

APPETIZERS

JOE'S PILE OF NACHOS

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

CHIPS AND QUESO DIP V

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 \$15.99 • 20 \$28.99

CARIBBEAN HUMMUS GF V

An island twist on a classic. Cilantro, fresh lime juice and chipotle peppers blended with garbanzo beans, served with toasted pita and fresh veggies \$9.99

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 \$13.99

WHISKEY JOE'S CALAMARTY

Crisp calamari strips, banana peppers and onions, served with chipotle mayo, marinara \$13.99

GARLIC STEAMED MUSSELS GF

Simmered in our signature chipotle butter sauce with fresh pico de gallo, toasted garlic bread and fresh lemon juice
or

Simmered with fresh herbs, garlic butter, white wine and tomatoes with toasted garlic bread and fresh lemon juice \$12.99

GATOR BITES

Marinated florida alligator nuggets with fried garlic pickles and chipotle aioli \$14.99

MANGO GLAZED SCALLOPS GF

Plump scallop skewers grilled and basted with tangy mango glaze \$15.99

BUFFALO CHICKEN QUESADILLA

Grilled Chicken, roasted jalapeños, cheddar and jack cheese in a grilled tomato tortilla, served with celery sticks, spicy sour cream, and blue cheese dressing \$11.99

SHRIMP & SAUSAGE QUESADILLA

Grilled andouille, shrimp, jack and cheddar cheeses, served with sour cream, chipotle aioli and pico de gallo \$11.99

PACIFIC RIM SHRIMP

Beer battered and fried shrimp tossed in Rocky Point lava sauce and served over fried wonton noodles \$11.99

GARLIC STEAMED CLAMS GF

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 \$14.99

CHARGRILLED OYSTERS ON THE HALF SHELL GF

Char-grilled buttery nuggets of joy. Plump Gulf Oysters topped with our garlic butter and Parmesan-Romano cheese and grilled over an open flame \$12.99

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 \$12.99

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 \$12.99

GATOR BOUYS

A fritter reinvented. Lean gator meat fried to perfection, served with lemon aioli and chipotle mayo \$12.99



TACOS

BAREFOOT BAHA

Mild atlantic mahi blackened, fried or grilled with shredded cabbage, corn salsa and joe's special sauce
Dos \$13.99 • Tres \$17.99

GULF GROUPEL

Wild caught gulf grouper either blackened, fried or grilled with shredded cabbage, corn salsa and joe's special sauce
Dos \$15.99

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

TAMPA BAY TACOS

Mojito dusted grilled shrimp, guacamole, leaf lettuce, pico de gallo, onions, fresh lime, cilantro and lime-cilantro sour cream
Dos \$11.99 • Tres \$15.99

JOE'S PIZZAS

THREE CHEESE V

New york style sweet and tangy marinara smothered with mozzarella, romano and parmesan \$11.99

GARDEN VEGGIE V

Classic tavern crust topped with pesto sauce, artichokes, portobello mushrooms, diced tomatoes, spinach, feta and mozzarella cheeses then drizzled with balsamic reduction \$12.99

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 \$14.99

BLACK AND BLEU

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

TIKI

Go ahead and have it your way \$11.99

THE 7720 BURGER

Fire roasted jalapeno, brown sugar bacon, guacamole, pepper jack cheese and fig jam \$14.99

SIGNATURE

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

ALL AMERICAN SLIDERS

Grilled onions, pickle and american cheese \$12.99

GOOEY BLEU SLIDERS

Blackened and smothered in melted blue cheese and sautéed onions \$12.99

VEGGIE BURGER V

Truly a veggie based patty that fools the toughest critic. lettuce, tomato, and our homemade sweet and spicy citrus mustard \$15.99

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

CLAMS ON THE HALF SHELL GF
North atlantic topneck clams
1/2 dozen.....\$9.99 • Dozen.....\$14.99

1/2 DOZEN OYSTERS, 1/2 LB OF JUMBO SHRIMP & 1/2 DOZEN TOP NECK CLAMS GF
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!



