

APPETIZERS

JOE'S PILE OF NACHOS

Tortilla chips, queso, shredded cheese, spicy beef, black beans, guacamole, pico de gallo, sour cream and jalapeños \$13.99

CHIPS AND QUESO DIP

Spicy cheese blend, pico de gallo, served with tri-colored tortilla chips \$8.99
add spicy beef or guacamole \$3.99

WORLD FAMOUS WINGS ^{GF}

Buffalo, Island BBQ, Garlic Parmesan, Jerk, Thai Chile, Insane, Coconut Rum Glazed or Mango Habanero 10 \$16.99 / 20 \$29.99

ISLAND CRAB CAKE

Done in true Floribbean style, found only at the Joe. Crabmeat blended with red and green peppers, cilantro, fresh lime juice, green onions and smashed sweet plantains and just the right spice, served with lemon aioli and fresh mango-lime salsa \$15.99

WHISKEY JOE'S CALAMARTY

Crisp calamari strips, banana peppers and onions served with marinara and chipotle mayo \$15.99

GATOR BITES

Alligator nuggets with fried garlic pickles and chipotle aioli \$15.99

STEAMED MUSSELS ^{GF}

Simmered in signature chipotle butter sauce with pico de gallo OR simmered in garlic butter, white wine and tomatoes, with toasted garlic bread and freshlemon juice \$14.99

BUFFALO CHICKEN QUESADILLA

Slow simmered chicken, jalapeños, cheddar, and jack cheese in a grilled tomato tortilla, served with celery sticks, cilantro-lime sour cream, and blue cheese dressing \$13.99

COCONUT MAHI NUGGETS

Coconut-battered and fried golden. Served with coconut rum and sweet chile sauce \$15.99

CHARGRILLED OYSTERS ON THE HALF SHELL ^{GF}

Char-grilled buttery nuggets of joy. Plump oysters topped with our garlic butter and Parmesan-Romano cheese Half Dozen \$13.99 / Full Dozen \$24.99

LOADED ISLAND FRIES

Island seasoned sweet potato waffle fries topped with our signature BBQ pulled pork, chopped bacon, shredded cheese and green onions finished with a sharp cheese sauce and strawberry-guava BBQ drizzle \$13.99



SALADS

Add Grilled or Blackened Chicken \$5 | Shrimp \$5
Scallop Skewer \$7 | Fried Gator \$9 | Grouper \$9
Jumbo Shrimp \$8

SIGNATURE SALAD ^{GF} ^V

Spring greens and crisp lettuce, jicama, grape tomatoes, candied pecans, crumbled blue cheese, strawberry balsamic dressing, and dried cranberries \$11.99

WHISKEY JOE'S CAESAR

Hearts of romaine tossed in our one-of-a-kind creamy caesar dressing \$10.99

CARIBBEAN COBB ^{GF}

Spring greens and crisp lettuce, grilled then chilled marinated chicken, smoked bacon, mango salsa, blue cheese, tomato, with house-made avocado ranch dressing \$16.99

JOE'S GATOR BOWL

Like nowhere else! A giant tomato tortilla shell filled with crisp lettuce seasoned taco meat, roasted corn salsa, pico de gallo, jalapeños & colby jack cheese finished with a cilantro-lime sour cream \$15.99

JOE'S PIZZAS

FIVE CHEESE ^V

New York style tangy marinara smothered with cheddar, jack, mozzarella, romano, and parmesan \$12.99

GARDEN YEGGIE ^V

Classic tavern crust topped with pesto sauce, artichokes, portobello mushrooms, diced tomatoes, spinach, feta and mozzarella cheeses, then drizzled with balsamic reduction \$13.99

CLASSIC PEPPERONI

Our three cheese pie finished off with imported sliced pepperonis \$12.99

SOUPS

HOMEMADE SPICY ISLAND GUMBO ^{GF}

Loaded with fresh local seafood and andouille sausage with a Caribbean kick Cup \$4.99 / Bowl \$7.99

HOMEMADE JOE'S CLASSIC BEER CHEESE

Made with sharp cheddar and topped with spicy bacon Cup \$4.99 / Bowl \$7.99

RAW BAR

Served with lemon horseradish and cocktail sauce

OYSTERS ON THE HALF SHELL ^{GF}
Half Dozen \$13.99 / Full Dozen \$24.99

JUMBO SHRIMP COCKTAIL ^{GF}
Simmered with an island flair served chilled!
1/2 lb \$14.99 / Full Pound \$26.99

1/2 DOZEN OYSTERS & 1/2 LB OF JUMBO SHRIMP ^{GF}
For both \$24.99

BIG JUICY BURGERS

A hand-pattied half pound burger served on a brioche bun with fries and pickle spears. No substitutions.

WHISKEY BURGER IN PARADISE

Topped with rum glazed pineapple, strawberry-guava BBQ, pepper jack and crisp bacon \$14.99

BLACK AND BLUE

Blackened and smothered in melted blue cheese, served with sautéed onions \$14.99

SIGNATURE

Crispy bacon, two slices of American cheese and crispy onions \$14.99

ALL AMERICAN SLIDERS

Caramelized onions, pickle, and American cheese \$12.99

BEYOND BURGER ^V

Join the craze with the world's first plant-based burger The Beyond Burger™ patty with lettuce, tomato, and honey mustard \$16.49

TACOS

MANGO MAHI

Mild mahi blackened, grilled or fried with our homemade mango salsa, and Joe's special sauce Dos \$14.49 / Tres \$18.49

GROUPEL

Grouper, either fried, blackened, or grilled with Aztec slaw, corn salsa, and Joe's special sauce Dos \$16.49 / Tres \$19.49

ROAST PORK

Slow roasted in-house pork shoulder with smokehouse slaw, cheddar and jack cheese, and pico de gallo Dos \$11.99 / Tres \$15.99

TAMPA BAY SHRIMP TACOS

Grilled and *chilled* mojito-dusted shrimp, guacamole, leaf lettuce, pico de gallo, and cilantro-lime sour cream Dos \$12.49 / Tres \$16.49

^{GF} Can be prepared Gluten Free

^V Veggie Option

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CONSUMER INFORMATION: There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

FRESH GRILL

Each item comes with island rice and seasonal veggies.

