



# MAXIE'S

Welcome to our

## Mardi Gras Menu

Thursday, Feb. 12 – Tuesday, Feb. 17

### EAST COAST OYSTERS SHRIMP & THAANGS

<b>Fresh-Shucked Raw Oysters*</b>	6/18 or 12/36
<b>Baked Oysters Rockefeller</b> our version of the classic	3/15 or 6/25
<b>NOLA Grilled Oysters</b> rich parmesan butter, French bread	3/15 or 6/25
<b>Cracker-Crusted Oysters (6)</b> creamy mignonette	16.95
<b>Peel-n-Eat Shrimp</b> chilled, old bay, cocktail sauce	1/4 lb 9.95 • 1/2 lb 14.95
<b>Coconut Voodoo Shrimp</b> mango mustard	14.95
<b>Frog Leg Fricassee</b> smoked tomatoes, lemon caper brown butter sauce, rice, 100 acre greens	15.95

### BIG EASY BITES

<b>Corn &amp; Crab Chowder</b> scallion	cup 8.95 • bowl 10.95
<b>Maxie's Mighty-Mighty Gumbo</b> of chicken, andouille & crawfish, rice	cup 6.95 • bowl 9.95
<b>Maque Choux Wedge Salad</b> green goddess dressing, bacon, bayou onions, corn, red onion, bleu cheese	13.95
<b>Cajun Cauliflower-</b> cajun roasted cauliflower florets, grilled red onion, sesame cashew crumble, cajun mayo	10.95
<b>Cajun Popcorn</b> remoulade, lemon	15.95
<b>Rockefeller Spinach Dip</b> herbsaint cream cheese dip, smoked artichokes, bacon, cracker crumb, grit flatbread	12.95 *add 3 crusted oysters 7.95
<b>Crispy Boudin Balls (5)</b> Cajun mayo	13.95
<b>Fried Tofu Corndogs (3)</b> hushpuppy batter, cajun mayo	12.95 *add 1 for 3.95
<b>Fried Andouille Corndogs (3)</b> hushpuppy batter, cajun ketchup	14.95 *add 1 for 3.95
<b>Sweet Potato Fries (V)</b> chive crème fraîche	7.95
<b>Garlic Butter Seafood Bake</b> catfish nuggets, crawfish, shrimp, parmesan lemon crumbs, artichoke	16.95
<b>Hot Crab Dip</b> parmesan, buttered toast	15.95
<b>Cast Iron Casserole</b> crawfish, tasso, shrimp, orzo pasta	23.95
<b>Po'boy - Crispy Shrimp or Cracker Crusted Oyster</b> - with cajun mayo, lettuce, tomato, cajun fries	22.95
<b>Muffaletta Party Sandwiches</b> genoa salami, tasso ham, mortadella, provolone, olive salad, cajun fries	18.95
<b>Blackened Chicken Party Sandwiches</b> creole tomato sauce, provolone, chow chow, cajun fries	17.95

### NEW ORLEANS FAVORITES

<b>Jambalaya "Me-Oh-My-A"</b> shrimp, andouille & chicken, zesty creole rice	23.95
<b>Smoked Tofu Jambalaya (V)</b> smoked tofu, pecans, spinach & red beans, zesty creole rice	20.95
<b>Blackened Prime Sirloin Steak 10oz</b> creamed spinach, bayou onions, mashed potatoes, Abita peppercorn gravy	34.95
<b>Duck Gumbo</b> slow-cooked, okra, tomatoes, cracklings. rice	18.95
<b>Grilled Ahi Tuna 6oz</b> sweet potato pancake, mustard greens, lime ponzu, creole aioli, sesame cashew crunch	34.95
<b>Blackened Catfish</b> dirty rice, muddy waters sauce, 100 acre greens	25.95
<b>Shrimp Fricassee</b> grit gnocchi, spinach, creole cream sauce, parmesan	27.95
<b>Crawfish Étouffée</b> rice, 100 acre greens	26.95
<b>Buttermilk Fried Chicken</b> Bell & Evans chicken, mashed potatoes with chicken gravy, maple-braised collard greens, orange-honey butter biscuit	4pc 24.95 8pc 38.95

