

APPETIZERS

Shrimp Cocktail	12.95
Rhode Island Fried Calamari – <i>with key lime aioli</i>	10.95
Marinated Grilled Artichoke – <i>with lemon boursin dip</i>	9.95
Florida Little Neck Clams – <i>steamed with lobster lemongrass broth, andouille sausage, leeks, garlic, tomatoes & slice of french bread</i>	14.50
Oysters – <i>½ dozen</i>	14.95
The “Big Chill” Sampler	Market
Cherry-Stone Ceviche – <i>citrus marinated stone crab meat with blackened chopped clams, lime juice, vegetables & tabasco sauce</i>	15.50
Rock Shrimp & Grits – <i>sautéed shrimp with white grits, marscopone cheese, cipollini onions & a dark beer BBQ reduction</i>	12.95
½ Maine Lobster – <i>cold with shrimp dill salad</i>	14.95

SOUPS

Joe’s Stone Crab Bisque	7.95
New England Clam Chowder	6.95

SALADS

Dressings: Joe’s Vinaigrette, Bleu Cheese, Ranch, Creamy Balsamic Vinaigrette

House Chopped Salad – <i>with honey-roasted peanuts, black olives, feta cheese, diced vegetables, tossed in Joe’s vinaigrette</i>	half 5.95
	full 9.50
Armand Salad “Caesar Style”	9.95
<i>grilled chicken breast or grilled shrimp</i>	add 5.95
Joe’s Summer Tomato Salad – <i>with watercress, fried soft cheese & balsamic vinaigrette</i>	11.95
Lettuce, Tomatoes, Cucumbers, Onions – <i>(any combination)</i>	6.95
Wedge of Lettuce – <i>with egg, tomato, bacon, red onions, beets, croutons topped with blue cheese dressing</i>	9.25
Lobster Cobb Salad – <i>cold water lobster meat with a traditional Cobb Salad with mustard parmesan vinaigrette</i>	15.95
Joe’s Famous Cole Slaw	5.95

BASKETS

all baskets come with creamy cole slaw & fries

Lobster Roll	15.95
Sirloin Burger – <i>12oz with L-T-O</i>	9.95
Fried Shrimp	18.95
Fried Chicken	9.95
Turkey Burger	7.95
Surf & Turf Wrap – <i>shrimp & ground beef sautéed with lettuce, tomatoes, onions, asiago cheese & a lemon Boursin spread</i>	12.95
Crab Cake Sandwich	11.50

QUALITY TAKES TIME, YOUR PATIENCE IS APPRECIATED

CRABS & LOBSTERS

Killer King Crab Claws – <i>steamed, grilled or chilled</i>	large (1¼- 1½lb)	49.95
Soft Shell Crab – <i>with pickled mango kimchee, black rice & lemon grass aioli</i>		26.95
Maine Lobster – <i>1lb or 2lb steamed or broiled with spinach stuffing</i>		Market
Jumbo Lump Crab Cakes – <i>with green tomato caper remoulade</i>		19.95
Lobster Tail – <i>13oz grilled, steamed, broiled or fried</i>		39.95

SEAFOOD

Ginger Salmon – <i>with brown sugar & shallots</i>		19.95
PEI Black Mussels – <i>sautéed with hot tomato broth & pepper vodka</i>		16.95
Sea Scallops – <i>shrimp risotto, truffle oil & shaved Romano cheese</i>		27.95
Yellow Fin Tuna – <i>sesame seared with jicama salad & rice wine apple vinaigrette</i>		25.95
Grouper – <i>with cranberries, edamame & white corn succotash</i>		29.95
Sea Bass – <i>vanilla pepper crusted with a citrus salad, extra virgin butter sauce and topped with fried potato strings</i>		33.95
Red Snapper – <i>seared with crumble feta, smoked pepper bacon & avocado coulis reduction</i>		24.95
Shrimp De Jonghe – <i>baked with artichokes & garlic herb butter</i>		18.95
Stone Crab Pot Pie – <i>summer vegetables, sweet cream crab sauce & topped with a flakey crust</i>		24.95
Seafood Cioppino – <i>mussels, clams, shrimp, lobster, stone crab & grouper in a spicy tomato reduction</i>		36.95

STEAK & FOWL

Harris Ranch Filet Mignon – <i>8oz grilled & charred with roasted cipollini onions & Balsamic pepper sauce</i>		38.95
Prime Boneless N.Y. Strip – <i>14oz with truffle Pomme Frites</i>		49.95
Lamb Rack – <i>coffee citrus crusted lamb rack with fried Boursin cheese butter & grilled Myer lemon honey reduction</i>		29.95
Free Range ½ Chicken – <i>brined for 3 hours & fried until crisp, served with yucca strips & roasted pepper ketchup</i>		9.95
St. Louis Ribs (full rack) – <i>with traditional baked beans</i>		24.95
Ribeye – <i>8oz with a bourbon steak sauce</i>		19.95

PLEASE SEE OTHER SIDE FOR ADDITIONAL ITEMS

SIDES

most portions are large enough to share

Hashed Brown or Lyonnaise (<i>with sautéed onions</i>)	<i>sm</i> 6.25	<i>lg</i> 9.25
Grilled Tomatoes		6.25
Spinach – <i>steamed, sautéed in garlic, creamed or creamed garlic</i>		5.25
Market Fresh Vegetables		7.50
Skinny Fried Sweets		6.95
Sautéed Mushrooms		7.25
Sautéed Summer Corn <i>roasted with cilantro, whole butter & lemon juice</i>		6.95
Lobster Macaroni & Cheese		15.95

DESSERTS

Joe's Famous Key Lime Pie – <i>a.k.a. the official Florida State Pie</i>		6.95
Cheesecake <i>banana split style with strawberry, pineapple & chocolate sauces</i>		7.95
Flan		6.95
Warm Chocolate Lava Cake – <i>à la mode with a vanilla bean sauce</i>		7.95
Pecan Pie – <i>with a honey caramel sauce</i>		6.95
	<i>à la mode</i>	7.95
Classic Peach Melba – <i>with fresh mint</i>		5.95
Ice Cream or Sorbet – <i>assorted flavors</i>		5.25
Mixed Berries – <i>with crème fraîche</i>		8.50
Peanut Butter Pie – <i>with a malted vanilla sauce</i>		7.25
Chocolate Bread Pudding – <i>scoop of peppermint ice cream</i>		7.25

When using multiple credit cards, please advise your server.

Maximum of 4 credit cards per check. I.D. required with unsigned credit cards.

Complimentary refills on coffee, tea and fountain drinks.

Gratuity is NOT INCLUDED. El servicio no está incluido.