



Appetizers



★ Joey's Crab & Artichoke Dip

It was years ago when my Uncle Arty first made this dip. Blue crab, artichoke hearts, cheeses and minced garlic baked 'til bubbling and served with oven-baked garlic toast. 7.99

Calamari

Calamari made to order using our signature batter and a light touch of Cajun spice. 7.99

Crab Cakes

Blue crab, Japanese-style bread crumbs and seasonings, homemade and prepared to order. 7.99

Hand-Battered Mushrooms

Half-pound of fresh mushrooms hand-battered and fried to a golden brown. Served with salsa blanca. 6.99

Hand-Dipped Onion Rings

Hand-cut and dipped in our signature batter. Made to order and served with remoulade sauce. 5.99

Popcorn Chicken

Hand-battered rotisserie chicken. 5.99

Shrimp Cocktail

Eight large shrimp served chilled with cocktail sauce. 6.99

Clam Strips

Crispy golden brown clam strips. 4.99

Popcorn Shrimp

Crunchy breaded popcorn shrimp, 5.49

Salads and Soup

★ Malibu Coconut Shrimp Salad

Juicy shrimp hand-dipped in our signature batter and dusted with Malibu coconut, fried to a golden brown. Served on a bed of greens with Mandarin oranges, tomatoes, red and yellow peppers, red onions, cheese and Asian dijon dressing. *small 7.49 large 9.99*

Lobster Salad

Chilled lobster salad on a bed of greens with tomatoes, cucumbers, red onions, red peppers and cheese. Served with your choice of dressing. *small 8.99 large 12.99*

Bleu Steak* Salad

Sirloin medallions, marinated and charbroiled, served over mixed greens with red and yellow peppers, tomatoes and red onions. Topped with bleu cheese crumbles and balsamic vinaigrette. *small 7.49 large 9.49*

Smoked Salmon Cobb

Alder wood-smoked wild Alaskan salmon, a hard-boiled egg, tomatoes, bacon, red onions, bleu cheese crumbles and mixed greens with homemade herb avocado dressing. *small 7.99 large 10.99*

Rotisserie Chicken Salad

Rotisserie chicken breast served over mixed greens with tomatoes, cucumbers, red onions, red peppers and cheese. Served with your choice of dressing. *small 7.49 large 9.49*

Chicken Caesar Salad

Romaine lettuce and shredded Parmesan cheese tossed with Caesar dressing. Topped with rotisserie chicken, tomatoes, and croutons. *small 7.49 large 9.49*

★ Jambalaya

Made from scratch with Andouille sausage, shrimp, chicken, roasted peppers and onions makes this dish a traditional favorite. *small with one side 7.99 large with two sides 9.99*

Chicken Gumbo

A wonderful combination of Andouille sausage, chicken, tomatoes, okra and spices. Cup 2.99 Bowl 4.99

Clam Chowder

Straight from the Cape, hand-selected clams, fresh cream and tender potatoes. Cup 2.99 Bowl 4.99

Pasta

Blackened Shrimp Alfredo

Iron-skillet blackened shrimp tossed with cavatappi pasta and yellow and red peppers in homemade Alfredo sauce. 11.99

Chicken Alfredo

Rotisserie chicken breast tossed with cavatappi pasta and topped with homemade Alfredo sauce and fresh Parmesan cheese. 11.99

Lobster Alfredo

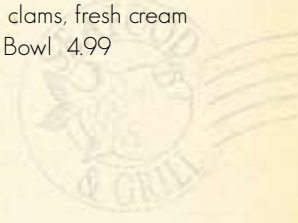
Lobster tossed with cavatappi pasta and topped with homemade Alfredo sauce and fresh Parmesan cheese. 12.99

Sides

Garlic Parsley Potatoes • Honey Bourbon Beans • Red Beans and Rice • Wild Rice Blend • Corn • Seasoned French Fries • Coleslaw • Hush Puppies • Sautéed Almondine Vegetables • Garlic Bread
Upgrade side to Onion Rings, Cheesy Garlic Bread, Soup or Side Salad for \$1.00 extra

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

* Astrisked items can be cooked to order.



Joey's Famous Fish 'n' Chips

I was lucky to get an overnight in London on my way to Belize. It was late on a rainy afternoon when I made my way to my small hotel just west of Big Ben. I used the towering structure as a compass to guide me. I stumbled upon a little fish & chips shop serving up moist fish in the crispiest, golden-brown batter. One bite and I was hooked. After some negotiation with the shop proprietor and with a few adjustments, I had the recipe for what is now Joey's signature batter.

*Joey's Famous
Fish & Chips*

★ Joey's Famous Fish & Chips

Filletts hand-cut and hand-battered to order with Joey's signature batter. Served with seasoned French fries.

