



MAXWELL'S
BEACH CAFE • EST. 1986

APPETIZERS

ITALIAN NACHOS

Loaded with tomatoes, black olives, asiago cheese sauce, basil and green onions atop wonton chips 15

SHRIMP COCKTAIL

Four colossal shell-on shrimp served with cocktail sauce and fresh lemon 23

CALAMARI

Lightly dusted with our own seasonings and fried to a light golden brown, served with house-made spicy remoulade 17

WILD MUSHROOM FLATBREAD

Thin crispy flatbread with Alfredo and mozzarella, topped with wild marinated mushrooms, mozzarella, spinach, heirloom tomatoes and pickled onions 17

HUMMUS PLATTER

Traditional and roasted red pepper hummus served with warm naan bread, Kalamata olives, feta crumbles, fresh cucumber, and side of tzatziki dipping sauce 17

PEANUT CRUSTED CHICKEN

Peanut-crusting chicken served with a side of spicy Thai peanut sauce, garnished with crispy wonton strips, soy sesame slaw and bibb lettuce 17

SOUP & SALADS

MAXWELL'S LOBSTER BISQUE

Bowl 12

SIDE SALAD

4.5

CAESAR

Crisp romaine tossed in the classic Cardini dressing 12
Add Chicken 6 Add grilled Salmon 7

KEY WEST PINK SHRIMP WEDGE

Key West cocktail pink shrimp, blue cheese, diced tomatoes, bacon, sweet corn and avocado with house-made ranch 18

ARUGULA AND WATERMELON

Fresh arugula spring mix, seedless watermelon, blueberries, mandarin oranges, goat cheese and candied cashews, tossed with our house dressing, honey poppy seed 15 Add Chicken 6
Add grilled Salmon 7

TOSTADA

Grilled chicken served on a bed of fresh greens with sweet corn, black beans, tomatoes, crispy tortilla strips, pepper jack cheese and a chipotle vinaigrette 16

SPECIAL CHOICES

LOBSTER ROLL

Buttery lobster, sautéed celery and onions, black garlic aioli, on a toasted New England roll, served with kettle chips 25

RIGATONI

Rigatoni pasta with local Iowa Graziano sausage and roasted sweet peppers in a tomato-shallot cream sauce 16

BLACKENED MAHI TACOS

Three soft flour tortillas served with avocado, sweet corn and black bean salsa, topped with chipotle aioli and lime 17

AHI TUNA NACHOS

Seared ahi tuna, mango-pineapple salsa, avocado, seaweed salad, sriracha aioli, house-made wonton chips and sesame dressing 22

SANDWICHES

*All sandwiches served with your choice of spring pasta salad, kettle chips or French fries.
Upgrade to side salad 3*

SEARED AHI TUNA SANDWICH*

Crusted with black sesame seeds and seared, served on a tomato foccacia bun with a side of house-made spicy remoulade 18

SHORELINE

Sautéed shrimp with roasted red peppers and onions, creamy brie cheese, fresh spinach, finished with lemon garlic drizzle and served open faced on a toasted hoagie roll 20

WOOD-FIRED TURKEY SANDWICH

Roasted shaved turkey breast, caramelized onion jam, provolone cheese, lettuce, tomato and mayonnaise. Served on a soft hoagie roll 16
Add avocado 1

SHAVED PRIME RIB SANDWICH

English cut prime rib with grilled onions and provolone cheese served with au jus and a creamy horseradish sauce 20

HOT HONEY CHIPOTLE CHICKEN SANDWICH

Fried chicken breast, topped with candied bacon, pickles and pepper jack cheese, drizzled with chipotle ranch and local hot honey, served on a sweet potato bun 19

MAXBURGER*

½ lb fresh certified Angus Beef garnished with Tillamook cheddar cheese and house-made Max sauce served on a sesame bun. Lettuce, tomato, onion, and pickle served on the side 20
Add candied pepper bacon 2

MAXWELL'S MASTERPIECE

Candied pepper bacon, fresh Roma tomato, avocado, cucumber and micro greens on whole-grain bread with cream cheese and jalapeño jelly 16

CHICKEN SALAD

Our house-made chicken salad with sliced grapes and cashews served on a New England roll 14

SPLIT PLATE FEE 5

Many of our dishes contain nuts or nut products.
Celiac patrons – please ask to view our Gluten Free menu
We politely decline to split checks for parties of 10 or more.

*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness – especially if you have certain medical conditions.