



# Fresh Seafood

## SIMPLY SAUTÉED

- FLOUNDER \$24
- DAYBOAT SCALLOPS \$24
- JUMBO SHRIMP \$22
- SEAFOOD COMBO \$29

Served with green beans, Jersey red bliss potatoes, lemon beurre blanc and tropical fruit salsa.

## SIMPLY FRIED

- FLOUNDER \$24
- DAY BOAT SCALLOPS \$24
- JUMBO SHRIMP \$22
- SEAFOOD COMBO \$29

Served with Joe's Fries, coleslaw and house made tartar sauce.

## • SHAREABLES •

- SHRIMP COCKTAIL** ..... \$12  
4 jumbo shrimp served chilled with cocktail sauce.
- JOE'S CRAB DIP** ..... \$15  
Baked until bubbly and served with crusty baguette and blue corn chips.
- MONKEY BREAD** ..... \$12  
Parmesan encrusted with house marinara for dipping.
- GUACAMOLE** ..... \$12  
Made in house and served with blue corn chips.
- SHRIMP KISSES** ..... \$13  
Jumbo shrimp stuffed with horseradish, wrapped with applewood smoked bacon and drizzled with a sweet BBQ drizzle.
- WILD WINGS** ..... \$12  
Honey BBQ or buffalo. Served with bleu cheese and celery.
- BAJA FISH TACOS** ..... \$12  
Beer battered cod, baja slaw and lime crema in flour tortillas.
- CRABBY PRETZEL** ..... \$15  
Jumbo pretzel topped with our crab dip and melted cheddar baked bubbly.

## CURLEY'S FRIES

Cooked in Peanut Oil  
A WILDWOOD BOARDWALK CLASSIC  
SINCE 1974

- Bucket \$7.59 • Barrel \$11.05
- Add side of white cheddar sauce \$2.30
- Add cilantro cream sauce \$2.30

## • SOUPS & SALADS •

- FRENCH ONION SOUP** ..... \$8  
Toasted baguette, melted gruyere and provolone cheeses.
- BRUSSELS SPROUT SALAD** ..... \$14  
Topped with manchego cheese, dried berries, almonds and champagne vinaigrette.
- BOARDWALK SALAD** ..... \$10  
Mixed greens, cherry tomatoes, cucumber ribbons with shaved radish and house vinaigrette.
- GRILLED CAESAR** ..... \$12  
Grilled romaine hearts topped with shaved parmesan, croutons and caesar dressing.

- DELICIOUS ADDITIONS TO ANY SALAD!
- GRILLED CHICKEN \$5
- GRILLED SHRIMP \$7
- GRILLED SALMON \$7

## • LITTLE MATES •

Includes juice box or small drink. \$8

- GRILLED CHEESE AND JOE'S FRIES
- CHICKEN FINGERS AND JOE'S FRIES
- FISH AND CHIPS
- FRIED SHRIMP

## • BEVERAGES •

- FOUNTAIN BEVERAGE WITH FREE REFILLS \$4
- LEMON SHAKE-UP \$4.83

## • HANDHELDS •

Served with your choice of Joe's fries or a side salad.

- CRAB CAKE SANDWICH** ..... \$16  
House crab cake topped with lettuce, tomato and a lemon Dijon sauce.
- SALMON BLT** ..... \$14  
Atlantic salmon, lettuce, tomato, bacon and Old Bay remoulade on toasted sour dough.
- WILD BURGER** ..... \$18  
Our house blend burger topped with our signature crab cake, melted cheddar, applewood smoked bacon, red onion, lettuce, tomato and Dijon mayo.
- BORING BURGER** ..... \$13  
Red onion, lettuce, tomato and choice of cheese.
- CHICKEN SANDWICH** ..... \$12  
Buttermilk fried organic chicken breast topped with pickles, shaved lettuce and buffalo mayo.

## • LARGE PLATES •

- STUFFED SHRIMP** ..... \$24  
Four jumbo shrimp stuffed with our signature crab cake, red bliss potatoes and green beans.
- CEDAR PLANK SALMON** ..... \$24  
Honey Dijon glaze, goat cheese smashed potatoes and grilled asparagus.
- FISH & CHIPS** ..... \$24  
Battered cod with Curley's Fries and coleslaw.
- JOE'S SIGNATURE CRAB CAKES** ..... \$28  
Mixed green salad, Dijon mayo.
- SEAFOOD PASTA** ..... \$26  
Shrimp and scallops over penne pasta in a lobster brandy cream sauce.
- JOE'S FILET** ..... \$28  
Joe's signature steak sauce, smashed sweets and shaved greens.

