

- RAW BAR -

CAPE MAY OYSTERS
\$16 half dozen • \$28 dozen

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

SHRIMP COCKTAIL \$12
4 jumbo shrimp served
chilled with cocktail sauce.

SIMPLY SAUTÉED

FLOUNDER \$24
DAYBOAT SCALLOPS \$24
JUMBO SHRIMP \$22
SEAFOOD COMBO \$29
FRESH CATCH OF THE DAY \$24

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.

FROM THE STEAMER

1 LB SNOW CRAB LEGS \$30

**1.5 LB WHOLE
MAINE LOBSTER \$36**

Served with green beans,
Jersey red bliss potatoes
and drawn butter.



Fresh Seafood

• SHAREABLES •

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.

DRUNKEN CLAMS \$14
White wine, garlic, lemon and baguette.

CRABBY PRETZEL \$15
Jumbo pretzel topped with our crab dip and melted cheddar
baked bubbly.

PEI MUSSELS..... \$14
Mussels with tomato, gorgonzola, basil and baguette.

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.

GRILLED CHEESE AND JOE'S FRIES \$8

CHICKEN FINGERS AND JOE'S FRIES \$8

FISH AND CHIPS \$8

FRIED SHRIMP \$8

KIDS FISHBOWL DRINK \$7

MOMPOPS\$1.5
Simple, clean and fun handcrafted all natural mini popsicles.

• BEVERAGES •

FOUNTAIN BEVERAGE \$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.

SESAME CRUSTED TUNA \$24
Sushi rice, wasabi ponzu sauce, wakame, fried wonton.

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.

CHICKEN PARMESAN \$22
Breaded chicken breasts topped with melted provolone and
mozzarella over penne pasta and topped with house marinara.

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 •

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

POP GOES THE COCKTAIL | \$10 Raspberry flavored vodka,
fresh raspberries, lemonade and a MOMPOP.

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

➤ ADD Chocolate Sea Salt MOMPOP for \$1

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

SKINNY B#\$&@ | \$9 Deep Eddy's peach vodka and
unsweetened tea.

DRUNKEN SWEDE | \$10 Vodka, fresh lime, orange liqueur,
cranberry, garnished with Swedish fish.

SECRET GARDEN PARTY | \$9 Deep Eddy's ruby red grape-
fruit vodka, fresh mint grown in our rooftop garden, club soda.

• DRAUGHT BEER •

16oz/20oz

CAPE MAY IPA (6.4%) \$7/\$9

CAPE MAY HONEY PORTER (5.4%) \$7/\$9

CAPE MAY WILD WOODEY (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

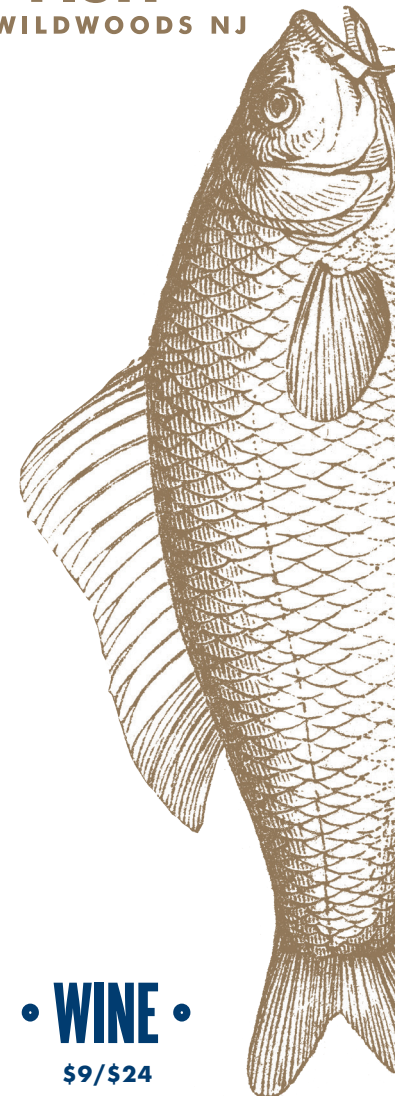
YUENGLING (4.4%) \$5

ANGRY ORCHARD (5.0%) \$7

BECKS N/A (0.3%) \$5




**JOE'S
FISH CO.**
WILDWOODS NJ



• **WINE •**
\$9/\$24

• **HOUSE WHITES •**
PINOT GRIGIO
CHARDONNAY
SAUVIGNON BLANC

• **HOUSE REDS •**
CABERNET SAUVIGNON
PINOT NOIR

WHITE SANGRIA \$9
RED SANGRIA \$9

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