

## APPETIZERS

### JOE'S PILE OF NACHOS

Tortilla chips, queso, shredded cheese, spicy beef, beans, guacamole, pico de gallo, sour cream and jalapeños \$12.99

### CHIPS AND QUESO DIP

Spicy cheese blend, pico de gallo, served with tri-colored tortilla chips \$7.99  
add spicy beef or guacamole \$2.99

### WORLD FAMOUS WINGS

Buffalo, island bbq, garlic parmesan, jerk, thai chili, insane or coconut rum glazed, mango habenero sauce  
10 \$14.99, 20 \$23.99, 30 \$31.99  
40 \$39.99, 50 Wing Bucket \$45.99

### BLACK BEAN HUMMUS

Our caribbean take on a classic, because, why not! served with tortilla chips, celery & carrot sticks, pico de gallo & cilantro lime sour cream \$10.99

### GRIDDLE TOASTED CRAB CAKES

A true joe's original! lump crab meat blended with sPinach, green onions and charred peppers, crusted in tri-colored tortilla chips, served with our signature chipotle aioli \$13.99

### WHISKEY JOE'S CALAMARTY

Crisp calamari strips, banana peppers and onions, served with chipotle mayo and marinara \$11.99

### GARLIC STEAMED MUSSELS

Simmered in our signature chipotle butter sauce with fresh pico de gallo and toasted garlic bread  
or  
Simmered with fresh herbs, garlic butter, white wine and tomatoes with toasted garlic bread \$11.99

### GATOR BITES

Marinated florida alligator nuggets with fried garlic pickles and chipotle aioli \$13.99

### MANGO GLAZED SCALLOPS

Plump scallop skewers grilled and basted with tangy mango glaze \$13.99

### SHRIMP & SAUSAGE QUESADILLA

Grilled andouille, shrimp, jack and cheddar cheeses, served with sour cream, chipotle aioli and pico de gallo \$10.99

### ISLAND FIRECRACKER SHRIMP

Crunchy and sweet shrimp tossed in joe's island glaze, served with crispy noodles and fresh lime \$12.99

### GARLIC STEAMED CLAMS

Simmered in our signature chipotle butter sauce with fresh pico de gallo and toasted garlic bread  
or  
Simmered with fresh herbs, garlic butter, white wine and tomatoes with toasted garlic bread \$13.99

### COCONUT MAHI NUGGETS

Atlantic mahi, coconut battered and fried golden. served with coconut rum and sweet chile sauce \$13.99

### JOE'S ROCKING OYSTERS

A true rocky point original! plump oysters stuffed and baked with corn bread, roasted corn, andouille sausage, crabmeat and pepperjack cheese then finished with a sharp cheese sauce \$11.99

### 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 \$11.99



## TACOS

### BAREFOOT BAHA

Mild atlantic mahi blackened, fried or grilled with shredded cabbage, corn salsa and joe's special sauce  
Dos \$11.99 • Tres \$15.99

### GULF GROUPE

Wild caught gulf grouper either blackened, fried or grilled with shredded cabbage, corn salsa and joe's special sauce  
Dos \$14.99

### MOJO STEAK TACOS

Tender steak tossed in tomato chimichurri sauce with aztec slaw and chipotle ranch  
Dos \$11.99 • Tres \$15.99

### ROAST PORK

Slow roasted pork shoulder with aztec slaw, cheddar and pico de gallo  
Dos \$11.99 • Tres \$15.99

### FIRECRACKER SHRIMP

Spicy and crispy shrimp with shredded cabbage, corn salsa and joe's special sauce  
Dos \$11.99 • Tres \$15.99

## JOE'S PIZZAS

*Mozzarella, imported Romano, Parmesan and Joe's signature sauce*

### THREE CHEESE

New york style sweet and tangy marinara smothered with mozzarella, romano and parmesan \$10.99

### GARDEN VEGGIE

Classic tavern crust topped with pesto sauce, artichokes, crimini 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 \$12.99

### WHITE SANDS

Chicken alfredo, sPinach, artichoke, roasted garlic with mozzarella, romano and parmesan \$13.99

### BIG KAHUNA

Rum glazed pineapple, roast pork, crisp bacon, sweet peppers and blended cheese \$14.99

## BIG JUICY BURGERS

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

### WHISKEY BURGER IN PARADISE

Topped with rum-glazed pineapple, strawberry-guava bbq, pepper jack and crisp bacon \$13.99

### BLACK AND BLEU

Blackened and smothered in melted bleu cheese, served with sautéed onions \$13.99

### TIKI

Go ahead and have it your way \$11.99

### SIGNATURE

Crispy bacon, two slices of american cheese and crispy onions \$12.99

### ALL AMERICAN SLIDERS

Grilled onions, pickle and american cheese \$11.99

### GOOEY BLEU SLIDERS

Blackened and smothered in melted blue cheese and sauteed onions \$11.99

## RAW BAR

*Served with lemon, horseradish and cocktail sauce*

### OYSTERS ON THE HALF SHELL

Half Dozen..... \$12.99 • Full Dozen..... \$23.99

### JUMBO SHRIMP COCKTAIL

Simmered with an island flair, served chilled!  
½ lb.....\$13.99 • Full Pound.....\$24.99

### ATLANTIC ROCK CRAB CLAWS

Served with our signature spicy citrus mustard  
½ lb.....\$13.99 • Full Pound.....\$24.99

