



MENU

SNACKS

JOE'S CLASSIC SAMPLER

Crab & shrimp dip, Great Balls of Fire and Crispy Calamari (1030 cal) 13.99

CRAB AND SHRIMP DIP

With crab meat, shrimp, cream cheese and parmesan (750 cal) 9.99

GREAT BALLS OF FIRE

Scratch made with crab, seafood, cream cheese, jalapeños, with fries and ranch (1030 cal) 8.99

CRISPY CALAMARI

With marinara (480 cal) 9.99

GARLICKY MUSSELS

With garlic butter sauce and toasted garlic bread (700 cal) 10.99

GARLIC BREAD

Three pieces with marinara (750 cal) 4.49

VOODOO CHICKEN BITES

Cajun flavored with fries and scratch made BBQ sauce (1200 cal) 9.99

PEEL 'N EAT SHRIMP With Old Bay® seasoning, served hot or cold

1/2 POUND (260 CAL) 10.99

1 POUND (530 CAL) 19.99

CRAB STUFFED MUSHROOMS

With homemade seafood stuffing, topped with Monterey Jack and alfredo, with garlic bread (570 cal) 9.99

CRAB NACHOS Crab & shrimp dip, pico, black bean corn relish, cheese and avocado lime dressing (1750 cal) 12.99

DYNAMITE SHRIMP Crispy shrimp in house made sweet & spicy sauce with red peppers and cilantro (984 cal) 10.99

MOZZARELLA BRICKS

Hand cut, panko parmesan crusted mozzarella & marinara (870 cal) 8.99

STEAMPOTS SERVED WITH FRESH CORN AND RED POTATOES (490 CAL)

THE STEAMER Mussels, clams, shrimp, garlic seasoning, with garlic bread (1020 cal) 23.99

JOE'S CLASSIC Dungeness crab, sweet snow crab, shrimp and smoked sausage, Old Bay® (840 cal) 31.99

CAJUN STEAMPOT Snow crab, cold water lobster claws, shrimp, mussels, smoked sausage, Ragin' Cajun seasoning (1330 cal) 30.99

ARCTIC BAY Snow crab, cold water lobster claws, shrimp, smoked sausage, garlic butter, Old Bay® (1020 cal) 35.79

CRAB COMBOS

EAST COAST PLATTER Crab Cake, bacon-wrapped shrimp filled with seafood stuffing, cheese and jalapenos, fish and chips, clam strips and coleslaw (1840 cal) 19.99

CAPTAIN'S PLATE BBQ snow crab, crispy shrimp, fish & chips with coleslaw (1157 cal) 24.99

TRITON TRIO 8 oz. USDA Choice Top Sirloin, BBQ snow crab, shrimp scampi and garlic bread with french fries, coleslaw and hushpuppies (1577 cal) 34.99

WHAT A CATCH!

SHRIMP SAMPLER Bacon-wrapped shrimp filled with seafood stuffing, cheese and jalapenos, grilled shrimp skewer, shrimp scampi and garlic bread over white rice and seasonal vegetables (760 cal) 20.49

PARADISE PLATTER Seared tilapia over white rice and seasonal vegetables, with a shrimp veggie skewer. Served with homemade shrimp mac & cheese (1540 cal) 21.49

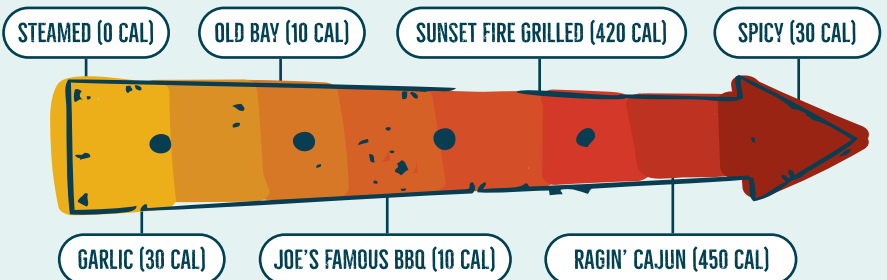
LOBSTER TAILS Cold water lobster tails, with white rice and broccoli (620 cal) 26.49

CRAB BUCKETS SERVED WITH FRESH CORN AND POTATOES (490 CAL)

STEP 1: PICK YOUR CRAB

QUEEN CRAB Sweet, meaty and large (490 cal) 35.99	SNOW CRAB Super sweet, flaky meat (570 cal) 33.99	KING CRAB Firm, sweet and hearty (490 cal) 39.99	CRAB DADDY FEAST Snow, Dungeness and King Crab (560 cal) 38.99
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STEP 2: PICK YOUR FLAVOR



ADD CLUSTERS AND MORE TO ANY ENTRÉE

SNOW CRAB (100 cal) 11.00

QUEEN CRAB (80 cal) 13.00

KING CRAB (100 cal) MP

CRAB CAKE (500 cal) 10.00

1 POUND CLAMS (50 cal) 6.00

1 POUND MUSSELS (230 cal) 6.00

1/2 POUND SHRIMP
(240 cal) 11.00

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you. Our Meat and Seafood can be cooked to order. Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUP + SALAD