Can be prepared Gluten Free



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

Add any of the following items to your Fresh Grill Entrée

Grilled or Blackened Chicken \$5.00 | Shrimp \$5.00 | Grouper \$9.00

Scallop Skewer \$7.00 | Jumbo Shrimp \$8.00 | Fried Gator \$9.00

Mango Lime Salsa \$2.99 | Escovitched \$2.99 | Coconut Rum Glaze \$2.99 | Tomato Basil Crab Relish \$2.99

SNAPPER GF
8oz \$24.99

GULF GROUPE GF
8oz \$23.99

MAHI MAHI GF
8oz \$24.99

8 JUMBO SHRIMP \$21.99 GF

TIKI MARINATED CHICKEN BREAST GF
8oz With garlic ginger marinade with mango-lime salsa and a rum glazed pineapple slice \$14.99

BAY SCALLOPS GF
12 Medallions served on bamboo skewers \$21.99

HOUSE FAVORITES

STRAWBERRY GUAYA 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 and served over rice and bean with pico de gallo and sour cream Choice of 2 \$10.99 • 3 \$12.99

SWASHBUCKLER BASKET
Fried jumbo shrimp, bay scallop skewer and white fish served with fries and slaw \$19.99

OLE FASHION FISH & CHIPS
Beer battered pollack with our famous french fries, coleslaw and dipping sauces \$16.99

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 \$24.99

JAMAICAN FRIED WHITEFISH
Island-inspired beer-batter dunked and fried golden brown served with a sweet and tangy escovitch sauce, french fries and green bean blend \$16.99

JOE'S SHRIMP AND GRITS GF
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 \$16.99

SNAPPER IN PARADISE GF
Grilled snapper filet topped with our signature tomato-basil-crab relish and sweet balsamic glaze. served with island rice and green bean blend \$25.99

PORTOBELLOS IN PARADISE GF V
Marinated and grilled jumbo portobellos topped with garlic and herb roasted veggies and a sweet balsamic syrup, served with island rice and sweet plantains \$19.99

PASTA

Add any of the following items to your Pasta Entrée

Bacon \$2.00 | Grilled or Blackened Chicken \$5.00 | Shrimp \$5.00

Scallop Skewer \$7.00 | Fried Gator \$9.00 | Jumbo Shrimp \$8.00 | Grouper \$9.00

MAC AND CHEESE V
Cavatappi pasta tossed in our rich cheese sauce and topped with buttered bread crumbs, served with garlic bread \$12.99

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 and fresh lime juice \$19.99

CHIPOTLE CIOPPINO
Plump shrimp, scallops, clams, and mussels sautéed with our signature chipotle butter with white wine and fresh herbs over linguini \$20.99

CREAMY ALFREDO V
Linguini tossed in our traditional style alfredo with a blend of cheeses \$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 GF
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, SHOTGLASSES, HATS, KOOZIES, TANKTOPS, SOUVENIR COCONUTS AND MORE.

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

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PREMIUM SIDES

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

GREEN ONION-CORN-CHEDDAR GRITS

BROCCOLI CHEDDAR GARLIC BREAD

SWEET POTATO WAFFLE FRIES SIDE FRIES

CARIBBEAN BLACK BEANS AND RICE

SIDE GARDEN SALAD

SWEET PLANTAINS

SANDWICHES

JAMMIN' JERK CHICKEN
Grilled and jerk basted topped with pepper jack and bacon, served on a toasted ciabatta roll with crispy fries, coleslaw, a garlic dill pickle and rum glazed pineapple \$14.99

PINEAPPLE BACON CHICKEN SANDWICH
Beer battered chicken breast topped with coconut rum glaze, pineapple and crispy bacon served on a toasted ciabatta bun with crispy fries \$15.99

MANGO CHICKEN SANDWICH
Beer battered chicken topped with coconut rum glaze and fresh mango lime salsa served on a toasted ciabatta bun with fries \$15.99

GRAND GROUPE
Beer battered or blackened grouper, served on a toasted ciabatta roll with crispy fries, coleslaw, and a garlic dill pickle \$16.99

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 \$13.99

SALADS

Add Grilled or Blackened Chicken \$5.00 | Fried Gator \$9.00
Scallop Skewer \$7.00 | Shrimp \$5.00 | Grouper \$9.00

SIGNATURE SALAD GF V
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 \$9.99

CARIBBEAN COBB GF
Grilled then chilled marinated chicken, smoked bacon, mango salsa, bleu cheese, tomato with house-made avocado dressing \$15.99

CRISPY ISLAND SHRIMP
Crispy fried shrimp and mixed vegetables with crispy noodles and sesame ginger dressing \$15.99

THE EGGPLANT-CRAB STACK GF
Mixed greens with marinated and grilled eggplant, our signature tomato-basil-crab relish, pesto sauce, feta cheese and a sweet balsamic glaze \$14.99

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 \$14.99

