SEAS THE HOUR
MONDAY–FRIDAY
3 – 6PM AND 9PM – CLOSE
AVAILABLE IN BAR AREA ONLY

GRUB

$3
CAJUN GARLIC BREAD
Toasted Golden Brown, Served with Marinara Sauce (380 cal)

FRIED PICKLES
House-Made, Served with Ranch (430 cal)

$5
CRAB STUFFED MUSHROOMS
Loaded with Freshly Prepared Seafood Stuffing, Topped with Monterey Jack And Alfredo (460 cal)

GREAT BALLS OF FIRE
 Scratch Made with Crab, Seafood, Cream Cheese and Jalapeños. Served with Ranch (580 cal)

$4
POPCORN SHRIMP
Hand Breaded Shrimp, Served with Cocktail Sauce (230 cal)

VOODOO CHICKEN
Cajun Flavored, All White Meat Chicken Bites with Scratch Made BBQ Sauce (580 cal)

$6
BEEF SLIDERS
Seasoned Sliders with Cheese, Pickles and Mayo. Served with Fries (960 cal)

PEEL ‘N EAT SHRIMP
A Joe’s Classic with Old Bay® Seasoning (260 cal)

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.
SEAS THE HOUR

MONDAY–FRIDAY
3 – 6PM AND 9PM – CLOSE
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BOOZE

$2.50
DOMESTIC BOTTLES OF BEER
(100-150 CAL)

$3.50
CRAFT & IMPORT
BOTTLES OF BEER
(90-260 CAL)

$4.50
WELL MIXED DRINKS
(90-100 CAL)
ADD $.50 ADD FOR JUICE MIXERS
(50-60 CAL)

$3.00
DOMESTIC PINTS OF DRAFT
BEER
(130-150 CAL)

$4.00
CRAFT & IMPORT
PINTS OF DRAFT BEER
(200-230 CAL)

$5.00
SELECT WINES BY THE GLASS
Chardonnay, Pinot Grigio and
Cabernet Sauvignon
(200 cal)

$5.00
SPECIALTY SELECTIONS
LONG ISLAND ICED TEA
(270 CAL)
MARGARITA
(220 CAL)
BLOODY MARY
(140 CAL)
MOJITO
(220 CAL)

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