Joey's Original

2 piece 7.99 3 piece 9.99

Haddock

2 piece 9.99 3 piece 11.99

Halibut

2 piece 15.99 3 piece 21.99

Lake Erie Yellow Perch 12.99



Sandwiches and Burgers

Served with your choice of one side.

Original Fish Sandwich

THE BEST FISH SANDWICH YOU'VE EVER TASTED.

Joey's original hand-battered fish on an oven-toasted hoagie with lettuce and plenty of homemade remoulade sauce. 7.49

Lobster Roll

Joey's version of an East coast tradition. Lobster blended with mayonnaise and Joey's seasonings. Served on an oven-toasted hoagie roll. 12.99

Grilled Salmon Club

Charbroiled salmon topped with crispy peppered bacon, lettuce and tomato. Served on a Kaiser roll with horseradish aioli. 11.99

Rotisserie Chicken Club

Rotisserie chicken breast topped with peppered bacon and cheese. Served on a Kaiser roll with pico de gallo, lettuce and a side of Cajun ranch dressing. 9.49

Steak Burger Patty Melt*

Premium half pound steak burger charbroiled and combined with mozzarella cheese and caramelized onions on grilled rye bread. 9.99

★ Garlic Buttered Steak Burger*

Premium half pound steak burger charbroiled and topped with Joey's homemade garlic butter. 7.49
With cheddar, mozzarella, or bleu cheese. 8.49
With bacon and cheese. 9.99

Mahi Mahi - Blackened or Sautéed

Tender Mahi Mahi blackened or sautéed, your choice. Served on a Kaiser roll with lettuce and pico de gallo. 8.99

★ Joey's Signature Chicken Sandwich

Sliced chicken breast covered with our homemade spinach and cream cheese topping. Served on grilled multi-grain sourdough bread with lettuce and tomato. 9.99

Crab Cake Sandwich

Seasoned and sautéed homemade crab cake served on a Kaiser roll with lettuce, tomato and remoulade sauce. 10.99

Tacos and Quesadillas

Tacos

Two large, flour tortillas filled with cabbage, salsa blanca and pico de gallo. Served with coleslaw and red beans and rice.

Joey's Hand-Battered Alaskan Pollock 7.99

Iron-skillet Blackened Mahi Mahi 8.99

Charbroiled Shrimp 8.99

Hand-Battered Calamari 9.99

Rotisserie Chicken 7.99

Sirloin Steak 8.99

Quesadillas

Grilled flour tortilla filled with melted cheeses and fresh pico de gallo. Sour cream and herb avocado dressing are served on the side.

Blue Crab 10.99

Shrimp 8.99

Chicken Club 8.99

Smoked Salmon 9.99

★ Indicates Joey's Favorites.

* Astrisked items can be cooked to order.
Weights are pre-cooked.

Steak

Served with your choice of two sides.

Steak Medallions*

Tender sirloin medallions marinated in our special marinade and charbroiled, then drizzled with horseradish aioli. 13.99

Tenderloin Filet Steak*

Six ounce tenderloin filet charbroiled to perfection. Topped with fresh mushrooms sautéed in a Cabernet Sauvignon sauce. 18.99

★ Stuffed Tenderloin*

Six ounce tenderloin filet stuffed with our homemade mixture of cream cheese, spinach, artichoke hearts and roasted peppers. 21.99

Garlic Buttered Sirloin*

Eight ounce sirloin charbroiled and topped with our homemade garlic butter. 13.99

Surf & Turf*

Six large shrimp, cooked your way, and your choice of steak.

Tenderloin Filet 22.99

Steak Medallions 17.99

Garlic Buttered Sirloin 17.99

Stuffed Tenderloin 25.99

Chicken and Ribs

Served with your choice of two sides.

★ Baby Back Ribs

Treat your taste buds to a full rack of tender baby back pork ribs, slow cooked and basted, then charbroiled, smothered in our smokey Barbeque sauce. 23.99

Half Rack Ribs 14.99

Ribs and Shrimp

A half rack of tender baby back ribs smothered in smokey Barbeque sauce accompanied by six large, juicy shrimp, cooked your way. 19.99

BBQ Chicken & Ribs

A half rack of tender baby back ribs and a 1/4 chicken smothered in Barbeque sauce. 18.99

★ Rotisserie Chicken

Juicy chicken, marinated, rubbed with our special blend of herbs and spices and slow roasted for flavor.

1/4 Chicken 7.49 1/2 Chicken 10.99

Fried Chicken

Tender, juicy chicken hand-battered and fried to a golden brown.

1/4 Chicken 8.49 1/2 Chicken 11.99

Chicken Tenders

Five breaded chicken tenders cooked to a golden brown. Served with your choice of dipping sauce. 11.99

Chicken and Shrimp

Juicy 1/4 chicken, either rotisserie or fried, and six shrimp prepared your way. 12.99

Seafood Combos

Served with your choice of two sides, unless otherwise indicated.

