



MAXWELL'S

BEACH CAFÉ • EST. 1986



Steven and Leah Jensen welcome you and thank you for dining at Maxwell's. As the owners of Maxwell's Beach Café, our plan is to continue building on the traditions and quality that have characterized the restaurant since its founding in 1986.

We plan for Maxwell's to remain the premier dining establishment of the Iowa Great Lakes with a menu that includes local Iowa beef and pork products, classic cosmopolitan dishes, fresh seafood flown in daily and an extensive wine list – in addition to excellent service and a classic fine-dining ambiance.

We also bring to Maxwell's an understanding of and commitment to the lake's region, both of us having spent almost every summer of our lives in the Okoboji area. We met at Emerald Hills Golf Course in July of 2013 and were married at the lake in September of 2018. Going forward, we are excited to be living and raising our two daughters in our wonderful community, Lake Okoboji.

Our head Chef, Tim Stephenson, has seventeen years of experience with Maxwell's Beach Café and continues to create and experiment with new and exciting dishes for all palates. With our refined menu of over 35 years and daily evening features, we are sure you will find a dish to satisfy your appetite.

With the assistance of our incredible staff, we are working to make your dining experience fulfilling, enjoyable and memorable. So please, enjoy your time and thank you for supporting our small business.

Cheers!

STEVEN AND LEAH JENSEN

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PHOTOGRAPH BY TOM GUSTAFSON
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APPETIZERS

ITALIAN NACHOS

Loaded with tomatoes, black olives, asiago cheese sauce, basil and green onions atop wonton chips 12

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 15

PEANUT CRUSTED CHICKEN

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

CRISPY MARGARITA FLATBREAD

Fresh mozzarella, sun-grown tomatoes, roasted garlic and olive oil, garnished with fresh herbs 12
Add Graziano Sausage 3

CALAMARI

Lightly dusted with our own seasonings and fried to a light golden brown, served with house-made spicy remoulade 15

SHRIMP COCKTAIL

Four colossal shell-on shrimp served with cocktail sauce and fresh lemon 18

SOUP & SALADS

MAXWELL'S HOUSE-MADE SOUP

Cup 4.5 Bowl 6

SIDE SALAD

4.5

CAESAR

Crisp romaine tossed in the classic Cardini dressing 8
Add Chicken 4 Add grilled Salmon 6

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 12 Add Chicken 4
Add grilled Salmon 6

SEARED TUNA

Seared yellow-fin tuna on a bed of mixed greens, topped with pickled pink onions, cucumbers, mandarin oranges, avocado and wonton strips, with a side of house-made sesame dressing 18

KEY WEST PINK SHRIMP WEDGE

Key West cocktail pink shrimp, blue cheese, diced tomatoes, bacon, sweet corn and hardboiled egg with a house-made avocado ranch 17

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 14

SPECIAL CHOICES

FISH AND CHIPS

Wild Atlantic cod filet, gently coated with our own house-made beer batter and served with French fries 14

RIGATONI

Rigatoni pasta with local Iowa Graziano sausage and roasted sweet peppers in a tomato-shallot cream sauce 13

BLACKENED MAHI TACOS

Three soft flour tortillas with avocado, sweet corn salsa and chipotle aioli, served with fresh cilantro and lime wedge 13

AVOCADO TOAST

Toasted whole grain bread, topped with fresh avocado, candied bacon, goat cheese, local heirloom tomatoes, pickled pink onions, cucumbers, drizzled with extra-virgin olive oil and balsamic glaze 12
Add hard-boiled egg 1

SANDWICHES & WRAPS

All sandwiches and wraps served with your choice of spring pasta salad, kettle chips or French fries. Upgrade to soup 1

SEARED TUNA SANDWICH*

Crusted with black and white sesame seeds and seared, served on a Tomato Focaccia bun with a side of house-made spicy remoulade 15

MAXWELL'S TURKEY CLUB

Roasted shaved turkey breast, pepper bacon, Swiss cheese, lettuce, tomato and mayonnaise. Served on a soft hoagie roll 13 Add avocado 1

CHICKEN SALAD CROISSANT

Our house-made chicken salad with sliced grapes and cashews served on a croissant 11

MAXWELL'S MASTERPIECE

Fresh roma tomato, avocado, cucumber and micro greens on whole grain bread with cream cheese and jalapeño jelly 11
Add candied pepper bacon 2

SOUTHWEST TURKEY WRAP

Smoked turkey wrapped with sweet corn, avocado, tomato and mixed greens with chipotle dressing 13

MAXBURGER*

1/2 lb fresh certified angus beef, flat griddled and garnished with a choice of two of the following toppings: cheddar, Swiss, pepper jack, bacon or sautéed mushrooms 13

SHRIMP GRINDER

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 15

CHIPOTLE CHICKEN SANDWICH

Charbroiled chicken breast, topped with pepper jack cheese and spicy bacon served with chipotle ranch 13

PRIME RIB PANINI

English cut prime rib with grilled onions and provolone cheese served with a creamy horseradish sauce 15

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.