



PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES

APPETIZERS

SHRIMP COCKTAIL <i>w/ House Made Cocktail Sauce</i>	13.95
OYSTERS ON THE 1/2 SHELL <i>(1/2 Dozen) Pasteurized</i>	13.95
CONCH FRITTERS	10.95
STUFFY'S <i>Rhode Island Style, Baked Quahog Clams</i>	12.95
FRIED CALAMARI <i>w/ Key Lime Aioli</i>	11.95
COCONUT SHRIMP <i>w/ Sweet & Sour Orange Sauce</i>	12.95
CHILLED 1/2 FLORIDA LOBSTER <i>w/ Rock Shrimp Salad</i>	17.95
MARINATED GRILLED ARTICHOKE <i>w/ Lemon Boursin Dip</i>	10.95
FRIED ASPARAGUS <i>w/ Garlic Lemon Sauce & Shaved Romano Cheese</i>	9.95
PEI BLACK MUSSELS <i>Sautéed w/ Spicy Tomato Vodka Broth</i>	16.95
THE "BIG CHILL" <i>For Four or More</i>	Market

SOUPS & SALADS

Most Portions Are Large Enough For Two

MANHATTAN CLAM CHOWDER	6.50
SEAFOOD BISQUE	6.95
CHOPPED SALAD <i>Half 5.95 Full 9.25</i>	
<i>w/ Honey-Roasted Peanuts, Black Olives, Feta Cheese, Diced Vegetables, Chopped Egg, Tossed in Joe's Vinaigrette</i>	
JOE'S BABY FIELD GREENS	6.95
LETTUCE, TOMATOES, CUCUMBERS, ONIONS <i>(Any Combination)</i>	6.95
JOE'S FAMOUS COLE SLAW	6.95
WEDGE OF LETTUCE <i>Tomato, Bacon, Red Onion, Beets, Croutons, Topped w/ Blue Cheese Dressing</i>	9.95

HOMEMADE DRESSINGS

Joe's Vinaigrette, Roquefort, Ranch, Embers, Balsamic Vinaigrette, Sweet Mustard, Oil & Vinegar

STONE CRABS

MEDIUM <i>(8 Claws)</i>	Market
SELECT <i>(7 Claws)</i>	Market
LARGE <i>(5 Claws)</i>	Market
JUMBO <i>(When Available)</i>	Market
<i>Stone Crab Claws Are Served Chilled With Mustard Sauce</i>	

SEAFOOD

Fish Can Be Prepared Grilled, Broiled, Blackened, Fried or Sautéed

JUMBO LUMP CRAB CAKES <i>w/ Green Tomato Caper Remoulade</i>	22.95
COLD SEAFOOD PLATTER <i>Stone Crab, Shrimp, Oyster, 1/2 Florida Lobster</i>	34.95
MAHI-MAHI <i>w/ Crab & Corn Tortilla Soup & Fried Plantain Sticks</i>	24.95
YELLOW FIN TUNA <i>Sesame Seared w/ Jicama Salad</i>	25.95
SNAPPER <i>Seared w/ Grilled Asparagus, Cucumber Mango Salad, Fried Prosciutto & Corn Butter Broth</i>	24.95
GROUPER <i>Baby Bok Choy, Grilled Marinated Artichokes, w/ Carrot Ginger Broth</i>	27.95
GINGER SALMON <i>w/ Brown Sugar & Caramelized Shallots</i>	19.95
SEABASS <i>Mustard Glazed w/ Baby Carrots & Pea Puree</i>	36.95
SWORDFISH <i>w/ Roasted Vegetable Confit, Flat Bread & Basil Scallion Oil</i>	24.95
TILAPIA <i>Blackened, Brushed w/ Garlic Herb Butter</i>	14.95
SHRIMP <i>Fried or Sautéed w/ Garlic Butter</i>	19.95
SCALLOPS <i>Fried or Sautéed w/ Garlic Butter</i>	24.95
FRIED OYSTERS	8.50
SEAFOOD CIOPPINO <i>Stone Crabs, Mussels, Shrimp, Lobster, Grouper & Clams in a Spicy Tomato Broth</i>	34.95
MAINE LOBSTER <i>2 lb, Steamed or Broiled, w/ Spinach Stuffing</i>	Market
<i>Add Crab Cake Stuffing</i>	additional 11.00
WARM WATER LOBSTER TAIL <i>13 oz, Grilled, Steamed, Broiled or Fried</i>	39.95
LOBSTER MACARONI & CHEESE	15.95