### HALF DOZEN OYSTERS, ½ LB. OF JUMBO SHRIMP AND ½ LB. OF ROCK CRAB CLAWS

Your Choice, pick 2 or all 3!  
For 2.....\$23.99 • For all 3.....\$35.99

## 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!

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

ADD ANY OF THE FOLLOWING ITEMS TO YOUR FRESH GRILL ENTRÉE  
 Grilled or Blackened Chicken \$4.00 | Gulf Shrimp \$4.00  
 Scallop Skewer \$6.00 | Jumbo Shrimp \$7.50 | Fried Gator \$8.00  
 Mango Lime Salsa, Esovitched, Coconut Rum Glaze \$2.95 each  
 Tomato-Onion Jam, Banana Rum Sauce or Tomato Basil Crab Relish \$2.95 each

**GULF SNAPPER**  
 8oz \$19.99

**GULF GROUPE**  
 8oz \$19.99

**MAHI MAHI**  
 8oz \$18.99

**8 JUMBO GULF SHRIMP** \$19.99

**TIKI MARINATED CHICKEN BREAST**  
 8oz With garlic ginger marinade \$12.99

**BAY SCALLOPS**  
 12 Medallions served on bamboo skewers \$19.99

## HOUSE FAVORITES

**STRAWBERRY GUAVA RIB BASKET**  
 Slow cooked ribs with a strawberry and guava sauce, served with french fries and coleslaw  
 Jr Basket \$12.99 • Full Basket \$16.99

**JOE'S JAMBALAYA**  
 Whiskey joe's go to dish. chicken, shrimp, andouille sausage, peppers, and onions simmered in our spicy broth and served with island rice \$14.99

**JOE'S ISLAS CARNITAS**  
 Roasted pork burritos smothered in cheeses and served over rice and bean with pico de gallo and sour cream \$12.99

**SWASHBUCKLER'S BASKET**  
 Fried gulf shrimp, bay scallops, and white fish, served with french fries and coleslaw \$16.99

**OLE FASHION FISH & CHIPS**  
 Beer battered pollack with our famous french fries, coleslaw and dipping sauces \$14.99

**JAMAICAN FRIED WHITEFISH**  
 Island inspired, flaky whitefish, beer batter dunked and fried golden, served with sweet and tangy escovitch sauce and french fries \$14.99

**JOE'S SHRIMP AND GRITS**  
 Jumbo shrimp sautéed with our own low country chipotle spiked creole tomato sauce served over green onion-roasted corn-cheddar grits \$21.99

**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 \$14.99

**SNAPPER IN PARADISE**  
 Grilled snapper filet topped with our signature tomato-basil-crab relish and sweet balsamic glaze served with island rice and green bean blend \$23.99

## PASTA

ADD ANY OF THE FOLLOWING ITEMS TO YOUR PASTA ENTRÉE  
 Bacon \$2.00 | Grilled or Blackened Chicken \$4.00 | Gulf Shrimp \$4.00  
 Scallop Skewer \$6.00 | Fried Gator \$8.00 | Jumbo Shrimp \$7.50 | Grouper \$7.50

**BAKED MAC AND CHEESE**  
 Cavatappi pasta baked in a creamy béchamel with select cheeses topped upon buttered bread crumbs \$11.99

**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 \$18.99

**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 and a touch of nutmeg \$11.99

## SOUPS

**SPICY ISLAND GUMBO**  
 Loaded with fresh local seafood with a caribbean kick  
 Cup \$4.99 • Bowl \$7.99

**JOE'S CLASSIC BEER CHEESE**  
 Made with sharp cheddar and topped with spicy bacon  
 Cup \$4.99 • Bowl \$7.99

## 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, MUGS, TANK TOPS, SOUVENIR COCONUTS AND MORE.

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

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

## SHAREABLE SIDES

\$3.99 each or Substitute as a side \$2.00

**GREEN ONION-CORN-CHEDDAR GRITS**

**BROCCOLI CHEDDAR**

**GARLIC BREAD**

**SWEET POTATO WAFFLE FRIES**

**CARIBBEAN BLACK BEANS AND RICE**

**SIDE GARDEN SALAD**

## SANDWICHES

**JAMMIN' JERK CHICKEN**  
 Grilled jerk marinated chicken with bacon and pepper jack cheese, served on brioche bun with crispy fries, coleslaw and a garlic dill pickle \$12.99

**GRAND GROUPE**  
 Beer battered or blackened grouper, served on brioche bun with crispy fries, coleslaw, and a garlic dill pickle \$14.99

**JOE'S ISLAND PORK SANDWICH**  
 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 and served with crispy fries \$12.99

## SALADS

Add Grilled or Blackened Chicken \$4.00 | Fried Gator \$8.00  
 Scallop Skewer \$6.00 | Gulf Shrimp \$4.00 | Grouper \$7.50

**SIGNATURE SALAD**  
 Spring greens, jicama, grape tomatoes, candied pecans, crumbled blue cheese, and dried cranberries \$9.99

**WHISKEY JOE'S CAESAR**  
 Hearts of romaine tossed in our one of a kind creamy caesar dressing \$9.99

**CARIBBEAN COBB**  
 Jerk chicken, smoked bacon, mango salsa, bleu cheese, tomato, with house-made avocado dressing \$13.99

**CRISPY ISLAND SHRIMP**  
 Crispy fried shrimp and mixed vegetables with crispy noodles and sesame ginger dressing \$14.99

**THE EGGPLANT-CRAB STACK**  
 Mixed greens with marinated and grilled eggplant, our signature tomato-basil-crab relish, pesto sauce, feta cheese and a sweet balsamic glaze \$12.99

**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 \$13.99

