

RAW BAR



OYSTERS

\$16 half dozen
\$28 dozen

TUNA POKE

Ponzu, sweet onion, sesame, crispy wonton....\$14

SHRIMP COCKTAIL

4 jumbo shrimp served chilled with cocktail....\$10

- SHAREABLES •
- JOE’S CRAB DIP

\$14

Baked until bubbly and served with crusty baguette and corn chips.

GRILLED BRIE

\$15

Topped with balsamic honey strawberries and candied pecans. Served with grilled focaccia.

GUACAMOLE

\$10

Made in house and served with corn chips.

SHRIMP KISSES

\$12

Jumbo shrimp stuffed with horseradish, wrapped with apple wood smoked bacon and drizzled with a sweet BBQ drizzle.

WILD WINGS

\$11

Honey BBQ or buffalo. Served with bleu cheese and celery.

BAJA FISH TACOS

\$12

Beer battered cod, baja slaw and lime crema in corn tortillas.

DRUNKEN CLAMS.....

\$13

Local craft beer, garlic, lemon and baguette.

CRABBY PRETZEL.....

\$15

Jumbo pretzel topped with our crab dip and melted cheddar baked bubbly.

LOBSTER DEVILED EGGS

\$13

Celery, Old Bay, buttermilk fried shallots.

CURLEY'S FRIES

Cooked in Peanut Oil

A WILDWOOD BOARDWALK CLASSIC

SINCE 1974

Bucket \$7.5 • Barrel \$10.5

Add side of white cheddar sauce \$2

Add cilantro cream sauce \$2

SIMPLY SAUTÉED FISH

FLOUNDER \$24

GROUPE \$23

DAYBOAT SCALLOPS \$23

JUMBO SHRIMP \$22

SEAFOOD COMBO \$29



SERVED WITH GREEN BEANS, JERSEY RED BLISS POTATOES, LEMON BEURRE BLANC AND TROPICAL FRUIT SALSA

SIMPLY FRIED FISH

FLOUNDER \$23

DAY BOAT SCALLOPS \$22

JUMBO SHRIMP \$21

SEAFOOD COMBO \$28

SERVED WITH JOE’S FRIES, COLESLAW AND HOUSE MADE TARTAR SAUCE

• FROM THE STEAMER •

1 LB SNOW CRAB LEGS \$30

1.5 LB WHOLE MAINE LOBSTER \$36

SERVED WITH GREEN BEANS, RED BLISS POTATOES AND DRAWN BUTTER

- SOUPS & SALADS •
- FRENCH ONION SOUP

\$8

Toasted baguette, melted gruyere and provolone cheeses.

BRUSSELS SPROUT SALAD

\$12

Topped with manchego cheese, dried berries, almonds and champagne vinaigrette.

BOARDWALK SALAD.....

\$9

Mixed greens, cherry tomatoes, cucumber ribbons with shaved radish and house vinaigrette.

GRILLED CAESAR

\$10

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
- 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, apple wood smoked bacon, red onion, lettuce, tomato and Dijon mayo.

BORING BURGER

\$12

Red onion, lettuce, tomato and choice of cheese.

CHICKEN SANDWICH.....

\$12

Buttermilk fried organic chicken breast topped with pickles, shaved lettuce and buffalo mayo.
- LITTLE MATES •

Includes juice box or small drink. \$8

GRILLED CHEESE AND JOE’S FRIES

CHICKEN FINGERS AND JOE’S FRIES

FISH AND CHIPS
- BEVERAGES •

FOUNTAIN BEVERAGE \$3.5

LEMON SHAKE-UP \$4.5

• LARGE PLATES •

STUFFED SHRIMP.....

\$24

Four jumbo shrimp stuffed with our signature crab cake, red bliss potatoes and green beans.

SESAME CRUSTED TUNA.....

\$22

Sushi rice, wasabi ponzu sauce, wakame, fried wonton.

CEDAR PLANK SALMON

\$20

Honey Dijon glaze, goat cheese smashed potatoes and grilled asparagus.

FISH & CHIPS

\$20

Battered cod with Curley’s Fries and coleslaw.

JOE’S SIGNATURE CRAB CAKES

\$27

Mixed green salad, Dijon mayo.

CHICKEN POT PIE

\$18

Smoked chicken mixed with peas, carrots and potatoes in a rich gravy topped with puff pastry.

SEAFOOD PASTA

\$26

Shrimp and scallops over penne pasta in a lobster brandy cream sauce.

MARGARITA STEAK

\$25

Lime glazed skirt steak served with fajita vegetables and chili lime French fries.

• 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 | \$9

Tito’s Vodka, ginger beer and fresh lime juice.

➤ ADD Cucumber or Jalapeno for \$1.5

RASPBERRY LEMON DROP MARTINI | \$10

Raspberry flavored vodka, fresh raspberries and lemonade.

CAPTAIN JACK’S RUM RUNNER | \$9

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.

CUCUMBER MARTINI | \$11

Muddled cucumber, gin, St. Germain and fresh lime juice.

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

RICKEY’S PASSION | \$10

Gin, passion fruit, and rosemary topped with club soda.

OLD & MISUNDERSTOOD | \$11

Ginger Spiced Whiskey, sugar, orange and bitters.

• DRAUGHT BEER •

CAPE MAY HONEY PORTER (5.4%) \$6.5

CAPE MAY IPA (6.4%) \$6.5

7 MILE SKINNY DIPPER (5.5%) \$6.5

VICTORY SUMMER LOVE (5.2%) \$6.5

YUENGLING LAGER (4.5%) \$5

MILLER LITE (4.2%) \$5

SLACK TIDE 5 FATHOM PALE ALE (6.4%) \$6.5

SHOCK TOP BELGIAN WHITE (5.2%) \$6

CARTON BOAT BEER (4.2%) \$6

See server for additional seasonal selections.

• BOTTLED BEER •

BUDWEISER (5.0%) \$5

COORS LIGHT (4.2%) \$5

MODELO ESPECIAL (4.4%) \$6

PBR TALLBOY IN BROWN SLEEVE (4.74%) \$4

CORONA (4.6%) \$6.5

CORONA LIGHT (4.1%) \$6.5

MICHELOB ULTRA (4.2%) \$6.5

STELLA CIDRE (4.5%) \$6.5

• WINE •

\$8/\$28

• WHITES •

CK MONDAVI

PINOT GRIGIO (CA)

CHARDONNAY (CA)

SAUVIGNON BLANC (CA)

• REDS •

CK MONDAVI

CABERNET SAUVIGNON (CA)

SCARLET 5 BLEND (CA)

MERLOT (CA)

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