



Appetizers

Stuffed Cajun Mushrooms

stuffed with lump crabmeat and spices 11

Shrimp Cocktail ^(G) 11

Thai Bar-B-Que Ribs ^(G)

semi spicy thai sauce and green onions 13

Prince Edward Island Blue Mussels ^(G)

sautéed and served with spicy marinara sauce and garlic toast points 10

Local South Carolina Clams ^(G)

sautéed in a white wine, butter, garlic, lemon, diced tomatoes scallions and shallots 9

Joe's Sampler

angel hair pasta with shrimp, bacon wrapped scallops, blackened fish chunks and blackened beef tips 17

Crab Cake with Spicy Black Bean Salsa 10

Seared Tuna ^(G)

sliced with mixed greens, asian ginger slaw and light soy sauce 13

Smoked Salmon ^(G)

served with sour cream and caviar, drizzled with a lemon olive oil caper dressing 14

Scallops en Bacon Brochette ^(G)

over bed a rice pilaf 11

Shrimp & Grits

lowcountry style, sautéed with scallions, diced shallots, Andouille sausage over stone ground grits 10

Appetizer Trays

trays serving four to five persons - ask your server 39

Soup and Salads

ADD TO ANY SALAD: Grilled or Blackened Chicken \$5 – Grilled or Blacked Shrimp \$7

DRESSINGS:

House, Honey Dijon, Ranch, Bleu Cheese, Parmesan Peppercorn, Raspberry Vinaigrette, Italian Vinaigrette

Soup Du Jour

our chef offers a choice of two homemade soups daily
Cup 5 Bowl 7

Greek Salad ^(G) 9

Classic Caesar Salad ^(G)

romaine and parmesan cheese 8

Joe's Caesar

romaine and parmesan cheese with banana peppers and crumbled bacon 9

Steak Salad ^(G)

mixed greens, tomato, cucumber, red onions and mushrooms 19

Salmon Salad ^(G)

mixed greens, tomato, cucumber, red onions and mushrooms 16

The Wedge ^(G)

iceberg wedge with bacon, tomato shredded carrots, cucumber, red onion, bleu cheese crumbles and blue cheese dressing 10

Oriental Salad

toasted almonds and asian pears, tomato, red onion, carrots, and cucumber with soy dressing 9

Beef Entrees

We use only Certified Angus Beef. All steaks are hand cut in-house daily. Beef entrees are served with fresh vegetables, potato of the day and a house salad. We will not be held responsible for well-done beef.

Roast Prime Rib of Beef ^(G)

generous cut of prime rib served with au jus and bearnaise sauce 12oz Cut 25 14oz Cut 27
Larger cuts are \$2.00 per oz. above 14 oz.

Steak Au Poivre ^(G)

8oz. filet mignon coated with peppercorns, sautéed and laced in a sauce of brandy, cream and dijon mustard. *Joe's favorite!* 32

Filet Mignon 6oz Petite Cut 27 8oz Cut 31

New York Strip ^(G)

center cut filet char-grilled just the way you want it, served with bearnaise sauce 29

New York Strip & Mushrooms ^(G)

center cut filet char-grilled and served with teriyaki sautéed portabella mushrooms 32

Steak Diane

center cut filet char-grilled, topped with sauteed mushrooms in a marsala brown sauce 32

Rib Eye ^(G)

prime cut of aged beef char-grilled and served with bearnaise sauce 26

Filet Neptune ^(G)

tenderloin medallions topped with crab meat, shrimp and scallops. laced with bearnaise sauce 33

Seafood Entrées

*Seafood Entrees are served with fresh vegetable,
Entrees without pasta served with rice and house salad*

Southern Tradition Trout

a whole, boneless rainbow trout, stuffed with crabmeat, coated in cornmeal, and pan sautéed with a southern comfort mushroom cream sauce 25

Shrimp and Grits

lowcountry-style sautéed shrimp and andouille sausage with stone ground grits, tomatoes, shallots, scallions 25

Shrimp and Scallop Alfredo

large shrimp and sea scallops tossed in our own parmesan cream sauce and served over fresh fettucini 25

Shrimp Louis

large shrimp sautéed in butter, garlic, white wine and special seasonings 23

Lowcountry Shrimp ^(G)

large shrimp sautéed in a peppery butter sauce, our version of a lowcountry favorite! 24

Shrimp Scampi ^(G)

large shrimp sautéed in garlic, butter velouté sauce, lemon and herbs. served on a bed of angel hair 25

Seafood Medley ^(G)

large shrimp, sea scallops, lump crab meat and prince edward island blue mussels baked in garlic butter, white wine, lemon and herbs 26

Lowcountry Style Crab Cakes (NOT MARYLAND STYLE)

a blend of back fin and lump crab meat, spices and panko, sauteed golden brown, with a spicy black bean cake and hollandaise sauce. 24

Scallops Meuniere ^(G)

sea scallops sautéed in lemon butter and seasonings, a local favorite! 26

Prince Edward Blue Mussels ^(G)

sautéed and served with spicy marinara sauce and garlic toast points 24

South African Lobster Tail

10-12oz. south african cold water lobster tail broiled in lemon butter market price

Joe's Favorites: Chops and More

*Joe's Favorites are served with fresh vegetables,
Entrees without pasta served with rice and house salad*

Veal Chop 16oz

shallots, portabella marsala sauce 42

Lollipop Lamb Chops ^(G)

char-grilled and served with a fresh mint jelly 26

Marinated Pork Chops ^(G)

char-grilled with an apple chutney 24

Triple Play

char-grilled 12oz ribeye served with a low country crabcake and blackened shrimp 36

Steak and Lobster ^(G)

char-grilled 6oz filet & broiled lobster tail market price

Pasta of the Day 15

with chicken 19 with seafood 24

Chicken Entrées

*Chicken Entrees are served with fresh vegetables,
Entrees without pasta served with rice and house salad*

Chicken Parmesan ^(G)

sautéed chicken breast baked with mozzarella and parmesan cheeses, served with marinara over fresh linguini 21

Chicken Dijon

sautéed chicken breast served over a grilled portabella mushroom 23

Chicken Oscar ^(G)

chicken breast dredged in oriental bread crumbs, sautéed and topped with crab meat, asparagus and hollandaise 26

Chicken Joe's

breaded and topped with sautéed mushrooms, tomato, scallions and shallots in a tasty soy valuta sauce 22

Mediterranean Grilled Chicken

served over linguine - kalamata olives, tomatoes, scallions, lemon zest, red pepper sauce, feta crumbles, extra virgin olive oil 23

Sides

Potato 3

Neptune 9

Sauteed Mushrooms 4 Au Poivre Sauce 1

Rice 3 Bernaise Sauce 1

Asparagus 4

Pasta 3

Veggie of the Day 3

Desserts and Cocktails

*Please ask your server about tonight's dessert and
a list of specialty and after dinner drinks*

Available for Take-Home Purchase:

Cheese Spread \$10 per pound — Lowcountry Seafood Chowder \$15 per quart

^(G) *Gluten Free or can be made without gluten • \$1.00 Substitution Charge • Split Plate Charge (includes salad and two sides) \$7*

TO ENSURE PROMPT SERVICE, THE HOUSE REQUESTS ONE CHECK ON PARTIES OF SIX OR MORE.

WE ACCEPT VISA / MASTERCARD / AMERICAN EXPRESS • CIGARETTE SMOKING PERMITTED IN THE OUTSIDE AREAS ONLY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions