

Joey's Famous Homemade Sauces

Explore Four in our "Sauce Sampler" for only 99¢

Remoulade	Apricot
Sesame Seed	Pico de Gallo
Tarragon Aioli	Lime Mustard
Cocktail	Tartar
Kicked-Up Cocktail	Mango & Mandarin Orange Salsa
Salsa Blanca	Cajun Ranch

Appetizers

Calamari

Hand cut & hand-battered flavored with Cajun spice.

Crab & Artichoke Dip

Oven baked crab and artichokes blended with mozzarella and Parmesan cheese with a hint of garlic. Served with charbroiled garlic toast.

Crab Cakes

Our homemade favorites are sautéed and served with Joey's Remoulade sauce.

Spicy Shameless Shrimp

Sweet shrimp steamed and seasoned just right.

Scallop Poppers

Delicious, hand-battered sea scallops.
A Joey's dining favorite!

Shrimp Cocktail

8 large shrimp served with cocktail sauce.

Hand-Dipped Onion Rings

Huge sweet yellow onions hand-dipped served golden brown.

Mushrooms

Large portion of fresh mushrooms hand-battered and deep-fried to a golden brown. Served with Salsa Blanca.

Clam Strips

Crispy golden brown clam strips. Served with cocktail sauce.

Popcorn Shrimp

Corona beer-battered popcorn shrimp. A treat for everybody.

Hand-dipped
Onion Rings

Calamari

Soups & Salads

Malibu Coconut Shrimp or Chicken

A blend of Romaine, iceberg and field greens with coconut shrimp or coconut chicken, mandarin oranges, almonds, red & yellow peppers, red onions and grape tomatoes. Drizzled with honey mustard Asian dressing.

Homemade Lobster Salad

A blend of Romaine, iceberg and field greens tossed with grape tomatoes, cucumbers, red onions and cheese. Topped with Lobster salad & choice of dressing.

Southwestern Shrimp Salad

A blend of Romaine, iceberg and field greens with red & yellow peppers, red onions, Pico de Gallo salsa and cheese topped with blackened shrimp.

Chicken or Salmon, Caesar

Caesar dressing tossed in Romaine lettuce with shredded Parmesan cheese. Topped with your choice of charbroiled chicken or salmon.

Joey's Special Jambalaya

Made from scratch with Andouille sausage, shrimp, chicken, roasted peppers and onions makes this dish a traditional favorite. Served with your choice of two sides and a corn muffin.

Homemade Chicken Gumbo

A wonderful combination of Andouille sausage, chicken, tomatoes, and many spices, makes this soup number one.

Clam Chowder

Straight from New England this Clam Chowder is made the old fashioned way with hand selected clams, fresh cream and tender potatoes.

Sides

Sautéed Vegetables
Joey's Garlic Parsley Potatoes
Red Beans & Rice
Hush Puppies
Seasoned French Fries
Coleslaw
Substitute a Salad for One Side

Add to Any Meal

6 Shrimp
Snow Crab Legs (1/2 Lb.)
Cup of Soup
Garden Salad

Shrimp, Shrimp, Shrimp

Our shrimp entrees are served 1/2 lb. or 1/3 lb. with a corn muffin and two of the following: Sautéed Vegetables, Joey's Garlic Parsley Potatoes, Joey's Red Beans & Rice, Hush Puppies, Seasoned French Fries or Coleslaw.

Shrimp Your Way

Served just the way you like it: Charbroiled, Poached, Blackened or Sautéed in Garlic, Lemon or Cajun Spice.

Malibu Coconut Shrimp

Sweet Malibu coconut gives a tropical touch to our hand-battered shrimp.

Asian Sesame Shrimp

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

Hand-battered Shrimp

Hands down, the best hand-battered shrimp on the planet.

Shrimp Scampi

A savory blend of chardonnay, garlic and butter used to sauté a traditional seafood dish.

Shrimp Trio

A crunchy combination of hand-battered, coconut and Corona beer-battered shrimp.

Spicy Shameless Shrimp

Peel and eat shrimp, steamed, then kicked up with our special combination of spices. More than a meal, an event!

