

# GET STARTED

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## **BUCKET OF SHRIMP**

A Joe's classic. Flavored with Old Bay® Seasoning. Plump and ready to peel. 12 - 8.49 or 18 - 11.29

## **CRAB STUFFED MUSHROOMS**

Tender mushrooms loaded with homemade seafood stuffing and topped with monterey jack alfredo. - 8.29

## **MOZZARELLA STICKS**

With herb marinara. - 7.29

## **CLAM STRIPS**

Hand breaded crispy clam strips. Served with creamy tartar sauce for dipping. - 8.89

## **CRAZY GOOD CRAB DIP**

Loaded with crab meat, cream cheese and Parmesan. - 9.29

## **JOE'S STUFFERS**

Clam shells filled with a scallop, shrimp and clam stuffing. Paired with rich, buttery spiced Tabasco® Brand Pepper Sauce. - 10.39

## **CRAB NACHOS**

Loads of crab dip piled high on tortilla chips topped with pico de gallo, black bean corn relish, monterey jack and avocado lime dressing. - 10.29

## **GARLICKY MUSSELS**

A steam pot full of mussels served in a garlic butter sauce with freshly toasted garlic bread. - 9.69

## **DOUBLE DIP**

Crab dip alongside our garlicky spinach and artichoke dip. - 8.59

## **NEW ENGLAND CLAM CHOWDER**

Rich and creamy. Cup - 3.49 Bowl - 5.39

## **SOUP OF THE DAY**

Cup - 3.49 Bowl - 5.39

## **GREAT BALLS OF FIRE**

Scratch made seafood and crab balls full of jalapeños and cream cheese coated in panko breadcrumbs. Served with ranch. - 7.19

## **CRISPY CALAMARI**

Hand breaded calamari with herb marinara sauce for dipping. - 7.69

## **CLASSIC SAMPLER**

All the classics combined! Crazy good crab dip, great balls of fire and crispy calamari. - 11.49



# SALADS

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## **CRAB CAKE CHIPOTLE CAESAR**

Romaine lettuce topped with one of our lump meat crab cakes, black bean corn relish, tortilla strips and chipotle Caesar dressing. - 11.29

## **CHICKEN FRIED SALAD**

Mixed greens topped with crisp chicken tenders, smoked bacon, fresh corn, avocado, cheddar jack and homemade hushpuppies. - 10.69

## **CAESAR**

Crisp romaine lettuce, Parmesan cheese and our classic Caesar dressing. - 6.99

With grilled chicken. - 10.29

With grilled shrimp. - 10.29

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## **HOUSE OR CAESAR SIDE SALAD - 2.99**

## **DRESSING CHOICES:**

Homemade Ranch, Bleu Cheese,  
Honey Mustard, Caesar or  
Balsamic Vinaigrette

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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

# FISH

## MAUI MAHI

Grilled and glazed with mango pico de gallo. Served with seasonal vegetables and crispy new potatoes. - 14.49

## REDFISH ORLEANS

Redfish topped with a creamy Cajun sauce that's loaded with crawfish, shrimp and andouille sausage. Served with dirty rice. - 15.29

## SIMPLY GRILLED SALMON\*

Chargrilled salmon served with white rice and seasonal vegetables. - 14.29

## GET STUFFED SNAPPER

Baked snapper full of Imperial crabmeat stuffing. Served with dirty rice and seasonal vegetables. - 16.99

## 🐟 GRILLED SUNSET SALMON\*

Glazed with pineapple plum sauce and topped with pico de gallo. Served with seasonal vegetables and crispy new potatoes. - 14.69

## 🐟 FISH & CHIPS

Flaky white fish hand dipped in a classic Samuel Adams beer batter. Served with fries and coleslaw. - 11.79

## REDFISH PONT CHARTRAIN

Smothered in creamy mushroom sauce and topped with grilled shrimp. Served with dirty rice and seasonal vegetables. - 17.99



# SHORE TO PLEASE

## STEAK & MALIBU SHRIMP\*

8oz. USDA choice top sirloin, served alongside Malibu shrimp topped with mango pico. Served with white rice and seasonal vegetables. - 18.29

## PASTA-LAYA

Shrimp and andouille sausage cooked in a garlic butter sauce full of mushrooms, bell peppers, tomatoes and onions served over penne pasta. It's like a pasta jam balaya! - 12.99

## SHRIMP PASTA ALFREDO

Shrimp tossed with penne pasta in our own creamy alfredo sauce. - 14.69

## 🐟 CRAB CAKE DINNER

Made from scratch lump meat crab cakes served with fries, coleslaw and spicy sriracha remoulade sauce. - 18.39

## CRAWFISH HALF & HALF

Rich, creamy crawfish étouffée served with white rice alongside crispy fried crawfish. - 12.69

## 🐟 SKILLET PAELLA

Clams, shrimp, mussels, scallops and sausage simmered in a hearty tomato basil sauce served over rice and topped with crispy calamari. - 16.79