### DESSERTS

<b>Key Lime Pie</b> raspberry sauce, chantilly	11.00
<b>Mini King Cake</b> cinnamon, royal icing, Oh' BABY!!!	11.00
<b>Classic Beignets</b> powdered sugar, crème anglaise	11.00
<b>"Bananas Foster" Bread Pudding</b> crème anglaise, vanilla ice cream	10.00
<b>Moon Pie</b> chocolate cake, banana custard, chocolate ganache, Mardi Gras pearls	11.00

(V) – Vegetarian or Vegan Dishes \*The consumption of raw or undercooked meat, eggs, and shellfish may be hazardous to your health  
 Joe Muench, Chef/Owner • Jacob Schick, Executive Chef • Erick Fisher Sous Chef • Eric Holcomb BSH Chef

## NOLA CLASSIC COCKTAILS

<b>Hurricane</b> light rum, real passionfruit juice, orange juice, grenadine, Goslings dark rum float	12
<b>Maxie's Mint Julep</b> Elijah Craig bourbon, fresh mint, syrup, crushed ice	10
<b>Nawlins Sazerac</b> rye whiskey, sugar, peychaud bitter, herbsaint-coated glass	11
<b>Pimm's Cup</b> pimm's no. 1, lemon, sugar, ginger ale, cucumber	11
<b>Kentucky Sidecar</b> Larceny broubon, cointreau, lemon, sugar, served up	12
<b>Classic Mint Julep</b> Elijah Small Batch Bourbon, mint syrup, crushed ice	12
<b>Veuve Carré</b> rye whiskey, cognac, sweet vermouth, benedictine, bitters	13

## MAXIES COCKTAILS

<b>Maxie's Old Fashioned</b> evan williams bourbon, housemade OF syrup, orange and Agostura bitters, press style, on tap	10
<b>Jalapeño Margarita</b> house-infused tequila, triple sec, lime, sour	10
<b>Mojito!</b> light rum, muddled limes, fresh mint, sugar, soda	10
<b>Rye Sour</b> rye whiskey, house sour, bittercube orange bitters, malbec float	11
<b>Winter Sangria</b> red wine, brandy, orange liqueur, lemon, mulling spices	10

## DRAFT BEER ABV

<b>Lakefront Big Easy</b> - Mailbock for Mardi Gras	7	16oz	7.6%
<b>Abita Turbodog</b> - Brown Ale	7	16oz	5.6%
<b>3 Sheeps Chaos Pattern</b> - Hazy IPA	7	16oz	6.2%
<b>Kentucky Bourbon Barrel Ale</b> - Irish Red aged in Bourbon	8	13oz	8.2%
<b>Potosi Czech Pils</b> - Pilsner	7	16oz	4.7%
<b>New Glarus Spotted Cow</b> - Cream Ale	6	16oz	5.1%
<b>Third Space Happy Place</b> Midwest Pale Ale	6	13oz	5.3%
<b>Yuengling</b> Traditional Lager	6	16oz	4.8%

## BOTTLES AND CANS

<b>Abita Jockamo</b> - Juicy IPA	6
<b>Abita Purple Haze</b> - Raspberry Wheat Ale	6
<b>Abita Amber</b> - Amber Lager	6
<b>Abita Andygator</b> - Dopplebock	7
<b>Miller Lite</b> or <b>High Life</b> or <b>PBR</b> - 16oz Tall Boy	5
<b>Modelo Especial</b> - 16oz Tall Boy	6
<b>Central Waters Mudpuppy Porter</b>	6
<b>Eagle Park Rectifier</b> - West Coast IPA	6
<b>Downeast Hard Apple Cider</b> (gluten free)	6
<b>Athletic N/A Beer</b> - Run Wild IPA, Upside Dawn Golden Ale, Winter Warmer	6
<b>High Noon Hard Seltzer</b> vodka and soda with real fruit juice Black Cherry • Grapefruit • Peach	7.5

