

11007 E HIGHWAY 290 Manor, TX 78653

512.291.7000



APPETIZERS

Ballala

spicy Louisiana pork sausage mixed with cajun veggies & rice | 7.99

BOUDIN BALLS

our delicious boudin fried, served with remoulade sauce | 8.99

CAJUN EGGROLLS

Louisiana crawfish tails, cheddar-jack cheese, peppers in a crispy wrapper, served with ranch | 11.99

GATOR SNAPS

tender pieces of fried alligator meat served with cajun remoulade | 10.50

CAJUN POUTINE

hand-cut fries topped with Maxine's roast beef & gravy, topped with provolone cheese & green onions | 10.50

Frog Legs

grilled or fried, these scrumptious morsels are a favorite of Louisiana natives | 10.50

FRIED OYSTERS

seasoned gulf oysters dusted in cornmeal & lightly fried | 12.50



GUMBO

all served with white rice

CHICKEN & SAUSAGE GUMBO

homemade chicken & andouille sausage gumbo made with a dark roux | cup 5.50 • bowl 11.99

SEAFOOD GUMBO

homemade shrimp, oyster & crab gumbo made with a seafood roux | cup 9.50 • bowl 15.99

SALADS

add protein +\$6 ~ fried or grilled shrimp, fried crawfish, grilled or fried chicken

MAXINE'S SALAD

mixed greens, carrots, tomatoes, cucumbers, bell pepper & red onion | 8.99

CAESAR SALAD

fresh romaine lettuce tossed in homemade caesar dressing, topped with croutons & parmesan cheese | 9.99

HOMEMADE DRESSINGS:

Ranch | Caesar | Cajun Basil Vinaigrette | Blue Cheese | Remoulade

SANDWICHES

all sandwiches are served with fries

MUFFULATTA

authentic New Orleans' recipe - ham, salami, provolone, olive mix - served on Gambino's Muffulatta bread | 15.99

Maxine's Cheeseburger

1/2 lb patty, hand-formed in house, topped with cheddar jack cheese, mayo, lettuce, tomato & pickles | 12.99 Add Bacon | 1.50

GRILLED CHICKEN

chicken breast topped with provolone cheese, lettuce, tomato & mayo | 11.99 ~ try it blackened!

GATOR BURGER I

grilled alligator filet, lettuce, tomato & mayo | 12.99 • add provolone \$1

Po Boys

REGULAR 12.99 * LARGE 16.99
all po'boys are served on New Orleans'
original Leidenheimer bread with lettuce,
tomato & mayo + fries

- •ROAST BEEF with provolone cheese
- SHRIMP
- •CATFISH

- •CRAWFISH
- •FRIED OYSTERS +\$1
- •SURF & TURF +\$1

shrimp & roast beef



ENTREES sub dirty rice on any entree \$1.95

STUFFED REDFISH stuffed with shrimp & crab stuffing, topped with our signature cream sauce, served over white rice | 18.50

CHICKEN FRIED GATOR hand battered alligator tail served with cream gravy, white rice & one side | 17.25 CHICKEN FRIED CHICKEN cajun-style chicken fried chicken with cream gravy, served on white rice with one side | 16.99

 $footnotemark{GRILLED}$ CHICKEN served on white rice with your choice of one side | 13.99

PONTCHARTRAIN CATFISH fresh catfish filet, fried golden brown, topped with Maque Choux, served over white rice with a side salad | 17.25

SHRIMP CREOLE gulf shrimp sautéed in olive oil & garlic, then simmered in a spicy tomato based creole sauce, served over white rice | 16.50 ~ add gator \$2

JAMBALAYA chicken & andouille sausage with rice, tomatoes, onions, celery & bell peppers | 12.99

RED BEANS & RICE slow cooked beans with andouillesausage link, served with white rice | 12.99

CRAWFISH ETOUFFEE crawfish tails simmered in a creamy blonde roux, served over white rice | 16.25

GATOR PIQUANTE alligator tail meat sautéed in a spicy, tomato based roux, served with white rice | 16.25

