



EAT AT JOE'S

Get Started

BUCKET OF SHRIMP

A Joe's classic. Flavored with Old Bay® Seasoning. Plump and ready to peel.
12 – 9.29 18 – 12.69

NEW ENGLAND CLAM CHOWDER

Rich and creamy. Cup – 3.89 Bowl – 5.49

SOUP OF THE DAY

Cup – 3.89 Bowl – 5.59

CRISPY CALAMARI

Hand-breaded calamari with herb marinara sauce for dipping. – 7.99

BIG EASY BITES

Crispy fried crawfish and shrimp, paired with crunchy fried pickles and a hot link of boudin. – 10.99

DOUBLE DIP

Crab dip alongside our spinach and artichoke dip. – 8.59

GREAT BALLS OF FIRE

Handmade jalapeño, seafood and crab balls covered in panko breadcrumbs. Served with ranch. – 7.49

CRAB STUFFED MUSHROOMS

Tender mushrooms loaded with homemade seafood stuffing and topped with Monterey Jack. – 8.39

MOZZARELLA STICKS

With herb marinara. – 7.59

CRAZY-GOOD CRAB DIP

Creamy, yummy and loaded with crab meat. – 9.19

GARLICKY MUSSELS

A steampot full of mussels served in a handmade garlic butter sauce with freshly toasted garlic bread. – 9.89

CLASSIC SAMPLER

All the classics combined! Crazy-good crab dip, great balls of fire and crispy calamari. – 11.89

MUSSELS DIABLO

Flavorful garlicky tomato sauce with cilantro, andouille sausage and a hint of spice. – 9.89

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. – 10.49

Go Green

CRAB CAKE CHIPOTLE CAESAR

Romaine lettuce topped with one of our made-from-scratch lump meat crab cakes, black bean corn relish, tortilla strips and chipotle Caesar dressing. – 11.69

CHICKEN FRIED SALAD

Mixed greens topped with crisp chicken tenders, smoked bacon, fresh corn, avocado, shredded cheese and house made hushpuppies. – 10.69

CAESAR

Crisp romaine lettuce, Parmesan cheese and our classic Caesar dressing. – 8.29
With grilled chicken or shrimp. – 10.69

HOUSE OR CAESAR SIDE SALAD – 3.29

DRESSING CHOICES

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

Lunch

MONDAY-FRIDAY • 11:00AM-3:00PM
DINE IN ONLY

Fish & Chips - 7.79

Bottomless Soup & Salad - 7.89

Chicken Club Sandwich
or Crawfish Etouffee - 8.59

Chicken Fried Salad
or Coconut Shrimp - 9.59

Fish

GET STUFFED SNAPPER

Pan fried snapper full of Imperial crabmeat stuffing. Served with dirty rice and seasonal vegetables. – 17.99

BLACKENED REDFISH

Topped with black bean corn relish. Served with dirty rice and seasonal vegetables. – 13.59

SALMON ORLEANS

Topped with a creamy Cajun sauce that's loaded with crawfish, shrimp and andouille sausage. Served with dirty rice. – 16.29

REDFISH PONTCHARTRAIN

Smothered in mushroom Pontchartrain sauce and topped with grilled shrimp. Served with dirty rice and seasonal vegetables. – 18.99

MAUI MAHI

Grilled and glazed with Malibu coconut sauce, topped with mango pico. Served with seasonal vegetables and crispy new potatoes. – 15.49

FISH & CHIPS

Flaky white fish in a classic Samuel Adams beer batter. Served with fries and coleslaw (remember the malt vinegar!). – 12.59

GRILLED SUNSET SALMON

Glazed salmon topped with pineapple pico de gallo. Served with seasonal vegetables and crispy new potatoes. – 15.89

SIMPLY GRILLED SALMON

Chargrilled Salmon served with white rice and seasonal vegetables. – 14.79

SURF SIDES

Crisp Coleslaw • Cheesy Smashed Potatoes
French Fries • Dirty Rice • Hushpuppies
Fresh Ear of Corn • Broccoli
Seasonal Vegetables • Homemade Onion Strings

Big Platters

THE BIG HOOK UP

We'll hook you up & get you stuffed. Great balls of fire, fish and chips, coconut shrimp, crab stuffed shrimp, hushpuppies and coleslaw. Can you handle this? – 21.79

SHRIMP TRIO

Crab stuffed shrimp, grilled Malibu shrimp and coconut shrimp. Served with white rice and seasonal vegetables. – 19.29

SEASIDE PLATTER

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

EAST COAST PLATTER

Fish and chips, crab stuffed shrimp and a made-from-scratch crab cake. Served with onion strings. – 18.79

CARIBBEAN FEAST

Hand-battered coconut shrimp served beside tender shrimp sautéed in a smoky chipotle sauce full of pineapple, bell pepper and onion and a fillet of grilled mahi topped with mango pico. Served with white rice and seasonal vegetables. – 19.99

FISHERMAN'S PLATTER

Golden popcorn shrimp, crispy fish fillet, great balls of fire and calamari. Served with fries and coleslaw. – 16.79

BIG SHRIMP PLATTER

Fried shrimp, coconut shrimp and Parmesan panko shrimp. With fries and coleslaw. – 15.49

STEAMPOTS

COASTAL CATCHES WITH REGIONAL FLAVORS.
All steampots are served with fresh corn and new potatoes.

