

**Ask us about our
Daily Special!**

FISH TOES

***We offer a 4% discount
when paying with cash.**

APPETIZERS

Buffalo Shrimp - \$10.40

6 gulf shrimp in buffalo sauce

Crab Poppers - \$14.56

10 poppers filled with crab, cheese, and jalapeño

Crab Claws- \$14.56

hand battered, deep fried blue crab claws

Fried Pickles - \$9.36

Fried Green Tomatoes - \$9.36

Peel and Eat Shrimp - 1/2lb \$22.88

cooked in old bay seasoning

Appetizer Sample Platter - \$15.60

• fried pickles • queso • tortilla chips

• 3 mozzarella sticks • 4 crab poppers

Cheese Sticks - \$9.36

italian crusted mozzarella cheese deep fried & served with marinara

Atlantic Clam Strips - \$11.44

lighty breaded & fried to a perfect golden brown

Appetizers served with Ranch or Remoulade sauce

Extra Sauce - \$.50

SOUPS & SALADS

Dressings: Ranch, Blue Cheese, Thousand Island, Italian, Mango Vinaigrette, Balsamic

Gumbo - Cup \$7.28/ Bowl \$9.36

Signature Salad - \$14.56

add blackened, grilled, or fried chicken, shrimp or white fish w/cheese, onions, tomatoes, & cucumbers

Cheeseburger Salad Bowl - \$13.52

chopped beef patty on a bed of romaine lettuce, bacon, cheddar cheese, tomatoes, red onion & pickles. choice of dressing

Strawberry Pecan Salad - \$12.48

mixed greens, fresh strawberries, roasted pecans, feta cheese crumbles - add grilled or fried chicken \$3.12

FISH DINNERS

(OUR CATFISH IS US FARM RAISED)

Choose Blackened, Grilled, or Fried

Served with 2 regular sides

Whole Bone In Catfish

1 Piece \$13.52 | 2 Piece \$18.72

Boneless Catfish Filets

1 Piece \$15.60 | 2 Piece \$19.76

Alaskan White Fish

1 Piece \$12.48 | 2 Piece \$14.56



Add a piece of fish - \$5.25

SEAFOOD DINNERS

Choose Blackened, Grilled, or Fried -
served with 2 regular sides and hushpuppies.
Grilled filets come served on a bed of rice.

Gulf Shrimp Dinner - 6 - \$15.60 12 - \$22.88

Seafood Tacos - White Fish \$16.64

OR Shrimp \$18.72

2 soft shell tacos served w/ grilled whitefish or shrimp, pico de gallo, cabbage, cheese, & our remoulade sauce

Hand Cut Atlantic Salmon - \$24.96

topped with your choice of mango salsa, lemon dill sauce or sweet chili sauce

Wild Caught Grouper - \$24.96

wild caught filets from the gulf of mexico

Atlantic Red Snapper - \$23.92

wild caught filets from the gulf of mexico

Oyster Dinner - \$28.08

10 of the freshest oysters available batter fried

Atlantic Clam Strip Dinner - \$18.72

1/3 lb of deep-fried atlantic clam strips served with tartar sauce

SIDES NOT INCLUDED WITH BELOW ITEMS:

Chicken or Shrimp Alfredo - \$24.96

fettuccine pasta covered in our homemade sauce

Shrimp & Grits - \$19.76

rich creamy grits topped with our homemade creole shrimp sauce, red and green bell peppers, gulf coast shrimp & andouille or chorizo sausage; sprinkled with a dash of paprika

Seafood Bucket - \$27.04

half pound gulf shrimp, andouille sausage, corn, potatoes - seasoned with old bay



**ASK US ABOUT OUR CATCH OF
THE DAY!**

COMBO DINNERS

Choose Blackened, Grilled, or Fried
Served with 2 Regular Sides

Gulf Shrimp (6) and Oysters (6) - \$26

Fish (1pc) and Gulf Shrimp (6) - \$24.96
your choice of whitefish or catfish

Gulf Shrimp (6) and Scallops (6) - \$28.08

Seafood Platter - \$36.40

a combo of shrimp, oysters, scallops, captain joe's stuffed crab, and catfish, or whitefish

