APPETIZERS

Joe's Pile of Nachos Tortilla chips, queso, shredded cheese, spicy beef, beans, guacamole, pico de gallo, sour cream and jalapeños $11.99

Chips and Queso Dip Spicy cheese blend, pico de gallo, served with tri-colored tortilla chips $7.99 *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 $12.99 / 20 $21.99

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 plaintains and just the right spice, served with lemon aoili and fresh mango-lime salsa $13.99

Whiskey Joe's Calamarty Crisp calamari strips, banana peppers and onions served with marinara and chipotle mayo $11.99

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 fresh lemon juice $12.99

Gator Bites Marinated alligator nuggets with fried garlic pickles and chipotle aioli $13.99

Buffalo Chicken Quesadilla Grilled chicken, roasted jalapeños, cheddar and jack cheese in a grilled tomato tortilla, served with celery sticks, cilantro-lime sour cream, and blue cheese dressing $11.99

Coconut Mahi Nuggets Coconut-battered and fried golden. Served with coconut rum and sweet chile sauce $12.99

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 $11.99 / Full Dozen $22.99

Loaded Island Fries GF 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 $10.99

GF Can be prepared Gluten Friendly Veggie Option

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RAW BAR

Served with lemon horseradish and cocktail sauce

Oysters on the Half Shell GF
Half Dozen $12.99 / Full Dozen $23.99

Jumbo Shrimp Cocktail GF
Simmered with an island flair served chilled!
1/2 lb $13.99 / Full Pound $25.99

½ Dozen Oysters & ½ lb of Jumbo Shrimp GF
For both $22.99

SALADS

Add Grilled or Blackened Chicken $5 Fried Gator $9
Scallop Skewer $7 Shrimp $5 Grouper $9

Signature Salad GF Spring greens, jicama, grape tomatoes, candied pecans, crumbled blue cheese, strawberry-balsamic dressing and dried cranberries $10.99

Whiskey Joe's Caesar Hearts of romaine tossed in our one-of-a-kind creamy caesar dressing $8.99

Caribbean Cobb GF Grilled then chilled marinated chicken, smoked bacon, mango salsa, bleu cheese, tomato with house-made avocado dressing $13.99

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 $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

JOE'S PIZZAS

Three Cheese New York style sweet and tangy marinara smothered with mozzarella Romano and Parmesan $9.99

Garden Veggie Classic tavern crust topped with pesto sauce, artichokes, portobello mushrooms, diced tomatoes, spinach, feta and mozzarella cheeses, then drizzled with balsamic reduction $11.99

Classic Pepperoni Our three cheese pie finished off with imported sliced pepperonis $11.99

TACOS

Mango Mahi Mild mahi blackened, grilled or fried with our homemade mango salsa, and Joe's special sauce
Dos $12.99 / Tres $16.99

Grouper Grouper either blackened, fried or grilled with shredded cabbage, corn salsa and Joe's special sauce
Dos $15.99 / Tres $17.99

Roast Pork Slow roasted pork shoulder with aztec slaw, cheddar and pico de gallo Dos $11.99 / Tres $14.99

Tampa Bay Shrimp Tacos Mojito-dusted grilled shrimp, guacamole, leaf lettuce, pico de gallo, and cilantro-lime sour cream Dos $10.99 / Tres $14.99

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, strawberry-guava BBQ, pepper jack and crisp bacon $12.99

Black and Bleu Blackened and smothered in melted bleu cheese, served with sautéed onions $12.99

Signature Crispy bacon, two slices of American cheese and crispy onions $11.99

All American Sliders Grilled onions, pickle and American cheese $11.99

Beyond Burger *Join the craze with the world's first plant-based burger.* The Beyond Burger™ patty topped with lettuce and tomato $14.49

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 $11.99

Pineapple Bacon Chicken Beer-battered chicken breast topped with coconut rum glaze pineapple and crispy bacon served on a toasted ciabatta bun $15.99

Grand Grouper Beer-battered or blackened grouper served on a toasted ciabatta roll $15.99

Joe's Island Pork Slow roasted pork shoulder tossed with our signature strawberry-guava BBQ sauce topped with crispy onion straws and aztec slaw on a toasted brioche bun $11.99

PREMIUM SIDES

$3.99 each or Substitute as a side $2

Broccoli Cheddar GF
Garlic Bread GF
Sweet Potato Waffle Fries GF
Side Fries GF
Caribbean Black Beans and Rice GF
Side Garden Salad GF
Sweet Plantains GF

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 $2.95 Coconut Rum Glaze $2.95

Grouper GF 8oz $22.99

8 Jumbo Shrimp GF $20.99

Tiki Marinated Chicken Breast GF 8oz with garlic ginger-marinade with mango-lime salsa and a rum glazed pineapple slice $12.99

HOUSE FAVORITES

Strawberry-Guava Rib Basket Slow cooked ribs with a strawberry-guava BBQ glaze with french fries and coleslaw
Jr Basket $12.99 / Full Basket $16.99

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 $17.99

Joe's Islas Carnitas Roasted pork burritos smothered in cheeses, enchilada sauce, and served over rice and beans with pico de gallo and sour cream Choice of 2 $10.99 / 3 $12.99

Swashbuckler Basket Fried jumbo shrimp, bay scallops, and white fish served with fries and slaw $17.99

Ole Fashion Fish & Chips Beer-battered pollack with our famous french fries, coleslaw and dipping sauces $14.99

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 $23.99

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 $15.99

Portobellos in Paradise GF Marinated, grilled jumbo portobello caps and roasted vegetables served over a bed of yellow rice and plantains. Finished with a garlic and herb sauce and balsamic syrup $19.99

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 Cavatappi pasta tossed in our rich cheese sauce and topped with buttered bread crumbs, served with garlic bread $10.99

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 $17.99

Chipotle Cioppino Plump shrimp, scallops, clams and mussels sautéed with our signature chipotle butter with white wine and fresh herbs over linguini $18.99

Creamy Alfredo Linguini tossed in our traditional style alfredo with a blend of cheeses $10.99

CERTIFIED SANITIZED: *Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit www.specialtyrestaurants.com/ safety for more details.*

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*

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