



Whiskey Joe's Plated Dinner

Begin with Sharing Appetizers (Choice of Two Selections)

Joe's Pile of Nachos

Tortilla chips, queso, shredded cheese, spicy beef, beans, guacamole, pico de gallo, sour cream, and jalapenos

Whiskey Pepper Dippin Shrimp

Sweet shrimp tossed in garlic scampi with feta cheese, fresh tomatoes and warm bread for dipping

Whiskey Joe's Calamarty

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

Roasted Garlic Hummus aka "The Skinny"

Hummus and tatziki dips served with grilled pitas, olives and fresh vegetables

In-Between

Garden Salad with Balsamic Vinaigrette OR Choice of Joe's Famous Soups

Signature Entrees (Please PRE-SELECT two entrees from the choices. Vegetarian requests are always included.)

Fresh Grill (Gulf Grouper with Mango Lime Salsa OR Atlantic Salmon with Caribbean Callaloo)

*Blackened Spice on request

WJ Grilled Flat Iron Steak with Joe's Chimi Sauce (served Medium)

Joe's Jambalaya: Chicken, Shrimp, Andouille Sausage

Tiki Marinated Chicken & Bay Scallop Skewer

Joe's Islas Carnitas: Roasted Pork Burritos

Chef's Garden Vegetable Pasta (always on request)

Each entrée is served with island rice and seasonal vegetables, unless otherwise noted.

Sweet ending

Key Lime Pie OR Pineapple Upside-Down Cake

Coco Cola Soft Drinks, Ice Tea or Coffee included.

\$38.00 per person, minimum of 20 guests

(* Service charge (20%), taxes and set up fees NOT included in price)