# OUT OF WATER

## 12OZ. RIBEYE\*

A tender 12oz. juicy ribeye grilled just the way you want it. Served with cheesy smashed potatoes and seasonal vegetables. - 19.99

## JOE'S STEAK DEAL\*

8oz. USDA choice top sirloin. Served with fries and seasonal vegetables. - 12.99

# BIG PLATTERS

## THE BIG "HOOK" UP

Great balls of fire, fish and chips, coconut shrimp, crab stuffed shrimp, hushpuppies and coleslaw. - 21.59

## NEW THIRD COAST PLATTER

Blackened redfish topped with our Orleans sauce, 3 Joe's stuffers and 3 southern stuffed shrimp. Served with dirty rice and seasonal vegetables. - 18.99

## BIG SHRIMP PLATTER

Tasty fried shrimp, coconut shrimp and crab stuffed shrimp. Served with fries and coleslaw. - 15.89

## MAINE GRILL

Grilled whole lobster topped with basil butter and Old Bay® Seasoning, bacon wrapped shrimp and scallops. Served with dirty rice and seasonal vegetables. - 24.79

## EAST COAST PLATTER

Fish and chips, crab stuffed shrimp and a made from scratch crab cake. Served with onion strings. - 17.89

## WHISKEY SMOKED RIBS

Tender baby back ribs slowly smoked and finished with a whiskey BBQ glaze. Served with fries and coleslaw. - 17.49

## HOMESTYLE CHICKEN TENDERS

Hand breaded all white meat chicken tenders served with fries, coleslaw and honey mustard. - 11.59

## CHEESY CHICKEN

Panko crusted chicken breast covered in a creamy Cajun seafood and mushroom sauce. Served with dirty rice and seasonal vegetables. - 13.99

## 🐟 SHRIMP TRIO

Crab stuffed shrimp, grilled Malibu shrimp and coconut shrimp. Served with white rice and seasonal vegetables. - 18.29

## SEASIDE PLATTER

Fish and chips, crunchy shrimp and breaded scallops. Served with coleslaw. - 16.29

## 🐟 FISHERMAN'S PLATTER

Golden popcorn shrimp, crispy white fish, great balls of fire and calamari. Served with fries and coleslaw. - 15.99

## CARIBBEAN FEAST

Coconut shrimp, smoky chipotle shrimp and a fillet of grilled mahi topped with mango pico. Served with white rice and seasonal vegetables. - 19.49



# BUCKETS OF CRAB



**KING CRAB**  
Garlic Herb



**QUEEN CRAB**  
Chesapeake Style



**SNOW CRAB**  
Fire Grilled

**OUR CRAB CATCH**  
Crab is a seasonal catch and although our nets are usually full, sometimes our supply fluctuates.

**TOO MANY CHOICES?**  
Try something different, like the Lobster Daddy Feast!



## STEP #1 PICK YOUR CRAB

All crab is served with a fresh ear of corn and new potatoes.

**SNOW CRAB**  
1 ¼ lbs. of super sweet, flaky meat. – 21.49

**QUEEN CRAB**  
1 ¼ lbs. Sweet, meaty and large. – 25.49

**PACIFIC DUNGENESS**  
1 ¼ lbs. Mild and tender. – 25.49

**KING CRAB**  
Firm, sweet and hearty. – 29.99

**ANTARCTIC KING CRAB**  
Rich meat, delicate texture. – 26.99

**CRAB DADDY FEAST**  
Snow, Pacific Dungeness and King crab. – 29.99

**LOBSTER DADDY FEAST**  
Snow crab and a whole lobster. – 29.99

## STEP #2 PICK YOUR FLAVOR

**JOE'S FAMOUS BBQ**  
Dredged in our own secret blend of spices

**FIRE GRILLED**  
Tastes like it's hot off the backyard grill

**GARLIC HERB**  
Cooked in garlic, herbs and spices

**SPICY BOIL**  
Spiced up and smokin' hot

**CHESAPEAKE STYLE**  
Flavored with Old Bay® Seasoning

**SIMPLY STEAMED**  
Our classic style

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# STEAMPOTS

Coastal catches with regional flavors.

All steampots include a fresh ear of corn and new potatoes.



## THE RAGIN' CAJUN

This crazy Cajun flavor packs a punch! Pacific Dungeness crab, Queen crab, shrimp and an andouille sausage. - 26.49



## SAMUEL ADAMS STEAMPOT

Sweet Snow crab, 1 pound of clams, meaty lobster claws and smoked sausage all boiled in Samuel Adams Lager. - 25.99



## THE ORLEANS

1 pound of crawfish, shrimp and andouille sausage all spiced up. - 19.49



## ARCTIC BAY STEAMPOT

Queen crab, shrimp, a whole lobster and smoked sausage all boiled in a garlic bath and topped with Old Bay® Seasoning. - 28.99



## THE GREAT BARRIER

Antarctic King crab, clams, shrimp, New Zealand green lip mussels and smoked sausage finished with a spicy garlic wine sauce and Old Bay® Seasoning. - 26.49



## THE KJ STEAMPOT

Snow crab, seared scallops and mussels in a light Kendall-Jackson wine sauce with hints of garlic, pepper and notes of citrus. - 24.99



## THE BEAN TOWN BAKE

2 whole lobsters, 1 pound of clams, shrimp and smoked sausage. - 40.99



## JOE'S CLASSIC STEAMPOT

Tasty Pacific Dungeness crab, sweet Snow crab, shrimp and smoked sausage.

