

APPETIZERS

Shrimp Cocktail	12.95
Maine Lobster Cocktail - <i>enhanced with sweet crab salad</i>	13.95
Black Mussels - <i>sautéed with hot tomato broth & pepper vodka</i>	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
Fried Coconut Shrimp - <i>with orange sour sauce</i>	12.95
Oysters - <i>½ dozen, Louisiana pasteurized or today's selection</i>	12.95
The "Big Chill" Sampler	Market
Ceviche Special	12.95

SOUPS

Joe's Lobster 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>	<i>half</i> 5.95
	<i>full</i> 9.50
Armand Salad "Caesar Style"	9.95
<i>grilled chicken breast or grilled shrimp</i>	<i>add</i> 5.95
Joe's Summer Tomato Salad - <i>with watercress, fried soft cheese & balsamic vinaigrette</i>	10.95
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
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
Salmon BLT Wrap - <i>with dill garlic mayo</i>	12.95
Crab Cake Sandwich	11.50

QUALITY TAKES TIME, YOUR PATIENCE IS APPRECIATED

CRABS & LOBSTERS

Alaskan Killer Claws - hot or cold	large (1¼ - 1½lb)	47.95
	jumbo (1¾ - 2lb)	67.95
Oat Crusted Soft Shell Crab - over rutabaga-spinach hash & oyster cream sauce		22.95
Maine Lobster - 1lb or 2lb steamed or broiled with spinach stuffing		Market
Jumbo Lump Crab Cakes - with green tomato caper remoulade		19.95
Florida Lobster Tail - 13oz grilled, steamed, broiled or fried		42.95

SEAFOOD

Ginger Salmon - with brown sugar & shallots		19.95
Scallops - seared over shrimp risotto & truffle oil		27.95
Yellow Fin Tuna - sesame seared with pickled ginger		25.95
Grouper Fillet - crusted with a green curry paste, grilled hearts of palm, cabbage salad and a melon soy reduction		28.95
Sea Bass - vanilla pepper crusted with a citrus salad, extra virgin butter sauce and topped with fried potato strings		33.95
Snapper - pan seared with edamame, bean sprouts, saffron noodles & lobster lemongrass broth		24.95
Shrimp - baked with artichokes & garlic herb butter "De Jonghe" style		18.95
Stone Crab Pot Pie - summer vegetables, sweet cream crab sauce & topped with a flakey crust		23.95
Seafood Cioppino - mussels, clams, shrimp, lobster, stone crab & grouper in a spicy tomato reduction		36.95

STEAK & FOWL

Filet Mignon Center Cut - 8oz grilled with pepper mustard sauce		38.95
Prime Boneless N.Y. Strip - 14oz with truffle pomme frites		47.95
Lamb Rack - coffee crusted lamb loin with coponata on grilled foccacia feta bread with extra virgin olive oil		28.95
Chicken - broiled marinated mojo style with tomato salsa		9.95
Baby Back Ribs (full rack) - with traditional potato salad		21.95
Joe's Backyard Griller - marinated top sirloin, grilled ear of corn, classic potato salad, wedge of watermelon		23.95

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
Grilled Vegetable Skewers		6.25
Mac & Cheese – <i>with cold water lobster</i>		13.95

DESSERTS

Joe's Famous Key Lime Pie - <i>a.k.a. the official Florida State Pie</i>		6.95
New York Style Cheesecake – <i>with wild berry sauce</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>scoop of the day</i>		5.25
Mixed Berries - <i>with crème fraîche</i>		8.50
Peanut Butter Pie - <i>with a malted vanilla sauce</i>		7.25
Coconut Cream Pie		7.25
Traditional Strawberry Shortcake		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.