FEB. 21-25**

**LUNDI
GRAS
FEB. 24**

**MARDI
GRAS
FEB. 25**



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