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Items may be served raw or under cooked. We use 100% Canola Oil.**

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FISH TOES

**First order of Hushpuppies
is complimentary. Additional
order of 6 is \$4.16.**

SHORE FOOD/HANDHELDS

Handhelds served with your choice of
fries or kettle chips

Po Boy - \$15.60

your choice of white fish, shrimp or oysters served open
faced on a toasted hoagie roll, lettuce, tomato & our
homemade remoulade sauce

Buffalo Chicken Wrap - \$13.52

fried or grilled chicken tossed in buffalo sauce, lettuce,
tomato, cheese & ranch or bleu cheese dressing.

Chicken Bacon Ranch Wrap - \$13.52

grilled chicken, bacon, lettuce, tomato, cheese, &
homemade ranch dressing

Philly Cheese Steak - \$13.52

grilled steak, onions, & mushrooms topped with melted
cheese

Philly Cheese Steak Wrap - \$13.52

grilled steak, onions, & mushrooms topped with melted
cheese

Chicken Philly - \$13.52

grilled chicken, onions, mushrooms, topped with
melted cheese

Wings (10) - \$15.60

served with fries or kettle chips

**flavors: lemon pepper, mild buffalo, medium buffalo,
hot buffalo, bbq, garlic parmesan, sweet chili**

Chopped Steak - \$16.64

served with onions & gravy, two regular sides & bread

Hand-Breaded Chicken Tenders - \$16.64

grilled, blackened, or fried; served with two regular
sides & bread - served with honey mustard

All American Burger (Build Your Own) - \$13.52

½lb fresh ground beef, lettuce, tomato, onion, & pickle

add bacon \$2.08 add cheese \$1.04

add fried egg, fried green tomato or pimento cheese \$2

REG SIDES

Cheese Grits
Slaw
Fries
Kettle Chips
Broccoli
Hushpuppies (6)
New Potatoes
Okra
Baked Potato
make it loaded for
\$1.56

SIGNATURE SIDES

**add a signature side with
any meal for \$2.90**
Mac & Cheese
Baked Sweet Potato
served with cinnamon, sugar,
and butter
Asparagus
Signature Side Salad
**our fresh blend of romaine
and iceberg lettuce with
tomatoes, cheese, onions,
and cucumbers**

**Our dishes are cooked to
order. It may take a little longer,
but your orders come out
fresh & hot.**

A LA CARTE

**ADD 4 shrimp, oysters, scallops, or
2 Captain Joe's stuffed crabs to any
seafood or combo dinner
\$8.40**

DESSERTS

Ask About Our Desserts!

BEVERAGES

We serve  **pepsi** products - \$3.12

House Drinks

Shark Bite

vodka, rum, blue curacao,
pineapple juice w/lemon-lime
soda and garnished with
gummy sharks

Peach Long Island Tea

vodka, tequila, rum, gin,
peach liqueur, w/ sweet and
sour and a splash of pepsi

Water Moccasin

whiskey, peach liqueur, triple
sec, sweet n sour, and lemon
lime soda

Strawberry Daquiri

House Margarita
made with tequila

**Try our drinks with our
Top Shelf selections*

Draft Beer:

Michelob Ultra
Miller Lite
Blue Moon
Coors Banquet
Terrapin

**Please, ask your bartender
or server about our
rotating selection of Draft
Beers, Bottled Beers,
Imports, and IPA. They
change weekly.*

Bottle Beer:

Michelob Ultra
Miller Lite
Coors Banquet
Coors Light
Yuengling
Blue Moon
Corona Extra

Wines:

Chardonnay
Moscato
Pinot Grigio
White Zinfandel
Merlot
Pinot Noir
Cabernet Sauvignon
Red or White Sangria

Pitchers & Buckets:

Domestic Pitcher: \$13.52
IPA Pitcher: \$18.72
Domestic Bucket
(5 beers): \$18.72
Imported Bucket
(5 beers): \$20.80



**Menu Items and Prices are subject to change. Gratuity of 20 % can be added for
parties, events, or special occasions.**