

# HAPPY NEW YEAR!

## TASTE OF MAXIE'S MENU \$39

FIRST COURSE choice of

**Fried Green Tomatoes**  
remoulade sauce

**Mini Raw Bar Sampler** + \$5  
2 raw oysters, 2 raw clams, 3 peel & eat shrimp,  
cocktail & mignonette sauces

SECOND COURSE choice of

**Mighty-Mighty Gumbo**  
blackened chicken, andouille sausage,  
crawfish and rice

**Supper Club Salad**  
field greens, raspberry vinaigrette, apples,  
bleu cheese, toasted pecans

ENTREE COURSE choice of

**Maxie's Deluxe Crab Cakes**  
cajun mayo, 'rwb' slaw,  
sweet potato fries

**Shrimp & Grits**  
plump shrimp, tasso gravy,  
andouille sausage

**Blackened Catfish Creole**  
zesty tomato sauce, red beans & rice,  
maple-braised collard greens

## CHEF'S TASTING MENU \$45

FIRST COURSE choice of

**Oyster Duo**  
2 raw oysters, 2 cracker-crusted oysters,  
Pernod-cucumber mignonette

**Peppercorn-Crusted Beef Tenderloin Canapes**  
horseradish cream, arugula, cornichons

SECOND COURSE choice of

**French Quarter Onion Soup**  
Abita Turbodog broth, garlic-parmesan croutons

**Roasted Brussels Sprouts Salad**  
honey-mustard vinaigrette,  
double-smoked bacon

ENTREE COURSE choice of

**Southern Fried Redfish**  
dijon-dill sauce, blue cheese grits,  
tasso creamed collard greens

**Pistachio Crusted Ahi Tuna**  
orange-habanero glaze, ginger coconut rice,  
balsamic-honey roasted broccoli

**Pan-Seared Sea Scallops**  
champagne beurre blanc, lemon-herb polenta crisps,  
baby spinach

Available with either menu

**Filet of Beef Tenderloin + \$5**

Maxie's steak sauce, bayou onions, mashed potatoes,  
maple-braised collard greens

DESSERT COURSE choice of

**New York Style Cheesecake**

strawberries, basil coulis, freshly whipped cream

**Any Selection from our Dessert Menu**

CELEBRATE WITH A BOTTLE OF BUBBLY...an incredible match with oysters

Blanc de Blancs	Veuve Ambal	Jura, France	NV	\$30
Prosecco DOCG Brut Rosé	Le Vigne di Alice 'Osé'	Valdobiadenne, Italy	NV	\$35
Prosecco DOC Brut	Santomé	Veneto, Italy	2012	\$40
Moscato D'Asti DOCG	La Morandina	Piedmont, Italy	2013	\$40
Champagne BRUT RESERVE	Nicolas Feuillatte CUVÉE GASTRONOMIE	Chouilly, France	NV	\$55