NEW ENGLAND CLAM CHOWDER

CUP (190 CAL) 3.99 | BOWL (230 CAL) 5.99

SEAFOOD GUMBO

CUP (200 CAL) 3.99 | BOWL (300 CAL) 5.99

CLASSIC CAESAR Romaine, house made croutons and parmesan with Caesar dressing (490 cal) 10.99

+\$2 GRILLED OR BLACKENED CHICKEN (190/220 CAL)

+\$2 GRILLED OR BLACKENED SHRIMP (50/100 CAL)

HOUSE Lettuce, bacon, avocado, tomato, red onion, cheese, house made croutons, with choice of dressing (370-650 cal) 10.99

+\$2 GRILLED OR BLACKENED CHICKEN (190/220 CAL)

+\$2 GRILLED OR BLACKENED SHRIMP (50/100 CAL)

SEA SIDES

SEASONAL VEGETABLES (70 cal) 2.99

HOMEMADE MAC & CHEESE (980 cal) 4.99

FRENCH FRIES (270 cal) 2.99

HUSHPUPPIES (550 cal) 2.99

RED BEANS & RICE (320 cal) 3.99

SWEET POTATO FRIES (340 cal) 3.99

MASHED POTATOES (308 cal) 2.99

COLESLAW (200 cal) 2.99

CORN & POTATOES (490 cal) 4.99

WHITE OR DIRTY RICE (210/350 cal) 2.99

DESSERTS

SEA TURTLE Goopy chocolate cake with caramel and candied nuts (1240 cal)

SHARK ATTACK Six gigantic layers of moist dark chocolate cake separated by rich chocolate ganache (1530 cal)

APPLE CRUMBLE Paired with vanilla ice cream (1400 cal)

KEY LIME PIE Topped with whipped cream (1230 cal)

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WHO YOU CALLIN SHRIMP?

GRILLED SHRIMP SKEWERS Two skewers, served over white rice and broccoli (300 cal) 13.99

CRISPY SHRIMP With fries, coleslaw and hushpuppies (1030 cal) 16.99

SHRIMP & FISH Crispy shrimp and fish fillets with fries, coleslaw and hushpuppies (1350 cal) 16.99

COCONUT SHRIMP With pineapple plum sauce, fries, coleslaw and hushpuppies (990 cal) 16.49

SHRIMP TRIO Crispy, Coconut and Popcorn Shrimp, with fries, coleslaw and hushpuppies (1340 cal) 18.99

SO-FISH-TICATED

FISH N' CHIPS Hand dipped, flaky white fish, served with coleslaw (1230 cal) 15.99

CATFISH Fried with Zatarain's seasoning, served French fries and garlic bread (960 cal) 17.99

CEDAR-ROASTED SALMON With white rice and broccoli (730 cal) 19.49

FISHERMAN'S CHOICE Choice of mahi, salmon or redfish served over dirty rice if blackened or white rice if grilled and seasonal vegetables (460-770 cal) 18.99

REDFISH N' LOBSTER Seared redfish with a lobster meat cream sauce, spinach and mushrooms, served over dirty rice and seasonal vegetables (890 cal) 21.49

CRAB CAKE DINNER Scratch made with lump crab, served with white rice and seasonal vegetables (1560 cal) 22.49

STAY ON SHORE

CHICKEN TENDERS Hand breaded white meat chicken. Served with sweet potato fries and broccoli (1420 cal) 13.99

GRILLED HERB CHICKEN Chicken breasts topped with herb butter. Served over mashed potatoes and broccoli (920 cal) 14.99

CHICKEN ALFREDO With penne pasta and served with garlic bread (1250 cal) 16.49
+\$1 SUBSTITUTE SHRIMP (1220 CAL) +\$3 SUBSTITUTE CRAB (1210 CAL)

JOE'S TOP SIRLOIN* 8oz. USDA Choice Top Sirloin. Served with mashed potatoes and broccoli (900 cal) 18.99

NEW YORK STRIP* 12oz. USDA Choice New York Strip. Served with mashed potatoes and broccoli (1200 cal) 26.99

LAND AND SEA 8oz. USDA Choice Top Sirloin topped with a creamy peppercorn sauce and grilled shrimp skewer. Served with mashed potatoes and broccoli (1150 cal) 22.99

HANDHELDS SERVED WITH FRIES (270 CAL) - EXCLUDING TACOS

ALL AMERICAN BURGER Ground angus chuck, potato bun (1010 cal) 10.99
+\$1 CHEDDAR CHEESE (110 CAL) +\$2 SMOKED BACON (80 CAL)

CHICKEN VOODOO PO'BOY Lettuce, tomato, pickles, ranch (1050 cal) 10.99

CRISPY SHRIMP PO'BOY Lettuce, tomato, pickles, remoulade sauce (1040 cal) 11.99

CHICKEN SANDWICH Grilled chicken breast, cheddar cheese, lettuce, tomato and smoked bacon. Available blackened (1010 cal) 11.59

CRAB CAKE SANDWICH Scratch made with lump crab, lettuce, tomato and remoulade sauce (1130 cal) 12.99

BLACKENED SHRIMP, MAHI MAHI OR CHICKEN TACOS With green cabbage, shredded cheese, cilantro, pico de gallo, avocado lime dressing, served with queso and tortilla chips (1040-1370 cal) 13.99