Sweet, Juicy Shrimp
Served Lots of
Tasty Ways!

Have your 1/2 Pound of shrimp
prepared the way you like it.

Garlic Sautéed Shrimp



Crab, Clams & Scallops

Served with a corn muffin and two of the following: Sautéed Vegetables, Joey's Garlic Parsley Potatoes, Joey's Red Beans & Rice, Hush Puppies, Seasoned French Fries or Coleslaw.

Snow Crab Legs

1 lb. steamed sweet snow crab served with warm drawn butter.

Crab Cakes

Our famous homemade crab cakes are sautéed and served with Joey's Remoulade dipping sauce.

Sea Scallops

Succulent sea scallops served sautéed in lemon or garlic butter or Cajun spice. Also available prepared our favorite way – hand-battered.

Clam Strips

Crispy golden brown clam strips. Served with cocktail sauce.

Seafood Combos

Served with a corn muffin and two of the following: Sautéed Vegetables, Joey's Garlic Parsley Potatoes, Joey's Red Beans & Rice, Hush Puppies, Seasoned French Fries or Coleslaw.

Cajun Combo

A traditional skillet-blackened Mahi Mahi with Chef Prudomes seasoning & 6 Cajun shrimp.

Mixed Grill

Charbroiled Salmon and Mahi Mahi & 6 shrimp sautéed in Garlic, Lemon, or Cajun Spice.

Seaside Combo

Two of Joey's original hand-battered fish filets and Corona beer-battered shrimp.

Chicken & Shrimp Combo

Charbroiled juicy chicken breast topped with a choice of our homemade sauces and 6 shrimp prepared your way.

Create Your Own Combo

Choose any 2 of the following:

- 1/4 lb. Clam Strips
- 6 large Shrimp
- 1/4 lb. Corona beer-battered Shrimp
- 1/4 lb. of Mahi Mahi

Our Ocean Fish entrees have been uniquely paired with our original, homemade sauces. Each was chosen to enhance or compliment the flavor of the fish.

Ocean Fish

Served with a corn muffin and two of the following: Sautéed Vegetables, Joey's Garlic Parsley Potatoes, Joey's Red Beans & Rice, Hush Puppies, Seasoned French Fries or Coleslaw.

Asian Sesame Salmon

A flaky salmon filet charbroiled and drizzled with a sweet Asian sesame sauce.

Halibut

Alaskan caught halibut charbroiled then topped with garlic butter.

Citrus Mahi Mahi

Mango & Mandarin Orange Salsa – a fresh taste on a mild fish.

Tarragon Haddock

North Atlantic haddock sautéed and drizzled with Tarragon Aioli.

Malibu Coconut Fish

Joey's hand-battered fish with a sweet Malibu coconut crunch.

Poached Salmon

Poached and lightly seasoned.

USDA Choice Charbroiled Steaks

Served with garlic toast and two of the following: Sautéed Vegetables, Joey's Garlic Parsley Potatoes, Joey's Red Beans & Rice, Hush Puppies, Seasoned French Fries or Coleslaw.

New York Steak

USDA Choice center cut NY Strip steak charbroiled and topped with garlic butter.

Sirloin Medallions

USDA Choice tender sirloin medallions marinated in Joey's special marinade and charbroiled, then drizzled with Cajun ranch sauce.

Steak & Shrimp

USDA Choice NY Strip steak charbroiled and topped with garlic butter and served with a charbroiled shrimp skewer.

Shrimp & Medallion Combo

Six shrimp sautéed in lemon or garlic butter or Cajun spice and tender marinated USDA Choice sirloin medallions drizzled with Cajun ranch sauce.

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Asian Sesame Salmon



Pasta

Served with charbroiled garlic toast.

Lobster Alfredo

Homemade Alfredo sauce and lobster topped with fresh shredded parmesan cheese atop Cavatappi pasta.

Shrimp Alfredo

Homemade Alfredo sauce and shrimp topped with fresh shredded parmesan cheese atop Cavatappi pasta.

Chicken Alfredo

Charbroiled chicken breast, homemade Alfredo sauce and fresh shredded parmesan cheese top a dish of Cavatappi pasta.