## SHARE A STEAMPOT

### JOE'S CLASSIC STEAMPOT FOR 2

Double the crab, double the fun!  
It's plenty to share. - 40.99

### SUNSET FIRE GRILLED FOR 2

Double the crab & the flavor!  
Sharing tastes better! - 40.99

## SPICE UP THE CLASSIC

### SUNSET FIRE GRILLED

It's the classic, but it's spicy like a beachside barbecue. Pacific Dungeness crab, Snow crab, shrimp and smoked sausage. - 23.99

# ON THE BUN

## CHICKEN CLUB SANDWICH

Grilled chicken breast, monterey jack, lettuce, tomatoes and crispy smoked bacon. Also available blackened. - 9.79

## CHIPOTLE BACON CHEESEBURGER\*

Chipotle BBQ sauce, a mix of colby and cheddar cheese and crispy smoked bacon. - 9.79

## CRAB CAKE SANDWICH

A made from scratch lump meat crab cake with lettuce and tomatoes on a brioche bun. Served with spicy sriracha remoulade sauce. - 10.59



## 🐟 JOE'S SURF 'N TURF BURGER\*

A big, juicy peppercorn burger topped with crunchy popcorn shrimp, crispy onion strings and spicy sriracha remoulade sauce. - 9.99

## BLACKENED MAHI SANDWICH

A spicy mahi fillet topped with lettuce and tomatoes. It's mild and lean. - 10.99

Our burgers are made from 100% ground chuck. Served with your choice of fries or homemade onion strings.

\*Notice: All burgers are cooked medium/medium well.

## 🐟 KILLER CHOICES

An 18% gratuity will be added to all parties of 8 or more.

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# SHRIMP & LOTS OF IT

We use zero trans fat oil.

## GRILLED MALIBU SHRIMP

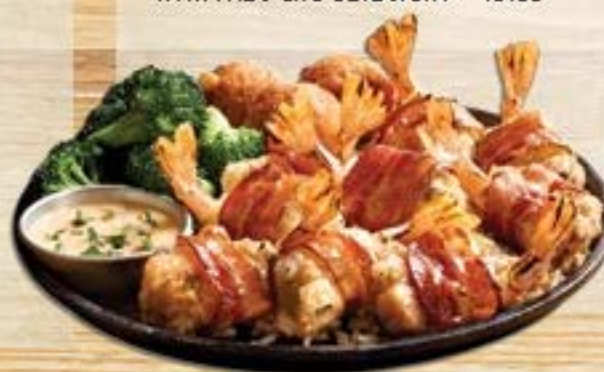
Grilled shrimp glazed with our own homemade Malibu coconut sauce and topped with mango pico. Served with white rice and seasonal vegetables. - 14.29

## FISH & SHRIMP

Crispy golden jumbo shrimp and fish fillets. Served with fries and coleslaw. - 12.39

## 🐟 CRISPY JUMBO SHRIMP

It's crunch time. Twelve jumbo tails of crispy breaded shrimp. Served with fries and coleslaw. - 13.99



## CRAB STUFFED SHRIMP

Plump shrimp hand stuffed with crab. Served with dirty rice and seasonal vegetables. - 15.59

## POPCORN SHRIMP

Our rockin' popcorn shrimp and zesty cocktail sauce. Served with fries and coleslaw. - 10.89

## 🐟 JUMBO COCONUT SHRIMP

Twelve jumbo shrimp hand dipped in shredded coconut with pineapple plum sauce for dipping. Served with fries and coleslaw. - 13.99

## NEW SOUTHERN STUFFED SHRIMP

Stuffed with handmade seafood stuffing wrapped in bacon and grilled. Served over dirty rice with hushpuppies, seasonal vegetables and a side of rich, buttery spiced Tabasco® Brand Pepper Sauce. - 14.69

# SIDES

\$2.59

CHEESY SMASHED POTATOES • DIRTY RICE  
COLESLAW • BROCCOLI • SEASONAL VEGETABLES  
HOMEMADE ONION STRINGS • FRENCH FRIES  
HUSHPUPIES • FRESH EAR OF CORN

Add - SNOW CRAB - 7.49 or CRAB CAKE - 7.99  
SHRIMP (fried - 5.49 + coconut - 5.49 + grilled - 5.39)