FROM THE KETTLE

Crab and Corn Chowder
cup 5.50  bowl 7.95

Maxie’s Mighty-Mighty Gumbo of chicken, andouille & crawfish, served over rice
cup 5.95  bowl 8.95

Potato & Cheddar Bisque
cup 4.50  bowl 6.95

SALADS

Supper Club Salad  field greens, raspberry vinaigrette, bleu cheese, toasted pecans & fresh apple
small 5.95  large 8.95

Caesar Salad  romaine hearts, traditional dressing, parmesan cheese & croutons
small 5.95  large 8.95

Iceberg Wedge  with cajun ranch, double-smoked bacon, red onion & tomato
add to your salad:  chicken breast, portobello or bbq tofu 4.95  •  ahi tuna, shrimp or catfish 7.95  •  fried oysters 10.95

APPETIZERS

Fresh-shucked Raw Oysters  Market

Cracker-Crusted Oysters with creamy mignonette 12.95

Maxie’s Deluxe Crabcake with Cajun mayo & “rwb” slaw 11.95

Cajun Popcorn  zesty fried crawfish tails with remoulade 11.95

Fried Green Tomatoes with remoulade 8.50

New Orleans BBQ Shrimp with grilled french bread  10.95

Steamed Littleneck Clams  (8) 11.95  (12) 15.95  (16) 19.95

Shellfish Platter  6 oysters, 2 clams, 1/4# shrimp  Market

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Fried Green Tomatoes with remoulade 8.50

Quarter Rack Ribs  creamy slaw

in garlic-butter broth with grilled french bread

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SUL-STIRRIN’ SPECIALTIES

Jambalaya “Me-Oh-My-A” shrimp, andouille, & chicken in zesty creole rice 18.50

Shrimp & Grits  plump shrimp, rich & spicy tasso ham gravy, over yellow grits  half 14.50  full 18.95

add grilled andouille sausage 4.95

Maxie’s Deluxe Crabcake Platter with Cajun mayo, “rwb” slaw, sweet potato fries 21.95

Jumbo Gumbo  a big bowl of Maxie’s finest, served with “rwb” slaw 14.95

Blackened Catfish Creole with Zesty tomato sauce, red beans & rice, collard greens 17.95

Damn-Good Fish Fry with tartar sauce, rough-cut fries, creamy slaw 16.95

“Chicken-Fried” Chicken with tasso ham gravy, mashed potatoes, braised collard greens 16.95

Pulled Pork Plate  eastern north carolina-style, creamy slaw, bbq beans 16.50

Pulled Pork Sandwich topped with slaw, served with bbq beans 12.95

BBQ Perk Spare Ribs  creamy slaw, half rack 17.95  full rack 27.95

Piggy Platter  pulled pork, quarter rack of ribs, creamy slaw, bbq beans 19.95

Daily Steak with Maxie’s steak sauce, bayou onions, mashed potatoes, collard greens  Mkt

add BBQ shrimp 7.95

Cajun-Seared Ahi Tuna with maple brown-butter, horseradish potato cake, sautéed spinach 24.95

VEGETARIAN OPTIONS

Darn Tasty Tofu Fry  with tartar sauce, rough-cut fries, creamy slaw 14.95

BBQ Organic Tofu Plate  with mashed potatoes and baby spinach 14.95

Grilled Portobello  with Creole tomato sauce, horseradish potato cake, baby spinach 15.95

Vegetarian Jambalaya  smoked tofu, pecans, spinach and red beans in Zesty creole rice 16.50

Portobello Po’boy with Cajun mayo, Bayou onions, Cajun fries 11.95

BBQ Organic Tofu Po’boy topped with creamy slaw, served with Cajun fries 11.95

Fried Green Tomato Po’Boy  with remoulade, served with Cajun fries 10.95

PO’BOYS on french bread with lettuce & tomato, served with Cajun fries

Bleu Cheese Burger  with caramelized onions, mayo 12.95

Chicken grilled, bbq, friend or blackened… with Mayo 11.95

Andouille Sausage with Remoulade & “rwb” slaw 12.95

Fried Fish  with tartar sauce 12.50

Crab Cake  with Cajun mayo 14.95

Blackened Catfish  with tartar sauce 14.95

Fried Shrimp  with remoulade 12.95

Fried Oysters  with creamy mignonette 14.95

FRIES & SIDES

Sweet Potato Fries  w/ chive crème fraîche 8.95

Cajun Fries  w/ Cajun Mayo 5.95

Rough-Cut Fries  w/ malt vinegar 5.95

BBQ Beans or Vegetarian Red Beans and Rice 4.50

Slaw “rwb” or creamy 3.95

Yellow Grits  w/ tasso sauce 5.50

Mashed Potatoes 4.50

Sautéed Spinach or Braised Collard Greens 4.95

Daily Vegetable  Market

Grilled Andouille Sausage 4.95

Pulled Pork 6.95