



Maxwell's Beach Café

DINNER MENU

APPETIZERS

PISTACHIO BRIE

Brie cheese, pistachio-crust and fried, served on raspberry sauce with fresh fruit and crackers 15

COCONUT SHRIMP

Coconut-crust tempura Gulf shrimp served with a sweet chili sauce, garnished with potato hay 16

SHRIMP COCKTAIL

Colossal shell-on shrimp served with cocktail sauce and fresh lemon 15

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 14

CALAMARI

Dusted with our own seasonings, fried and served with a house-made spicy remoulade 15

PEANUT CRUSTED CHICKEN

Peanut crusted chicken served with crispy wonton strips in a spicy Thai peanut sauce 12

ITALIAN NACHOS

Loaded with tomatoes, black olives, asiago cheese sauce, basil and green onions atop wonton chips 11

SCALLOPS DYNAMITE

Three pan-seared U-10 scallops, topped with crab and cream cheese blend, served on toast points with local micro greens and lemon-garlic drizzle 18

BLUE POINT OYSTERS

Half-dozen mildly briny and sweet blue point oysters from Long Island Sound, Connecticut. Served on the half-shell, with cocktail sauce, raw horseradish and fresh lemon 17

SALADS

MAXWELL'S WEDGE

Wedge-cut iceberg lettuce garnished with blue cheese crumbles, crispy bacon and diced tomatoes, served with your choice of dressing
Full 8 Half with Entrée 5

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
Full 8 Half with Entrée 5

INSALATA CAPRESE

Sliced ripe Iowa organic tomatoes, fresh mozzarella cheese, locally grown basil, dressed with olive oil and a touch of balsamic vinegar
Full 11 Half with Entrée 6

Maxwell's house salad or Caesar salad included with entrée

PASTAS

Pasta dishes served with choice of salad or soup

JUMBO SCALLOPS

Pappardelle pasta, asparagus, La Quercia Prosciutto and caramelized onions in a cream sauce topped with jumbo scallops 30

RIGATONI

Rigatoni pasta with local Iowa Graziano sausage and roasted sweet red peppers in a tomato-shallot cream sauce 26

COLOSSAL SHRIMP

Three shell-on sautéed shrimp on a bed of Capellini pasta tossed with garlic, diced tomatoes, basil and fresh mozzarella 28

SHIITAKE BEEF PAPPARDELLE

Pappardelle pasta tossed with spicy marinated beef, shiitake mushrooms and finished with a soy ginger cream sauce 27

CHEF'S SPECIALTIES

Chef's dishes served with choice of salad or soup

CHICKEN BRAVURA

La Quercia Prosciutto, Italian cheeses, stuffed chicken breast, wrapped in a light puff pastry, served with rosemary cream sauce and grilled asparagus 25

MACADAMIA CRUSTED HALIBUT

Fresh wild-caught halibut crusted with Hawaiian macadamia nuts, served with a spicy noodle spring roll and citrus ginger beurre blanc 33

RACK OF LAMB*

A rack of New Zealand lamb Dijon crusted with creamy whipped potatoes, grilled asparagus and cabernet demi-glace 37

STEAK DE BURGO*

Pan-seared Vegas strip steak, brie and bacon hasselback potatoes, Iowa organic tomato and herb beurre blanc and asparagus, topped with onion rings 37

PORTOBELLO NAPOLEON

Two balsamic and garlic marinated Portobello mushrooms, stacked between sautéed summer vegetables and spinach, topped with asparagus, potato hay and red pepper coulis 20

IOWA PORK CHOP*

Grilled local Berkshire pork chop, over creamy Brie cheese-stuffed crepes, served with raspberry sauce and crispy onion strings 33

HAWAIIAN AHI TUNA*

Ultra Ahi Sashimi tuna, flown in fresh from the shores of Honolulu, sesame coated, perfectly seared and served with grilled asparagus 35

MEATS & SEAFOOD

The following entrees served with salad or soup and your choice of baked potato, creamy whipped potatoes or seasonal vegetable. Add a king crab leg or grilled lobster tail to any steak for 20

FILET MIGNON*

Barrel cut, charbroiled and complemented with our house-made cabernet demi-glace 37

PRIME RIB OF BEEF*

House Cut 27 | Executive Cut 37
Aged, seasoned and slow roasted on the bone

NEW YORK STRIP*

Local Prime Angus Beef, aged 30 days and charbroiled 32

SIRLOIN*

Local Prime Angus Beef, aged 30 days and charbroiled 23

NORWEGIAN SALMON*

Pan-seared, topped with house-made soy beurre blanc sauce 26

CANADIAN WALLEYE

Herb crusted, sautéed and served with lemon dill cream sauce 25

ROCK LOBSTER TAILS

Two 3-4 ounce grilled South African lobster tails served with drawn butter and fresh lemon 45

KING CRAB LEGS

One-half pound Alaskan red king crab legs served with drawn butter and fresh lemon 45

THE HIGH LIFE

Buy the kitchen a round of 'The High Life'
Six champagne of beers 18

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.