## • SIGNATURE COCKTAILS •

**JOE'S SIGNATURE SANGRIAS** | \$9 Your choice of red or white flavored with brandy, triple sec and summer flavors!

**TITO'S AMERICAN MULE** | \$10 Tito's Vodka, ginger beer and fresh lime juice.

► ADD Cucumber or Jalapeno for \$1

**CAPTAIN JACK'S RUM RUNNER** | \$10 Light & dark rum, banana and blackberry liqueur, pineapple and orange juice.

**STRAWBERRY BASIL BUBBLY** | \$12 Gin, St-Germain, fresh lemon juice, basil, strawberries, shaken, strained and poured over fresh rocks and topped with champagne.

**THE JOHNNY MARG** | \$9 Locally inspired by one of Wildwood's favorite bartenders. A classic lime margarita.

► ADD Mango, Strawberry, or Jalapeno-Cucumber for \$1.5

► Make it Spicy for \$1

► ADD Grand Marnier or Tequila floater for \$2

**RASPBERRY LEMON DROP MARTINI** | \$10 Raspberry flavored vodka, fresh raspberries and lemonade.

**CHOCOLATE MARTINI** | \$12 Vanilla flavored vodka, Godiva chocolate liqueur, Kahlua.

**FILTHY MARTINI** | \$11 Small batch vodka, olive juice, garnished with blue cheese stuffed olives.

**SKINNY B#\$#@** | \$9 Peach vodka and unsweetened tea.

## • DRAUGHT BEER •

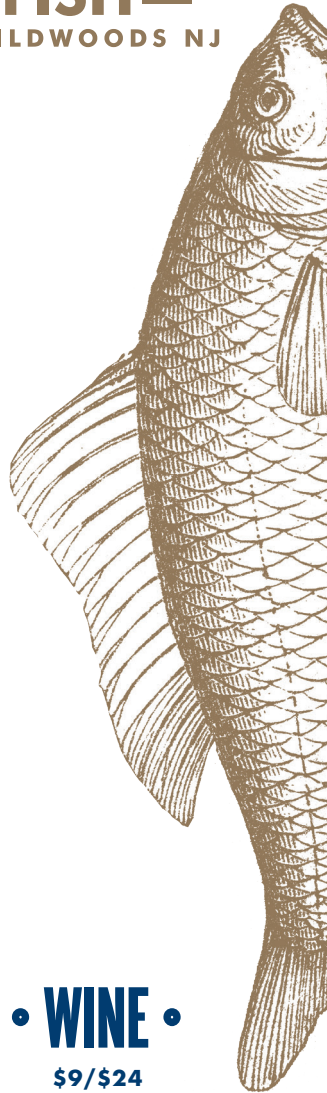
16oz/20oz

- CAPE MAY IPA (6.4%) \$7/\$9
- CAPE MAY HONEY PORTER (5.4%) \$7/\$9
- CAPE MAY WILDWOODER (4.7%) \$7/\$9
- BLUE MOON BELGIAN WHEAT (5.4%) \$6.5/\$8.5
- MILLER LITE (4.2%) \$5/\$7
- MANGO CART (4.0%) \$7/\$9
- HAZY LITTLE THING (6.7%) \$6.5/\$8.5
- CORONA LIGHT (4.1%) \$6.5/\$8.5

See server for additional seasonal selections.

## • BOTTLED BEER •

- PBR TALLBOY IN BROWN SLEEVE (4.74%) \$4
- COORS LIGHT (4.2%) \$5
- MICHELOB ULTRA (4.2%) \$5
- CORONA EXTRA (4.6%) \$6.5
- YUENGLING (4.4%) \$5
- ANGRY ORCHARD (5.0%) \$7
- BECKS N/A (0.3%) \$5



## • WINE •

\$9/\$24

• WHITES •

NOBLE VINES (CA)

PINOT GRIGIO

CHARDONNAY

SAUVIGNON BLANC

• REDS •

NOBLE VINES (CA)

CABERNET SAUVIGNON

PINOT NOIR

Plus applicable taxes. • Consumers are advised that eating raw or under cooked food may increase the risk of foodborne illness.



**JOE'S**

**FISH co.**

**WILDWOODS NJ**