



MAXIE'S SUPPER CLUB and Oyster Bar

SERVING ITHACA
SINCE 1999

635 WEST STATE ST
ITHACA, NEW YORK
607.272.4136
WWW.MAXIES.COM

CHOWDER, GUMBO, & ENTIRE RAW BAR ARE AVAILABLE STARTING AT 4PM. FULL MENU STARTS AT 4:30PM

..... Raw Bar

- FRESH-SHUCKED RAW OYSTERS** Mkt
See chalkboards for today's selections
- FRESH-SHUCKED RAW CLAMS** Mkt
- SHELLFISH PLATTER** Mkt
6 oysters, 2 clams, 1/4 lb shrimp
- PEEL-N-EAT SHRIMP** (1/4 lb) 9.5 (1/2 lb) 14.5
chilled, dusted with old bay seasoning
- OYSTER SHOOTER** 5
vodka, cajun bloody juice, fresh-shucked oyster

[RAW BAR HAPPY HOUR! HALF-PRICED RAW OYSTERS AND CLAMS, DAILY FROM 4-6PM]

..... Chowder, Gumbo, & Salads

- CRAB AND CORN CHOWDER** 6 / 8.5
- MAXIE'S MIGHTY-MIGHTY GUMBO** 6.5 / 9.5 / 13
with andouille sausage & chicken, over rice
- SUPPER CLUB SALAD** 7.5 / 10
field greens, bleu cheese, toasted pecans & fresh apple,
with raspberry vinaigrette
- KALE SALAD** 8 / 11.5
spiced pepitas, Lively Run goat feta,
dried cherries, apple cider vinaigrette
- ICEBERG WEDGE** 10
with cajun ranch, double-smoked bacon,
red onion & tomato

[ADD TO YOUR SALAD: chicken breast 6 / catfish 10
portobello -or- bbq organic tofu 5.5 / shrimp 8 / ahi tuna 16
salmon 14 / flat iron steak 15 / fried oysters 11 **]**

..... Appetizers

- CRACKER-CRUSTED OYSTERS** creamy mignonette 13.5
- BROILED OYSTERS** (3) 11 (6) 20
roasted fennel & red pepper gratin
- NEW ORLEANS BBQ SHRIMP** w/grilled french bread 11.5
- ROCK SHRIMP POPCORN** 14
w/ rémoulade & pickled jalapeños

- STEAMED LITTLENECK CLAMS** (12) 22 (18) 29
in garlic-butter broth with grilled french bread
- MAXIE'S DELUXE CRABCAKE** cajun mayo & 'rwb' slaw 12.5
- FRIED GREEN TOMATOES** with rémoulade 9
- GUMBO FRIES** loaded with cheddar cheese,
gumbo gravy, and green onions 9.5

Maxie's Soul-Stirrin' Classics

- SHRIMP & GRITS** half 14.5 full 19.5
shrimp, rich & spicy tasso ham gravy, over yellow grits
ADD grilled local **ANDOUILLE SAUSAGE** 5.5
- JAMBALAYA "ME-OH-MY-A"** half 14 full 19
shrimp, local andouille, & chicken in zesty creole rice
- VEGAN JAMBALAYA** half 12.5 full 17
smoked tofu, pecans, spinach, & black beans in creole rice
- GRILLED PORTOBELLO** 16.5
with creole sauce, horseradish potato cake, baby spinach
- FISH FRY -OR- SHRIMP FRY** 17.5
with tartar or cocktail sauce, rough-cut fries, creamy slaw
- CHICKEN FRIED CHICKEN** with mashed potatoes,
tasso gravy and vegetable harmony 17
- MAXIE'S CIOPPINO** 23
fresh fish, littleneck clams, shrimp, tomato-wine broth,
spinach, grilled bread
- CAJUN-SEARED AHI TUNA** with maple brown-butter, 26
horseradish potato cake, sautéed spinach

Create Your Plate WITH YOUR CHOICE OF ANY SIDE DISH. ADD ANOTHER SIDE FOR \$3

- MAXIE'S DELUXE CRABCAKES** with cajun mayo 20
- FISH TACOS** (3) daily preparation, soft corn tortillas 18
- BLACKENED CATFISH** with creole sauce 17
- BAY OF FUNDY SALMON** 19
with Kansas City bbq or bacon marmalade
- ANGUS RESERVE FLAT IRON STEAK** with Maxie's
steak sauce, bayou onions **ADD BBQ SHRIMP** 22
8
- BBQ ORGANIC TOFU** Kansas City-style 13.5
- PULLED PORK PLATE** eastern NC style 16
- PULLED PORK SANDWICH** eastern NC style,
topped with slaw, on sesame roll 15
- BBQ PORK SPARE RIBS** (1/3) 12.5 (1/2) 16.5 (full) 26
- BIG PIG GIG** pulled pork, ribs, andouille sausage 23

Po' Boys W/ LETTUCE, TOMATO & MAXIE PICKLES. ADD ANY SIDE FOR \$3

- BLEU CHEESE BURGER** with caramelized onions, mayo 11.5
- CHICKEN** grilled, bbq, fried or blackened...with mayo 11.5
- ANDOUILLE SAUSAGE** with remoulade and 'rwb' slaw 12
- BLACKENED CATFISH** with tartar sauce 13.5
- FRIED FRESH FLORIDA ROCK SHRIMP** with remoulade 15
- FRIED OYSTERS** with creamy mignonette 13.5
- PORTOBELLO** with chipotle honey & bayou onions 11.5
- BBQ ORGANIC TOFU** topped with creamy slaw 11

..... Sides - n- Fries

- GRITS & GRAVY** 5.5
- BBQ BEANS** loaded with pork 4.5
- VEGAN BLACK BEANS & RICE** 4.5
- SLAW: 'RWB' -or- CREAMY** 4
- VEGETABLE HARMONY** 5
- SAUTÉED SPINACH** 5
- MASHED POTATOES** 5
- HAND-CUT CAJUN FRIES** 4.5 / 7
with cajun mayo • side or basket
- ROUGH-CUT FRIES** 4 / 6.5
with malt vinegar • side or basket

..... **ELIOT THOMAS, Chef de Cuisine** **A GRACIOUS THANK YOU FROM ALL YOUR FRIENDS AT MAXIE'S**

Before placing your order, please inform your server if a person in your party has a food allergy.

\$10 OFF EVERY BOTTLE OF WINE - EVERY MONDAY • CHICKEN-FRIED TUESDAYS: \$12.95 FRIED CHICKEN DINNERS • \$2 KIDS MEALS - EVERY WEDNESDAY

The freshest sustainably raised and wild caught oysters, fish and seafood from North America's east coast are ice-packed and trucked directly to Maxie's twice weekly. Maxie's locally sources many natural products including Ithaca Soy organic tofu, Red Gate Grocers andouille sausage, locally-grown and milled grits, and seasonal organic & biodynamic produce from Remembrance Farm, Plowbreak Farm, and Stick and Stone Farm.