EAT AT JOE'S
A SUGGESTED GRATUITY OF 18% FOR PARTIES OF 8 OR MORE WILL BE CALCULATED FOR YOUR CONVENIENCE. THE PAYMENT AND AMOUNT OF GRATUITY IS ALWAYS DISCRETIONARY.

*NOTICE: BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS (SUCH AS: MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS) MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
**HANDBREADED FRIED PLATTERS**

### COMBOS

**FISH & CHIPS**
Flaky white fish hand dipped in a classic Samuel Adams beer batter. Served with fries and coleslaw. – 13.99

**FISH & SHRIMP**
Crispy golden jumbo shrimp and fish fillets. Served with fries and coleslaw. – 14.99

**SHRIMP & CALAMARI**
Jumbo crispy shrimp, calamari, fries and coleslaw. – 14.69

**NEW DOUBLE SHRIMP**
Crispy jumbo shrimp and coconut shrimp. Served with hushpuppies, fries and coleslaw. – 15.69

### BIG PLATES

**CRISPY CATCH**
Hand breaded fish fillets, butterflied fried shrimp stuffed with crab, cream cheese and jalapeños, and crispy calamari served with fries and coleslaw. – 14.99

**GO SHRIMPIN’**
Jumbo fried shrimp, coconut shrimp and crispy shrimp stuffed with crab, cream cheese and jalapeños. Served with hushpuppies, fries and coleslaw. – 17.49

**SEASIDE PLATTER**
Beer battered fish and chips, crunchy jumbo shrimp and breaded scallops. Served with coleslaw. – 18.99

**EAST COAST PLATTER**
A made from scratch jumbo lump meat crab cake, southern stuffed shrimp and fish and chips. Served with onion strings and buttery TABASCO® Brand Pepper Sauce. – 20.79

**REEL BIG CATCH**
Get it all with jumbo coconut shrimp, crispy fish fillets, beer battered chicken tenders and fried shrimp stuffed with crab, cream cheese and jalapeños. Served with fries, coleslaw, onion strings and hushpuppies. – 23.79

### MAIN CATCH

**CEDAR ROASTED SALMON**
Salmon fillet roasted on a cedar plank served with a twice baked potato cake and grilled corn. – 18.49
Also available simply grilled.

**CRAB CAKE DINNER**
Made from scratch jumbo lump meat crab cakes served with fries, coleslaw and spicy sriracha remoulade sauce. – 21.79

**MAUI MAHI**
Grilled and glazed with mango pico de gallo. Served with seasonal vegetables and pico rice. – 16.79

**THE SHORE GRILL**
Seared mahi mahi with barbecue butter, bacon-wrapped shrimp, a twice baked potato cake, grilled corn and coleslaw. – 20.49

**MAINE GRILL**
Grilled whole Maine lobster seasoned with Old Bay® and basil butter. Served with bacon-wrapped shrimp, scallops and crab dirty rice. – 27.99

### SHRIMP & LOTS OF IT

**GRILLED MALIBU SHRIMP**
Grilled shrimp glazed with homemade Malibu coconut sauce and topped with mango pico. Served with pico rice and seasonal vegetables. – 16.29

**SOUTHERN STUFFED SHRIMP**
Jumbo grilled bacon-wrapped shrimp filled with seafood stuffing. Served with crab dirty rice, hushpuppies, vegetables and buttery spiced TABASCO® Brand Pepper Sauce. – 17.29

**SHRIMP PASTA ALFREDO**
Shrimp tossed with penne pasta in creamy alfredo sauce. – 15.29

**POPCORN SHRIMP**
Served with fries, hushpuppies, coleslaw and zesty cocktail sauce. – 13.29

**JUMBO COCONUT SHRIMP**
Jumbo shrimp hand dipped in shredded coconut with pineapple plume sauce for dipping. Served with hushpuppies, fries and coleslaw. – 15.69

**CRISPY JUMBO SHRIMP**
Jumbo hand breaded shrimp served with hushpuppies, fries and coleslaw. – 15.99

**CRISPY MALIBU SHRIMP**
Grilled shrimp glazed with homemade Malibu coconut sauce and topped with mango pico. Served with pico rice and seasonal vegetables. – 16.29

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**MAUI MAHI**
Grilled and glazed with mango pico de gallo. Served with seasonal vegetables and pico rice. – 16.79

**REDFISH ’N LOBSTER**
Seared redfish topped with creamy lobster sauce loaded with spinach, mushrooms and more lobster. Served with crab dirty rice. – 20.49

**MAINE GRILL**
Grilled whole Maine lobster seasoned with Old Bay® and basil butter. Served with bacon-wrapped shrimp, scallops and crab dirty rice. – 27.99
BUCKETS OF CRAB

STEP 1
PICK YOUR CRAB

All crab is served with French fries & hushpuppies OR a fresh ear of corn and new potatoes.