Add any of the following items to your Fresh Grill Entrée.

Grilled or Blackened Chicken \$5 | Shrimp \$5 | Grouper \$9 | Scallop Skewer \$7 | Jumbo Shrimp \$8
Fried Gator \$9 | Mango Lime Salsa \$2.99 | Coconut Rum Glaze \$2.99

GROUPE ^{GF} 8oz \$25.99 **8 JUMBO SHRIMP** ^{GF} \$23.99

TIKI MARINATED CHICKEN BREAST ^{GF}

8oz with garlic ginger marinade with mango-lime salsa and a rum glazed pineapple slice \$16.99

HOUSE FAVORITES

STRAWBERRY-GUAYA RIB BASKET

Slow cooked ribs with a strawberry-guava BBQ glaze with french fries and coleslaw
Jr Basket \$13.99 / Full Basket \$18.99

JOE'S JAMBALAYA ^{GF}

Whiskey Joe's go to dish.

Chicken, shrimp, andouille sausage, peppers, and onions simmered in our spicy broth and served with island rice \$18.99

JOE'S ISLAS CARNITAS

Roasted pork burritos smothered in cheeses, enchilada sauce, and served over rice and black beans with pico de gallo and sour cream
Choice of 2 \$12.99 / 3 \$15.99

SWASHBUCKLER BASKET

Fried jumbo shrimp, scallops, and white fish served with fries and slaw \$20.99

OLE FASHION FISH & CHIPS

Beer-battered pollack with our famous french fries, coleslaw, and dipping sauce \$18.99

MANGO MAHI MAHI ^{GF}

Cajun spice dusted Mahi topped with fresh mango-lime salsa and sweet mango sauce, served with island rice and sweet plantains \$25.99

COCONUT-RUM CHICKEN

Unlike anywhere else! Beer-battered

chicken breast fried golden and served with our signature coconut rum glaze with island rice and green bean blend \$18.99

PORTOBELLOS IN PARADISE ^{GF} ^V

Marinated, grilled jumbo portobello caps and roasted vegetables served over a bed of yellow rice and plantains. Finished with garlic and herbs and balsamic syrup \$20.99

PASTA

Add any of the following items to your Pasta Entrée

Bacon \$2 | Grilled or Blackened Chicken \$5 | Shrimp \$5

Scallop Skewer \$7 | Fried Gator \$9 | Jumbo Shrimp \$8 | Grouper \$9

MAC AND CHEESE ^V

Cavatappi pasta tossed in our rich cheese sauce and topped with buttered bread crumbs, served with garlic bread \$13.99

CLAMS OR MUSSELS AND LINGUINE

A full pound of your choice simmered with garlic, tomatoes, white wine, chopped clams and butter tossed with linguine, served with garlic bread \$21.99

CHIPOTLE CIOPPINO

Shrimp, scallops, clams, and mussels sautéed with chipotle butter, white wine, fresh herbs, peppers, and onions in our spicy broth served over linguini \$22.99

CREAMY ALFREDO ^V

Linguini tossed in our traditional style alfredo with a blend of cheeses \$13.99

WHISKEY JOE'S SURF SHOP

Be sure to stop by Whiskey Joe's surf shop on your way out and pick up something cool.

We have T-Shirts, Shot Glasses, Hats, Koozies, Tank Tops, Souvenir Coconuts and more.

A PERFECT GIFT WITH A FLORIDA TOUCH. GIFT CARDS ALSO AVAILABLE!

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SHAREABLE SIDES

\$3.99 or substitute for \$2

BROCCOLI CHEDDAR ^{GF}

GARLIC BREAD

SWEET POTATO WAFFLE FRIES ^{GF}

SIDE FRIES

CARIBBEAN BLACK BEANS AND RICE ^{GF}

SIDE GARDEN SALAD ^{GF}

SWEET PLANTAINS ^{GF}

SANDWICHES

Served with crispy fries and garlic dill pickle

JAMMIN' JERK CHICKEN

Grilled and jerk basted topped with pepper jack and bacon, served on a toasted ciabatta roll with rum glazed pineapple \$15.99

PINEAPPLE BACON CHICKEN

Beer-battered chicken breast topped with coconut rum glaze pineapple and crispy bacon served on a toasted ciabatta bun \$16.99

GRAND GROUPE

Beer-battered, grilled or blackened grouper served on a toasted ciabatta roll \$18.99

JOE'S ISLAND PORK

Slow roasted in-house pork shoulder tossed with our signature strawberry-guava BBQ sauce topped with crispy onion straws and smokehouse slaw on a toasted brioche bun \$14.99

THIRSTY?

WE HAVE A WIDE VARIETY OF BEERS, LIQUORS, AND WINES!

MAY WE RECOMMEND:

DRAUGHT BEER:

Whiskey Joe's Red

Whiskey Joe's Blonde

HOUSE WINES:

Proud to Feature Canyon

Road by the Glass or

Bottle.

PLUS COCKTAILS!