*Remember - All Fish Have Bones. Be Careful.
All Deep Fried Items Are Cooked In Cholesterol Free, 100% Vegetable Oil
NO TRANS FATS*

MEATS & FOWL

PRIME BONE-IN DRY AGED RIBEYE <i>20 oz w/ Fried Boursin Butter</i>	54.95
PRIME NY STRIP STEAK <i>14 oz w/ Truffle Parmesan Shoestring Potatoes</i>	49.95
CHOPPED TENDERLOIN	5.95
FILET MIGNON <i>8 oz w/ Merlot Reduction & House Made Tater Tot</i>	38.95
PRIME TOP SIRLOIN <i>8 oz w/ Bourbon Steak Sauce</i>	21.95
1/2 CHICKEN <i>Fried, Broiled or BBQ</i>	5.95
DR. BOB'S TURKEY BURGER <i>w/ Cottage Fried Chips</i>	8.95
SIRLOIN BURGER <i>10 oz w/ Cottage Fried Chips</i>	9.95
CALF'S LIVER <i>w/ Sautéed Onions & Bacon</i>	10.95
RACK OF LAMB <i>Coffee Citrus Rub w/ Grilled Asparagus & Cranberry Demi Glaze</i>	32.95
MANHATTAN BONE-IN STRIP FILET <i>14 oz w/ Pepper Mustard Sauce</i>	44.95

GIFT CARDS ARE AVAILABLE

Ask Your Server
Or Visit Us At joesstonecrab.com

Gratuity is NOT INCLUDED

El Servicio No Esta Incluido. • Le Service N'est Pas Compris.

**ENJOY JOE'S ANYWHERE IN THE
CONTINENTAL UNITED STATES**

Learn More About "Joe's Shipping"
Visit Us at joesstonecrab.com
Or Call 1-800-780-CRAB

SIDES

Most Portions Are Large Enough To Share

HASHED BROWN or LYONNAISE POTATOES	Sm. 6.25	Lg. 9.25
SKINNY FRIED SWEET POTATOES		6.95
FRENCH FRIED POTATOES <i>Plain or Sweet</i>		6.95
COTTAGE FRIED POTATOES <i>Plain or Sweet</i>		6.95
JUMBO BAKED POTATO		6.25
GRILLED TOMATOES		6.95
SPINACH <i>Steamed, Sautéed in Garlic, Creamed or Creamed in Garlic</i>		5.95
BROCCOLI		7.95
ASPARAGUS		9.95
OVEN STEAMED GREEN BEANS <i>w/ Garlic, Tomatoes & Olive Oil Butter</i>		7.50
SAUTÉED MUSHROOMS		7.50
FRIED ONION RINGS		6.95
SAUTÉED FRESH CORN <i>Roasted w/ Cilantro, Whole Butter & Lemon Juice</i>		8.95
FRIED GREEN TOMATOES		7.95
VEGETABLE PLATTER		15.95

DESSERTS

JOE'S ORIGINAL HOMEMADE KEY LIME PIE	6.95
CHOCOLATE PECAN PIE	6.95
<i>A La Mode</i>	7.95
CHOCOLATE MOUSSE CAKE	7.50
CLASSIC FLAN	6.95
ICE CREAM / SORBET / FROZEN YOGURT	5.25
HOMEMADE APPLE PIE	6.95
<i>A La Mode</i>	7.95
HOT FUDGE BROWNIE SUNDAE	8.50
CHEESECAKE	7.95
FRESH SEASONAL BERRIES <i>w/ Sorbet or Frozen Yogurt</i>	8.50
BREAD PUDDING	7.95

*I.D. Required for Unsigned Credit Cards
Maximum of 4 Credit Cards Per Check*

When Using Multiple Credit Cards, Please Advise Your Server BEFORE Ordering

Must Be 21 Years Of Age To Be Served Alcohol

Joe's Parking Closes At 1:00 am (Parking Available Only While Dining At Joe's)

DINNER

Sunday Through Thursday

5:00 pm - 10:00 pm

Friday & Saturday

5:00 pm - 11:00pm

LUNCH

Tuesday Through Saturday

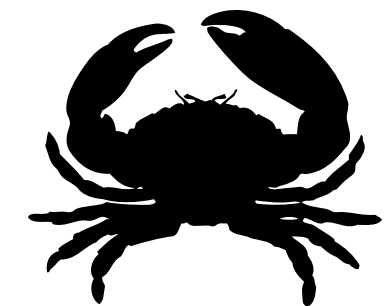
11:30 am - 2:00 pm

SUNDAY BAR SERVICE

4:00 pm

Joe's[®]
STONE CRAB

EST. 1913



DINNER MENU