SNOW CRAB
1 ¼ lbs. of super sweet, flaky meat. – 28.49

QUEEN CRAB
1 ¼ lbs. Sweet, meaty and large. – 29.99

JUMBO BAIRDI CRAB
RARE CATCH Extra meaty, large. – 30.99

KING CRAB
Firm, sweet and hearty. – 36.49

PACIFIC DUNGENESS CRAB
1 ¼ lbs. Mild and tender. – 35.99

ANTARCTIC KING CRAB
Briny meat, delicate texture. – 32.99

CRAB DADDY FEAST
Snow, Queen and King crab. – 33.99

LOBSTER DADDY FEAST
Snow crab and a whole Maine lobster. – 34.99

STEP 2
PICK YOUR FLAVOR

Our menu features all wild caught crab and lobster from oceans around the world: from the Pacific Northwest to the Bering Sea to the icy waters of the North Atlantic.

CRAB

Wild Caught, Naturally

Crab is a seasonal catch and although our nets are usually full, sometimes our supply fluctuates.

LOBSTER

JOE’S FAMOUS BBQ
Dredged in our own secret blend of spices

SPICY BOIL
Spiced up and smokin’ hot

FIRE GRILLED
Tastes like it’s hot off the backyard grill

CHESAPEAKE STYLE
Flavored with Old Bay® Seasoning

GARLIC HERB
Cooked in garlic, herbs and spices

SIMPLY STEAMED
Our classic style

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STEAMPOETS Coastal catches with regional flavors.
All steampots include French fries & hushpuppies OR a fresh ear of corn and new potatoes.

THE RAGIN’ CAJUN
This crazy Cajun flavor packs a punch! Pacific Dungeness Crab, Queen Crab, shrimp and smoked sausage. – 28.99

SAMUEL ADAMS STEAMPOT
Sweet Snow crab, 1 pound of clams, meaty lobster claws and smoked sausage all boiled in Samuel Adams Lager. – 27.99

ARCTIC BAY STEAMPOT
Queen crab, shrimp, a whole Maine lobster and smoked sausage all boiled in a garlic bath and topped with Old Bay® Seasoning. – 33.99

THE ORLEANS
1 pound of crawfish, a dozen shrimp and smoked sausage all spiced up. – 23.49

THE KJ STEAMPOT
Snow crab, seared scallops and mussels in a light Kendall-Jackson wine sauce with hints of garlic, pepper and notes of citrus. – 28.49

JOE’S CLASSIC STEAMPOT
Large Queen crab, sweet Snow crab, shrimp and smoked sausage. Traditional, unforgettable. – 27.49
Sub Dungeness Crab – 3.99

THE BEAN TOWN BAKE
2 whole Maine lobsters, 1 pound of clams, shrimp and smoked sausage with Old Bay® Seasoning. – 45.99

SHARE A STEAMPOT
JOE’S CLASSIC STEAMPOT FOR 2
Double the crab, double the fun! It’s plenty to share. – 46.99

SUNSET FIRE GRILLED FOR 2
Double the crab & the flavor! Sharing tastes better! – 46.99

SPICE UP THE CLASSIC
SUNSET FIRE GRILLED
It’s the classic, but it’s spicy like a beachside barbecue. Large Queen and sweet Snow Crab, shrimp and smoked sausage. – 27.49

KILLER CHOICES
ON THE BUN

CHICKEN CLUB SANDWICH
Grilled chicken breast, monterey jack, lettuce, tomatoes and crispy smoked bacon. – 10.79
Also available blackened.