BAYOU PASTA Louisiana crawfish, gulf shrimp & andouille sausage, simmered in a light spicy cream sauce with tomatoes, tossed in linguine pasta, topped with parmesan cheese | 17.50

NOLATRIO all of your favorite on one plate ~ chicken & sausage gumbo, jambalaya & red beans & rice | 14.50



SEAFOOD DINNERS



Sub Caesar Salad +1

SEAFOOD PLATTER shrimp, catfish, oysters, served with fries and a side of chicken & sausage gumbo or red beans & rice | 18.99

SEAFOOD COMBO choose two - shrimp, oysters, catfish or crawfish, served with a side salad & one side | 16.99

SHRIMP DINNER - GRILLED OR FRIED served with a side salad & one side | 16.99

CATFISH DINNER - GRILLED OR FRIED served with a side salad & one side | 16.99

CRAWFISH DINNER - FRIED served with a side salad & one side 116.99 FRIED OYSTER DINNER served with a side salad & one side | 17.99

EAFOOD BASKETS

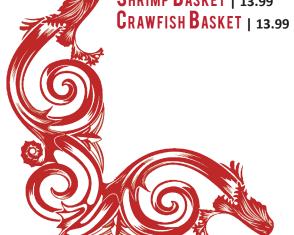
served with fries

SHRIMP BASKET | 13.99

CATFISH BASKET | 14.99 OYSTER BASKET | 14.99

A IA CARTE

CATFISH FILET | 7.50 **SHRIMP** ~ 1/2 dozen | 11.99 **OYSTERS** ~ 1/2 dozen | 12.50



MAQUE CHOUX cajun creamed corn with crawfish tails | 3.50

FRIES 12.99

POTATO SALAD 12.75 DIRTY RICE 13.25

WHITE RICE | 1.50

SIDE SALAD 12.99 SIDE CAESAR 13.50 RED BEANS 1 cub 4.99 REDFISH SAUCE 13.99 BREAD PLATE | 2.50

Consuming raw or undercooked meats, seafood, poultry or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

LUNCH SPECIALS

SERVED MONDAY-FRIDAY 11AM-3PM

- #1 REGULAR POBOY with fries | 10.50
- #2 RED BEANS & RICE | 10.25
- #3 **JAMBALAYA** | 10.99
- #4 CHICKEN & SAUSAGE GUMBO BOWL | 10.25
- #5 REGULAR POBOY + CUP OF CHICKEN & SAUSAGE GUMBO OR RED BEANS | 11.50



Monday-Friday 3pm-6pm ~ \$10ff All Beer & Wine

BEER

ABITA AMBER ALE | 5.25
ABITA TURBO DOG | 5.25
ABITA PURPLE HAZE | 5.25
ABITA ANDY GATOR | 5.25
AUSTIN EAST CIDER | 5.25
AUSTIN EAST CIDER SEASONAL | 5.25
IPA | 5.25
DOS YY | 5.25

IPA | 5.25

DOS XX | 5.25

SHINER BOCK | 5.00

LONE STAR | 4.00

MILLER LITE | 4.75

COORS LIGHT | 4.75

BUD LIGHT | 4.75

BUDWEISER | 4.75

MICHELOB ULTRA | 4.75

WINE

CHARDONNAY | 6.25 SWEET WHITE | 6.25 ROSE | 6.25 PINOT NOIR | 6.25 CABERNET | 6.25

BEVERAGES

ABITA ROOT BEER | 2.75

COKE, DIET COKE, SPRITE, DR. PEPPER | 2.50

LEMONADE | 2.50

ICED TEA | 2.50

COMMUNITY COFFEE | 2.50

DESSERTS

BREAD PUDDING | 6.50
BOURBON CHOCOLATE PECAN PIE | 6.50
DOUBLE CHOCOLATE CAKE | 6.50



MAXINE'S T-SHIRTS AVAILABLE \$15

20% gratuity on parties of 6 or more

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