

JOSÉ'S WAY

Go Fish and allow our chefs to create a culinary journey through our menu featuring an array of dishes specially selected for a unique tasting experience. **75 per guest**
Wine Pairing **45 per guest**

OUR "BREAD & BUTTER"

Hush Puppies 9

corn bread fritters, honey butter
with trout roe **16**

José's Cheddar Biscuits 4

first one is on us

APPETIZERS

Tuna Cone 4

spicy tuna, crispy pastry

Conch Fritters 14

conch meat, creamy center

Cod Fritters 14

salt cod, creamy potato,
honey aioli

Octopus 23

romesco, macadamia nut brittle

Seared Fresh Squid 14

(Rhode Island)
spicy tomato sauce

Vermicelli Mac 'n' Cheese 12

with king crab **28**
with lobster **32**

Sautéed Mussels 17

(Cape Cod, Massachusetts)
garlic, celery, butter sauce

Roasted Middle Neck Clams 18

garlic, parsley

Seared Scallops 21

creamed corn, jalapeño

Shishito "Poppers" 14

blistered shishito peppers,
bacon and jack cheese espuma,
pickled jalepeno

Seared Big-Eye Tuna 22

cumin and coriander crust,
spicy pineapple and pepper sauce,
pickled mango salsa

St. Michael's Crab and Endive Salad 21

fresh jumbo lump crab, pickled
mango, grapes

SALADS

Cobb Salad 17

romaine lettuce, avocado, tomato,
blue cheese, bacon, scallion
soft center boiled egg,
buttermilk dressing
with jumbo king crab **24**

Beef Salad 13

coffee crumble, goat cheese,
lemon dressing
with shrimp **19**

Grilled Caesar 14

baby gem lettuce, crouton,
Vella Dry Jack cheese
with fried oysters **24**

SOUPS

New England Clam 16

Johnston County Reserve Ham,
potato, celery, onion

Corn Soup 14

chili oil, grilled corn
with king crab **20**

Lobster Bisque 16

lemon yogurt, grilled rustic bread

SEAFOOD BAR

Shrimp Cocktail 21

(Louisiana)
cocktail sauce, tomato,
California avocado

Abalone* 30

Ask your server for availability
(California)
soy-lemon pepper dressing

King Crab 28

(Alaska)
bourbon golf sauce

½ Chilled Lobster 26

bourbon golf sauce

Live Sea Scallop* 18

Ask your server for availability
holy trinity, radish,
apple cider vinegar

Sea Urchin* 22

Ask your server for availability
lemon-soy

Shrimp and Grapefruit Cocktail

grapefruit dressing,
mustard seeds, fresh grapefruit

Tuna Tartar* 26

Parker House rolls, egg yolk,
mustard sauce, anchovies,
potato chips

Seafood Tower* 120

oysters, clams, king crab,
shrimp cocktail, lobster

OYSTERS

On the Half-shell ½ Dozen* 19 / Dozen* 36

Our selection of fresh, local oysters changes daily. *Ask your server for today's offering.*

BBQ 21

(Lucky Shuck, Maryland)
grilled, barbecue sauce

Grilled 19

(Lucky Shuck, Maryland)
butter, mace, sea salt

Smoked Oyster* 21

(Huckleberry, Maryland)
cold smoked, apple mignonette

Fried Oysters 21

(Harris Oysters, Virginia)
Old bay alioli

Imperial Maryland 29

(Lucky Shuck, Maryland)
baked oysters topped with
crab meat and Old Bay

VEGETABLES & POTATOES

Roasted Asparagus 12

asparagus romesco,
charred lemon dressing

Delmonico Potatoes 10

Yukon gold potatoes,
Vella Dry Jack cheese,
bread crumbs

Roasted Cauliflower 12

lemon cauliflower purée,
pickled cauliflower

Collard Greens 10

sweet and savory, bacon and
Virginia ham

Boardwalk Fries 10

house cut potatoes,
malt vinegar seasoning,
home made ketchup

Josper Roasted Baby Carrots 10

spiced Greek yogurt, honey

Mushrooms 14

goat cheese, green onion, honey

Mashed Potatoes 10

cream, butter

Crispy Brussels Sprouts 12

sherry vinaigrette,
dried cranberries, grapes

MEAT

6 oz. Grilled Filet 48

home made steak sauce
add lobster tail 26

5 oz. Braised Lamb 32

(Shenandoah Valley)
fried oysters, smashed potato, oyster catsup

Sweet Tea Chicken 24

grilled chicken breast, crispy chicken thigh,
eggplant puree, chicken demi-glace

20oz Ribeye* 72

delmonico potatoes
add lobster tail 26

“Campfire” Tomahawk Ribeye 120

bone-in 34 oz prime ribeye, beef fat potatoes,
roasted asparagus, rosemary smoke
(serves 2)

JAMBALAYA

Lobster Jambalaya 64

lobster, Carolina gold rice, chicken,
andouille pork sausage

Mushroom Jambalaya 26

mushrooms, okra, cajun spice
with chicken 38

SEAFOOD

7oz Grilled Rockfish 29

German potato salad, bacon dressing

8 oz. Roasted Grouper 38

stewed vegetables, grilled rustic bread

8 oz. Seared Cobia 34

olive and garlic tapenade, toasted almond crumble,
charred lemon

Maryland Crab Cake 36

vegetable coleslaw, mustard seed, buttermilk dressing

José’s Lobster Roll 25

butter warmed lobster, celery, mayonnaise espuma

Shrimp ‘n’ Grits 26

Byrd Mill Stone Ground grits, bell peppers,
ham hock, cajun spice

14oz Salmon Steak* 44

bone-in, smoked apple, roasted garlic, fennel

Whole Roasted Rainbow Trout 28

(Clear Springs, Idaho)

Whole Roasted Snapper 48

(Florida)
herb butter

Whole Grilled Lobster 50

(Maine)
butter sauce

Whole Roasted Striped Bass 56

(Virginia)