WINE LIST

WHITES

BUBBLES

	Glass/Split	Bottle
Mionetto Prosecco, Italy	Split 9	29
Santa Margherita Prosecco, Italy		40
J Vineyards 'Cuvée 20' Brut, CA		50
Collet Brut Rosé Champagne, France NV		75
Moët & Chandon 'Imperial' Brut Champagne, France NV	Split 25	95
Veuve Clicquot 'Yellow Label' Brut Champagne, France NV		110

SWEET WHITES

Beringer Main and Vine White Zinfandel, CA	5	20
Risata Moscato d'Asti, Piedmont, Italy	Split 7	25
Nik Weis Urban Riesling, Mosel, Germany		26
Lang and Reed Chenin Blanc, Mendocino, CA		45

PINOT GRIGIO/GRIS

Gabiano 'Promessa' Pinot Grigio, Italy	7	27
J Vineyards Pinot Gris, California	9	35
Santa Margherita Pinot Grigio, Alto Adige, Italy		45

BOLD CHARDONNAY

Aerena, Sonoma County, CA	8	30
Fess Parker, Santa Barbara, CA	10	34
Sea Sun by Caymus, CA	12	42
Flowers, Sonoma Coast, CA		50
Frog's Leap 'Shale & Stone', Napa Valley, CA		55
Rombauer Vineyards, Carneros, CA	14.5	58
Frank Family, Carneros, CA		60
Emilé Beranger, Pouilly-Fuissé, Burgandy, France		65
Cakebread Cellars, Napa Valley, CA		75
Shafer 'Red Shoulder Ranch', Caneros-Napa, CA		80

ROSÉ

Caymus Conundrum Rosé, CA	7	27
Vanderpump Rosé, Côtes de Provence, France		36
Whispering Angel Rosé, Côtes de Provence, France		40
Domaine Gueneau Sancerre Rosé, Loire Valley, France		50
Collet Brut Rosé, Champagne, France		70

REFRESHING SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand	9	35
Greywacke, Marlborough, New Zealand		42
Frog's Leap, Rutherford, CA		46
Rombauer Vineyards, Napa Valley, CA	12	48
Cliff Lede Vineyards, Napa Valley, CA		50

HALF BOTTLE SELECTIONS

Drouhin Laforet Chardonnay, Burgundy, France		23
Merry Edwards Sauvignon Blanc Late Harvest, Russian River Valley, CA		75

SEASONAL COCKTAILS

PEANUT BUTTER OLD FASHIONED

Skrewball Peanut Butter Whiskey, Old Overholt Rye, bitters, garnished with orange peel and luxardo cherry	9
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DOCKSIDE MARGARITA

Olmeqa Tequila, Grand Marnier, organic agave, lime, pink Himalayan salted rim	9
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MAXWELL'S MARTINI

Belvedere Vodka or Bombay Sapphire Gin, olive juice, Maxwell's secret recipe blue cheese stuffed olives	10
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MANHATTAN ON THE ROCK

Templeton Rye Whiskey, herbal and cherry bitters, sweet vermouht, garnished with a luxardo cherry.	9
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CURIOUS JACKALOPE

Drumshanbo Gunpowder Irish Gin, grapefruit juice, simple syrup, lime	9
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BLOOD ORANGE COSMO

Tito's Vodka, Solerno Blood Orange liquor, lime	9
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FRENCH 75

Boodles London Dry Gin, Prosecco, fresh lemon, simple syrup	8
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MULE BAR

TITO'S AMERICAN MULE

Tito's Handmade Vodka, ginger beer, lime juice	8
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BLACK CHERRY MULE

Cruzan Black Cherry Rum, ginger beer, lime juice	8
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DRAGON BERRY MULE

Bacardi Dragon Berry Rum, ginger beer, lime juice	8
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PEAR MULE

Absolute Pear Vodka, ginger beer, lime juice	8
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SOUTHERN PEACH MULE

Birdog Peach Whiskey, ginger beer, lime juice	8
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THE MULE FLIGHT 15

Try all three of our most popular mules in 8-ounce jars
Mules on the flight are available in full size for 8

CUCUMBER MULE

Pearl Cucumber Vodka, fresh cucumber, ginger beer, lime juice

GRAPEFRUIT MULE

Deep Eddy Ruby Red Vodka, ginger beer, lime juice

BLUEBERRY MULE

Pearl Blueberry Vodka, fresh blueberries, ginger beer, lime juice

REDS

SMOOTH PINOT NOIR

	Glass	Bottle
Athena, CA	7	27
Meiomi, Monterey-Sonoma-Santa Barbara, CA	9	34
J Vineyards 'Black Label', Monterey-Sonoma-Santa Barbara, CA		45
Elk Cove, Willamette Valley, OR	13	50
Frank Family, Carneros, CA		60
Belle Glos 'Balade', Santa Maria Valley, CA		65
Domaine Drouhin, Dundee Hills, OR		75