Captain's Plate

A selection of four seafood delights including tender pan-seared sea scallops, lightly breaded clam strips, crispy popcorn shrimp, and one of our signature hand-battered original fish fillets. 19.99

Mate's Plate

One of our signature hand-battered original fish fillets, Andouille sausage, and your choice of either clam strips or popcorn shrimp. 12.99

★ Seaside Combo

Two of our signature hand-battered original fish fillets and six hand-battered shrimp. 12.99

Bourbon Street Combo

Jambalaya, Andouille sausage and one of Joey's famous crab cakes. Served with red beans and rice. 12.99

Mixed Grill

Charbroiled salmon, Mahi Mahi, and six shrimp prepared your way. 17.99

Cajun Combo

A traditional skillet-blackened Mahi Mahi and six shrimp sautéed in Cajun spice. 17.99

Crab Legs, Clam Strips and Crab Cake

A half pound of snow crab legs, crispy golden clam strips and one of our famous crab cakes. Served with homemade seafood and remoulade dipping sauces. 18.99

* Astrisked items can be cooked to order.



Shrimp

Served with your choice of two sides,
unless otherwise indicated.



★ Malibu Coconut Shrimp

Juicy shrimp hand-dipped in our signature batter, dusted with Malibu coconut and fried to a crunchy golden brown.

1/3 lb. 12.99 1/2 lb. 14.99

Hand-battered Shrimp

Succulent shrimp hand-dipped in Joey's signature batter and fried to perfection.

1/3 lb. 11.99 1/2 lb. 13.99

★ Shrimp Nachos

Our homemade nacho chips are topped with a bed of shredded cabbage and covered with a half pound of shrimp sautéed with pico de gallo and Chardonnay, then drizzled with salsa blanca. (no sides) 13.99

Shrimp Trio

Three hand-battered, three Malibu coconut and six shrimp prepared your way. 13.99

Popcorn Shrimp Feast

Half pound of popcorn shrimp. 10.99

Garlic Shrimp

Shrimp sautéed in our homemade garlic butter.

1/3 lb. 10.99 1/2 lb. 12.99

Shrimp Your Way

Shrimp prepared as you like it. Choose one of the following methods: charbroiled, iron-skillet blackened, poached, sautéed with butter, Cajun spice, or lemon.

1/3 lb. 10.99 1/2 lb. 12.99

Shrimp Scampi

Shrimp sautéed in a savory blend of Chardonnay, garlic and butter.

1/3 lb. 11.99 1/2 lb. 13.99

Asian Sesame Shrimp

This tangy taste of the Orient is sautéed with our Asian sesame sauce and served on a bed of cabbage.

1/3 lb. 11.99 1/2 lb. 13.99

Fish and Shellfish

Served with your choice of two sides, unless otherwise noted.

Baked Lemon Pepper Whitefish

From the ice-cold waters of Lake Superior. Sprinkled with Joey's special citrus spice and topped with fresh squeezed lemon juice. 13.99

Lake Superior Trout

Fresh from Lake Superior to our charbroiler, simple and succulent, lightly topped with garlic butter. 13.99

Lake Erie Yellow Perch

A healthy portion of sweet, tender Great Lakes yellow perch. Pan-fried with a light, crisp flour coating. 17.99

★ Canadian Walleye Almondine

Almond-crusting Canadian Walleye lightly pan-seared to brown the almonds, then baked. A Northern favorite. 17.99

Citrus Mahi Mahi

Tropical Mahi Mahi sautéed and complimented with our sweet mango and Mandarin orange salsa. 14.99

Baked Haddock

Sweet North Atlantic haddock lightly crusted with seasoned bread crumbs. 11.99

Ritzy Crusted Wild Halibut

Wild Alaskan halibut is oven baked with seasoned Ritzy cracker crumbs. The halibut is moist and flaky with a light, crunchy topping. 19.99

★ Crab-Crusted Tilapia

Tilapia is topped with our homemade crab crust and baked until crisp. Served over a bed of wild rice blend with one additional side. 14.99

Asian Sesame Salmon

Delicate and flavorful Atlantic salmon charbroiled and drizzled with sweet and savory Asian sesame sauce and spices. 14.99

Parmesan-Crusted Salmon

Baked Atlantic salmon, topped with a Parmesan cheese and cracker crumb crust. 15.99

Snow Crab Legs

Steamed, sweet snow crab legs, served with drawn butter.

1/2 lb. (approx) 12.99 1 lb. (approx) 19.99

Crab Cakes

Blue crab, Japanese-style panko bread crumbs and seasonings, homemade and prepared to order. 13.99

Pan-Seared Sea Scallops

Sea scallops, pan-seared bursting with flavor. Served with homemade seafood sauce. 16.99

Clam Strips

A half pound of crispy, golden brown clam strips. Served with cocktail sauce. 10.99