

STAY ON SHORE

CHICKEN TENDERS

Hand breaded white meat chicken. Served with sweet potato fries and seasonal vegetables (1420 cal) 13.99

PASTA ALFREDO

Chicken with penne pasta in alfredo sauce. Served with garlic bread (1250 cal) 16.49
Substitute shrimp (1220 cal) Add 1.00
Substitute crab (1210 cal) Add 2.50

JOE'S TOP SIRLOIN*

8oz. USDA Choice Top Sirloin. Served with mashed potatoes and seasonal vegetables (900 cal) 18.99

NEW YORK STRIP*

12oz. USDA New York Strip. Served with mashed potatoes and seasonal vegetables (1200 cal) 26.99

GRILLED HERB CHICKEN

Chicken breasts topped with herb butter. Served over mashed potatoes and seasonal vegetables (920 cal) 14.99

LAND AND SEA

8oz. USDA Choice Top Sirloin topped with a creamy peppercorn sauce, grilled shrimp skewer. Served over mashed potatoes and seasonal vegetables (1146 cal) 22.99



LAND AND SEA

SURF & SAND-WICHES

Served with fries (270 cal) (except tacos)

CRAB CAKE SANDWICH

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

CHICKEN SANDWICH

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

CRISPY SHRIMP PO'BOY

Lettuce, tomato, pickles, remoulade sauce (1040 cal) 11.99

ALL-AMERICAN BURGER*

Ground Angus chuck, potato bun (1010 cal) 10.99
Cheddar Cheese (110 cal) Add 1.00
Smoked Bacon (80 cal) Add 1.00

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

CHICKEN VODOO PO'BOY

Lettuce, tomato, pickles, ranch (1050 cal) 10.99

SEA SIDES

SEASONAL VEGETABLES (70 cal) 2.99

HOMEMADE MAC & CHEESE (980 cal) 4.99

FRENCH FRIES (270 cal) 2.99

HUSHPUPIES (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

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STEAMPOTS

Served with fresh corn and red potatoes (490 cal)

THE STEAMER

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

CAJUN STEAMPOT

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

JOE'S CLASSIC

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

THE ATLANTIC

Snow crab, cold water lobster claws, shrimp, smoked sausage, garlic broth, Old Bay® (1084 cal) 35.79

SHARE YOUR STEAMPOT

Order Joe's Classic for two (1670 cal) 54.99

CRAB BUCKETS

Served with fresh corn and red potatoes (490 cal)

STEP 1: PICK YOUR CRAB

DUNGENESS

Mild and tender (500 cal) 35.79

QUEEN

Sweet, meaty and large (490 cal) 35.99

SNOW

Super sweet, flaky meat (570 cal) 33.99

KING

Firm, sweet and hearty (490 cal) Market Price

CRAB DADDY FEAST

Snow, Dungeness and King Crab (560 cal) 38.99

STEP 2: PICK YOUR FLAVOR

STEAMED (0 cal)

OLD BAY® (10 cal)

SUNSET FIRE GRILLED (420 cal)

SPICY (30 cal)

MILD

CALIENTE!

GARLIC (30 cal)

JOE'S FAMOUS BBQ (10 cal)

RAGIN' CAJUN (450 cal)

ADD CLUSTERS & MORE

TO ANY ENTRÉE

SNOW CRAB

(100 cal) 11.00

CRAB CAKE

(500 cal) 10.00

DUNGENESS CRAB

(90 cal) 11.00

QUEEN CRAB

(80 cal) 13.00

KING CRAB

(100 cal) Market Price

1/2 POUND SHRIMP

(240 cal) 11.00

1 POUND CLAMS

(50 cal) 6.00

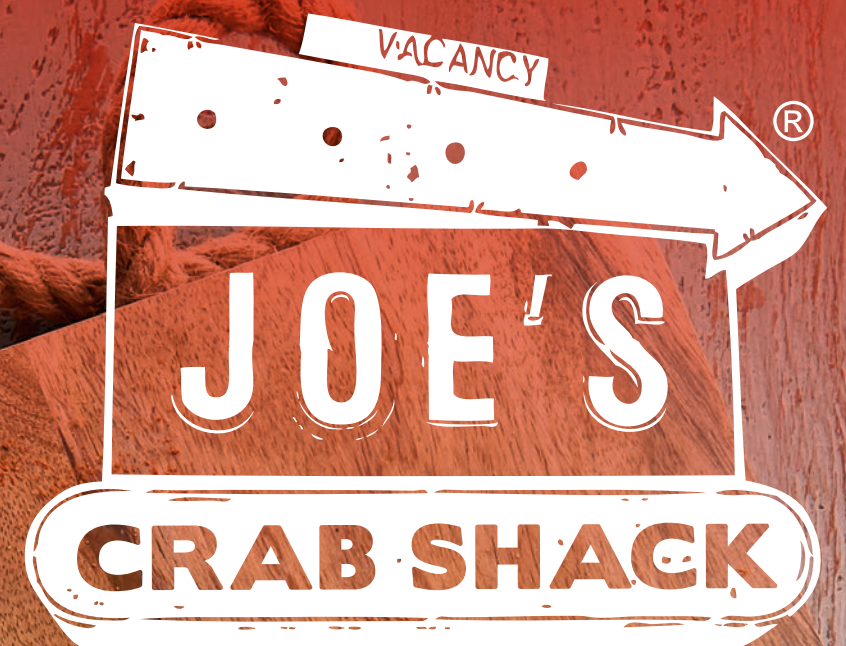
1 POUND MUSSELS

(230 cal) 6.00

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*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.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary



EAT AT JOE'S



JOE'S CLASSIC SAMPLER

SHACK 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



PEEL 'N EAT SHRIMP

= SHACK FAVORITES

CHOPPED & SOUPED

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
Grilled or blackened chicken (adds 220 cal) Add 2.00
Grilled or blackened shrimp (adds 50 cal) Add 2.00

JOE'S GARDEN
Lettuce, bacon, avocado, tomato, red onion, cheese, house made croutons, with choice of dressing (370-650 cal) 10.99
Grilled or blackened chicken (adds 190/220 cal) Add 2.00
Grilled or blackened shrimp (adds 50/100 cal) Add 2.00

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SO-FISH-TICATED

CEDAR ROASTED SALMON*
With white rice and seasonal vegetables (730 cal) 19.49

CATFISH
Fried with Zatarain's seasoning, served with Louisiana style red beans & rice and garlic bread (960 cal) 17.99

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

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

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



CEDAR ROASTED SALMON



FISHERMAN'S CHOICE

WHO YOU CALLIN' SHRIMP?

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

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

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

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

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

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ADD A SIDE SALAD (370-680 CAL) TO ANY ENTRÉE FOR ONLY 1.35

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
Lobster tails, with white rice and seasonal vegetables (1077 cal) 26.49



PARADISE PLATTER



SHRIMP SAMPLER

ADD A SIDE SALAD (370-680 CAL) TO ANY ENTRÉE FOR ONLY 1.35

JOE'S FAMOUS 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) 20.99

TRITON'S TRIO
8 oz. USDA Choice Top Sirloin, BBQ snow crab, shrimp scampi and garlic bread with french fries, coleslaw and hushpuppies (1577 cal) 35.99

CAPTAIN'S PLATE
BBQ snow crab, crispy shrimp, fish & chips with coleslaw (1157 cal) 25.99



CAPTAIN'S PLATE



TRITON'S TRIO

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