JOE'S CLASSIC STEAMPOT

Tasty Dungeness crab, sweet Snow crab, boiled shrimp and smoked sausage. – 23.99

SUNSET FIRE-GRILLED

It's the classic, but it's spicy. Snow crab, Dungeness crab, shrimp and smoked sausage. – 23.99

SAMUEL ADAMS STEAMPOT

Sweet Snow crab, 1 pound of clams, meaty lobster claws and smoked sausage, all steamed in Samuel Adams lager. – 25.49

ARCTIC BAY STEAMPOT

Queen crab, shrimp, a whole split lobster and sausage and steamed in a garlic bath and topped with Old Bay® Seasoning. – 29.99

THE ORLEANS

One pound of crawfish, shrimp and andouille sausage. All spiced up. – 20.99

THE RAGIN' CAJUN

This crazy Cajun flavor packs a punch! Dungeness crab, Queen crab, shrimp and andouille sausage. – 26.99

THE BEAN TOWN BAKE

2 whole split lobsters, 1 pound of clams, shrimp and smoked sausage. – 41.99

SANTOLLA STEAMPOT

Antarctic King crab, clams, shrimp, New Zealand green lipped mussels and smoked sausage finished with a spicy garlic wine sauce and Old Bay® Seasoning. – 27.49

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. – 25.99

Buckets of Crab

All buckets are served with new potatoes and fresh corn on the cob.

STEP 1 PICK YOUR CRAB

SNOW CRAB

(1 1/4 lbs.) Super sweet, flaky meat. – 22.99

QUEEN CRAB

(1 1/4 lbs.) Sweet, meaty and large. – 25.99

DUNGENESS CRAB

(1 1/4 lbs.) Mild and tender. – 26.49

KING CRAB

Firm, sweet and hearty. – 33.49

ANTARCTIC KING CRAB

Rich meat, delicate texture. – 29.99

CRAB DADDY FEAST

Snow crab, Dungeness crab and King crab, together at last! – 30.99

LOBSTER DADDY FEAST

Snow crab and a whole split lobster all shackled up in one bucket! – 29.99

STEP 2 PICK YOUR FLAVOR

JOE'S FAMOUS BBQ

Dredged in our own secret blend of spices

SIMPLY STEAMED

Our classic style

SPICY BOIL

Spiced up and smokin' hot!

FIRE-GRILLED

Tastes like it's hot off the grill

CHESAPEAKE STYLE

Flavored with Old Bay® Seasoning

GARLIC HERB

Cooked in garlic, herbs and spices

On the Bun

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

JOE'S SURF 'N TURF BURGER

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

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. – 11.49

CHICKEN CLUB SANDWICH

Grilled chicken breast smothered with Monterey Jack, lettuce, tomatoes and crispy smoked bacon. Also available blackened. – 10.19

CHIPOTLE BACON CHEESEBURGER

Chipotle BBQ sauce, mixed cheese and crispy smoked bacon. A little messy, a lotta flavor. – 9.89

BLACKENED MAHI SANDWICH

A spicy mahi fillet topped with lettuce and tomatoes. It's mild, firm and lean. The perfect fish sandwich. – 11.69

*NOTICE: ALL BURGERS ARE COOKED MEDIUM/MEDIUM WELL.

Out of Water

12OZ. RIBEYE

A tender 12oz. USDA ribeye served with a side of cheesy smashed potatoes and seasonal vegetables. – 20.49

PAN FRIED CHEESY CHICKEN

A panko crusted chicken breast covered in a creamy Cajun mushroom sauce. Served with dirty rice and seasonal vegetables. – 14.39

WHISKEY SMOKED RIBS

Tender baby back ribs slowly smoked in house 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. – 12.49

JOE'S STEAK DEAL

8oz. USDA choice top sirloin. Served with fries and seasonal vegetables. – 13.99

Shore to Please

STEAK & MALIBU SHRIMP

8oz. USDA choice top sirloin, served with Malibu shrimp and topped with mango pico. Served with white rice and seasonal vegetables. – 17.99

PASTA-LAYA

Shrimp and andouille sausage cooked in a garlic butter sauce full of mushrooms, bell peppers and onions served over penne pasta. It's like a pasta jambalaya! – 13.99

CRAB CAKE DINNER

Our famous lump meat crab cakes (made-from-scratch). Served with fries, coleslaw and spicy sriracha remoulade sauce. – 18.79

SHRIMP PASTA ALFREDO

Shrimp tossed with penne pasta in our own creamy Alfredo sauce. – 14.49

SKILLET PAELLA

Clams, shrimp, mussels, scallops and sausage simmered in a tomato basil sauce served over rice and topped with crispy calamari. – 17.29

CRAWFISH HALF & HALF

Rich, creamy crawfish etouffee served with white rice alongside crispy fried crawfish. – 13.49

Shrimp

We use zero trans fat oil.

GRILLED MALIBU SHRIMP

Grilled shrimp glazed with Malibu coconut sauce and topped with mango pico. Served with white rice and seasonal vegetables. – 14.79

FISH & SHRIMP

Basically wonderful. Crispy golden shrimp and fish fillets. Served with fries and coleslaw. – 13.19

COCONUT SHRIMP

Plump shrimp hand-dipped in shredded coconut with pineapple plum sauce for dipping. Served with fries and coleslaw. – 13.39

CRAB STUFFED SHRIMP

Plump shrimp stuffed with Joe's famous crabmeat recipe! Served with dirty rice and seasonal vegetables. – 15.49

POPCORN SHRIMP

Go for a dip! Our rockin' popcorn shrimp are ready to dive into zesty cocktail sauce. Served with fries and coleslaw. – 11.59

CRISPY SHRIMP

It's crunch time. A dozen hand-breaded shrimp. Served with fries and coleslaw. – 12.99

*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.