## SPIRIT FREE AND N/A

<b>Tropical Storm</b> passionfruit, pineapple, orange, grenadine	8
<b>NOjito!</b> muddled limes, fresh mint, sugar, soda	7
<b>Clean and Stormy</b> clean co. n/a rum, ginger beer, fresh llime	9
<b>Lagunitas Hoppy Refresher</b> - sparkling hop water	6
<b>San Pellegrino Sparkling Water</b>	6
<b>Abita Root Beer</b>	3.5
<b>Coke, Diet Coke, Sprite, Club Soda, Ginger Ale, Tonic</b>	3.5
<b>Lemonade / Iced Tea</b>	3.5
<b>Valentine Coffee</b> or <b>Rishi Tea</b>	3.5

## BARREL AGED COCKTAILS

<b>Vespalec</b> Rittenhouse rye whiskey, luxardo liqueur, cointreau, peychaud's and cherry bark bitters	11
<b>Tequila Old Fashioned</b> Campo Bravo reposado tequila, agave, corazon bitters, orange peel	12
<b>Maxie's Manhattan</b> Jim Beam 7 year bourbon, carpano antica, bittercube orange bitters, angostura	12

## SPARKLING WINE G B

<b>Prosecco</b> , Santa Marina, Italy	9	34
<b>Rosé Sparkling</b> Maison de Madeline, France	9	34
<b>Sparkling</b> , Valdo, Numero Uno, Italy		32
<b>Brut Rosé</b> , Unshackled by Prisoner Wine Co., CA		42
<b>Brut Rose of Cabernet</b> , Gia Bella, Columbia Valley, WA 2022		48

## WHITE WINE G B

<b>House Featured White</b> - Sauvignon Blanc Dourthe, Bordeaux, France 2022	8	28
<b>Rosé</b> , Calvet, Cotes de Rhone, France 2023	9	34
<b>Chenin Blanc/Viognier Blend</b> Pine Ridge, Clarksburg, CA 2023	10	36
<b>Pinot Grigio</b> , Benvolio, Friuli-Venezia Giulia, Italy 2023	9	32
<b>Sauvignon Blanc</b> , Arketype, Marlborough, New Zealand 2023	10	36
<b>Sauvignon Blanc</b> , Simi, Sonoma County, CA, 2022		38
<b>Sauvignon Blanc</b> , Reynoso, Alexander Valley, CA 2021		48
<b>Chardonnay</b> , Parducci, Mendocino, CA, 2022	10	36
<b>Chardonnay</b> , La Crema, Monterey, CA 2023		38
<b>Chardonnay</b> , Sonoma Cutrer, Sonoma Coast, CA 2022		42
<b>Moscato</b> , La Gioiosa, Italy, N/V		32

## RED WINE G B

<b>House Featured Red</b> - Petite Sirah, Maggio Vineyards, Lodi, CA 2021	8	28
<b>Pinot Noir</b> , Vint by R. Mondavi, Central Coast, CA 2022	10	36
<b>Pinot Noir</b> , Parducci, Mendocino, CA 2023		43
<b>Pinot Noir</b> , Diora, Le Petite Grace, Monterey, CA 2022		42
<b>Red Blend</b> , Napa Vista (Cab, Merlot), Napa County, CA	9	34
<b>Red Blend</b> , Juan Gil, Jumila, Spain, 2021		39
<b>Zinfandel</b> , - Federalist, Lodi, CA 2021		38
<b>Malbec</b> , Dona Paula, Mendoza Argentina, 2023	9	34
<b>Cabernet Sauvignon</b> , Vint by R. Mondavi, Central Coast, CA 2022	10	36
<b>Cabernet Sauvignon</b> , Coppola, "Claret", California 2022		38
<b>Cabernet Sauvignon</b> , Banshee, Sonoma County, CA 2022		43
<b>Shiraz</b> , Torbeck, Woodcutter's, Barossa Valley, Australia 2021		46

*Ask for our Full Whiskey List  
Over 190 Bourbon, Rye, Scotch and Whiskey  
Selections*