MALBEC/MERLOT

Don Rodolfo Malbec, Mendoza, Argentina	7	27
Colomé Estate Malbec, Salta, Argentina		40
Caymus Red Schooner 'Voyage 8' Malbec, Mendoza, Argentina		55
Drumheller Merlot, Colombia Valley, WA	8	30
Decoy by Duckhorn Merlot, Sonoma County, CA		48
Frog's Leap Merlot, Rutherford, Napa Valley, CA		65
Rombauer Vineyards Merlot, Napa Valley, CA		75

INTERESTING REDS

Castle Rock Red Wine Cuvée, Colombia Valley, WA	7	28
Decoy by Duckhorn Red Blend, Sonoma County, CA		45
Côtes-Du-Rhône 'Delas' French Syrah, Rhône, France		30
Penely Estate 'Atlas' Shiraz, Coonawarra, Australia		35
L' Ecole 'No. 41' Syrah, Colombia Valley, WA		45
Stolpman Estate Grown Syrah, Ballard Canyon, CA		50
Caymus-Suisun Grand Durif Petite Sirah, Suisun Valley, CA		60

ROBUST ZINFANDELS

Lapis Luna, North Coast, CA	8	30
The Prisoner Wine Company 'Saldo', CA		50
Frog's Leap, Napa Valley, CA		60
Rombauer Vineyards, CA		68
Orin Swift '8 Years in the Desert', CA		75

DESSERT WINES

Quinta de la Rosa Ruby Port, Douro, Portugal	6	38
Quinta de la Rosa 10-year Tawny Port, Douro, Portugal	10	60

CABERNET SAUVIGNON/BORDEAUX BLEND

William Hill, Central Coast, CA	8	30
Bonanza by Caymus Lot 2, CA	10	38
Edge, Napa Valley, CA		43
Textbook, Napa Valley, CA	12	46
Austin Hope, Paso Robles, CA		52
Frank Family, Napa Valley, CA	15	58
Wagner Family 'Quilt', Napa Valley, CA		60
Round Pond 'Kith & Kin', Napa Valley, CA		65
Duckhorn, Napa Valley, CA		77
Frog's Leap Estate Grown 'Rutherford', Napa Valley, CA		80
Lancaster Estate 'Winemakers Cuvée', Alexander Valley, CA		88
Rombauer Vineyards, Napa Valley, CA		90
Sequoia Grove, Napa Valley, CA		95

CELLAR SELECTIONS

Ken Wright 'Bonnie Jean' Pinot Noir, Yamhill-Carlton District, OR 2013	100
Joseph Phelps Estate Grown, Napa Valley, CA 2017	100
Adaptation by Odette Cabernet Sauvignon, Napa Valley, CA 2016	105
Jordan Winery Cabernet Sauvignon, Alexander Valley, CA 2015	110
Tamber Bey Rabicano Bordeaux Blend, Napa Valley, CA 2012	110
Orin Swift 'Papillon' Cabernet Sauvignon, Napa Valley, CA 2017	115
Marchesi Frescobaldi Italian Brunello, Brunello di Montalcino, Italy 2015	120
Flora Springs 'Trilogy' Bordeaux Blend, Napa Valley, CA 2017	125
Caymus Cabernet Sauvignon, Napa Valley, CA 2018	Liter 130
Shafer Vineyards 1.5 Cabernet Sauvignon, Stag's Leap District, CA 2016	140
Lewis Cellars Cabernet Sauvignon, Napa Valley, CA 2017	150
Forman Vineyard Cabernet Sauvignon, Napa Valley, CA 2015	165
PlumpJack Cabernet Sauvignon, Oakville, CA 2017	200
Opus One Cabernet Sauvignon, Napa Valley, CA 2016	330

HALF BOTTLE SELECTIONS

Lang and Reed Cabernet Franc, North Coast, CA	25
Cristom Pinot Noir, Mt. Jefferson, Willamette Valley, OR	34
Cannonball Cabernet Sauvignon, CA	22
Cade Cabernet Sauvignon, Howell Mountain, CA	90

BEER/SELTZER

WHITE CLAW HARD SELTZER 5

Grapefruit
Mango
Black Cherry

DOMESTICS 5

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
St. Pauli Girl (NA)

CRAFTS/IMPORTS 6

Hauenstein, American Lager
Exile Ruthie, American Lager
Exile Dankalope, American IPA
Exile Zoltan, Tropical Session
Blue Moon, Belgian Wheat Ale
Corona Extra, Pale Lager
Deschutes Fresh Squeezed, American IPA
Stella Artois, Belgian Pilsner
Guinness, Dark Irish Dry Stout