CHIPOTLE BACON CHEESEBURGER*
Chipotle BBQ sauce, a mix of jack and cheddar cheese and crispy smoked bacon. – 10.99

CRAB CAKE SANDWICH
A made from scratch jumbo lump meat crab cake with lettuce and tomatoes on a toasted bun. Served with spicy sriracha remoulade sauce. – 11.99

BLACKENED MAHI TACOS
Topped with green cabbage, pico de gallo, cilantro and avocado lime dressing. Served with tortilla chips. – 12.99

JOE’S SURF ‘N TURF BURGER*
A big, juicy burger topped with crunchy popcorn shrimp, crispy onion strings and spicy sriracha remoulade sauce. – 10.99

Sandwiches and burgers are served with your choice of fries or homemade onion strings.
*Notice: All burgers are cooked medium/medium well.

OUT OF WATER

12OZ. RIBEYE*
A tender 12oz. juicy ribeye grilled just the way you want it. Served with a twice baked potato cake, hushpuppies and fresh corn. – 25.99

NEW STEAK FRITES
8oz. USDA choice top sirloin in steakhouse marinade. Served with fries, hushpuppies and garlic aioli sauce. – 16.99

NEW ISLAND STEAK & SHRIMP
8oz. USDA choice top sirloin in Hawaiian marinade served alongside jumbo crispy shrimp. Served with a twice baked potato cake and hushpuppies. – 21.99

HOMESTYLE CHICKEN TENDERS
Hand breaded all white meat chicken tenders served with fries, coleslaw and honey mustard. – 13.49

CHEESY CHICKEN
Panko crusted chicken breast covered in a creamy Cajun seafood and mushroom sauce. Served with crab dirty rice and seasonal vegetables. – 15.39

SIDES

$3.19
COLESLAW • SEASONAL VEGETABLES

$3.29
HOMEMADE ONION STRINGS • HUSHPUPPIES • BROCCOLI
TWICE BAKED POTATO CAKE • CRAB DIRTY RICE
FRENCH FRIES • FRESH EAR OF CORN

Add – SNOW CRAB – 9.49 or CRAB CAKE – 9.79
SHRIMP Fried – 6.69 • Coconut – 6.69 • Grilled – 6.79

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ATTACK YOUR THIRST

Signature Drinks & Cold Beer

DRAFT BEER
Available in 16oz. or 22oz.
Draft offerings vary by location.

DOMESTIC BOTTLES
Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, Angry Orchard Cider, O’Douls

IMPORT BOTTLES
Corona Extra, Corona Light, Dos Equis Lager, Red Stripe, Modelo Especial, Heineken, Guinness, Newcastle

CATEGORY 5 HURRICANE
LIMIT TWO
Light rum, Bacardi 151 Rum, red passion fruit and orange juice topped with Myers’s Dark Rum.

SHARK BITE
LIMIT TWO
Now with a bigger bite. This bloody good cocktail is a combination of Bacardi Limón Rum, Seagram’s Vodka, Bacardi 151 Rum, blue curaçao, sweet & sour and a dangerous dose of grenadine.

TKO PUNCH
LIMIT TWO
Captain Morgan Spiced Rum, Cruzan Mango Rum and Peach Schnapps with coconut, strawberry, orange and pineapple juices. Topped with blue curaçao.

PATIO PUNCH
Try something a little sweeter. Cruzan Mango Rum, triple sec, Peach Schnapps, cranberry and pineapple juice with grenadine.

MASON JAR MARGARITA
1800 Silver Tequila, Gran Gala, sweet & sour and limes all mixed together in a classic mason jar. A simply refreshing classic rita.

SOUTHERN SPIKED TEA
Squeezed lemons with fresh brewed tea and Seagram’s Sweet Tea Vodka.

JOE’S PATRÓN MARGARITA
The smooth blend of Patrón Silver Tequila with triple sec and sweet & sour.

LUNCH

MONDAY-FRIDAY
11AM – 3PM

$8.79
Bottomless Soup & Salad

$8.79
Chicken Club Sandwich

$10.69
Coconut Shrimp

$10.99
Dixie Chicken Salad

$8.99
Fish & Chips

DESSERTS

Check out our beverage menu for a full list of sweet treats!

CRABBY APPLE CRUMBLE
Better than your grandma’s! You won’t find this slice of Americana anywhere but our crab shack. Paired with cinnamon ice cream. – 8.99

CAMPFIRE S’MORES
A huge slice of chocolate cake between two crispy graham crackers topped with a Hershey’s® Chocolate bar and freshly toasted marshmallows. – 8.49

SEA TURTLE SUNDAE
Gooey chocolate cake a la mode topped with caramel and candied nuts. No sea turtles were harmed in the creation of this delicious dessert! – 8.19