Shrimp Scampi

Cavatappi pasta and large shrimp with a nice blend of garlic, butter and Chardonnay.

Cajun Shrimp Alfredo

Blackened shrimp, blackened seasoned Alfredo sauce and red and yellow peppers blended with Cavatappi pasta.

Chicken

Served with a corn muffin and two of the following: Sautéed Vegetables, Joey's Garlic Parsley Potatoes, Joey's Red Beans & Rice, Hush Puppies, Seasoned French Fries or Coleslaw.

Charbroiled Chicken Breast

Juicy chicken breast topped with a choice of our homemade sauces.

Malibu Coconut Chicken

Joey's hand-battered chicken with a sweet Malibu coconut crunch. Served with our homemade Apricot sauce.

Chicken Tenders

Breaded chicken tenders cooked to a golden brown served with your choice of dipping sauce.

Cajun Shrimp Alfredo

Joey's Famous Fish & Chips

THE BEST YOU'VE EVER HAD!

Featuring Hand-cut, Hand-battered Pollock, North Atlantic Haddock or Halibut cooked golden brown. Served with coleslaw and all the French fries you can eat.

Original

3 Piece Fish & Chips

2 Piece Fish & Chips

North Atlantic Haddock

3 Piece Haddock Fish & Chips

2 Piece Haddock Fish & Chips

Halibut

3 Piece Halibut Fish & Chips

2 Piece Halibut Fish & Chips

All You Can Eat

Tuesday

Fish & Chips

Hand-battered Original

Thursday

Jumbo Shrimp

Starting with
10 battered & 10 sautéed shrimp.
Served with choice of two sides
and a corn muffin.



Sandwiches

All sandwiches come with bottomless seasoned French fries and coleslaw.

Lobster Roll

Lobster blended with mayonnaise and seasonings on a hoagie roll.

Charbroiled Salmon

A flaky salmon filet served on a Kaiser roll and topped with garlic butter, lettuce and tomato.

Mahi Mahi

Charbroiled Mahi Mahi served on a Kaiser roll with Tarragon Aioli sauce, lettuce and tomato.

Battered Haddock

Joey's famous hand-battered North Atlantic haddock served on a hoagie roll with lettuce and tomato. Served with apricot sauce on the side.

Chicken Breast

Charbroiled chicken breast served on a Kaiser roll with lettuce, tomato and your choice of a Joey's homemade sauce.

Marinated Steak

USDA choice sirloin steak marinated and served on a hoagie roll with lettuce and tomato. Drizzled with Cajun Ranch dressing.

Fish Po-Boy

Oven toasted hoagie roll with lettuce, plenty of remoulade sauce and Joey's original battered fish.

Shrimp Po-Boy

Oven toasted hoagie roll with lettuce, plenty of remoulade sauce and topped with Corona beer-battered Popcorn Shrimp.

Clam Strip Po-Boy

Oven toasted hoagie roll with lettuce, plenty of remoulade sauce and topped with breaded fried clam strips.

Crab Cake Sandwich

Homemade crab cakes sautéed and served on a Kaiser roll with lettuce and tomato. Served with Joey's remoulade sauce.

Joey's Own Lobster Roll

A traditional East coast favorite.

Premium 1/2 Pound Charbroiled Burgers

Served with lettuce, tomato, onions, coleslaw and Joey's seasoned bottomless fries.

Garlic Butter Burger

Charbroiled and served on a Kaiser roll, topped with garlic butter.

Cheese Burger

Melted American cheese and served on a Kaiser roll.

BBQ Fried Onion Burger

Premium burger smothered in BBQ sauce and topped with a Joey's battered onion ring.

Seafood & Grill Tacos

Two soft flour tortilla shells filled with shredded cabbage, Salsa Blanca, Pico de Gallo and shredded cheese. All tacos come with coleslaw and red beans & rice.

Fish Taco

Joey's original hand-battered fish

Lobster Taco

A combination of Lobster, mayonnaise and seasonings

Shrimp Taco

Charbroiled large sweet shrimp

Calamari Taco

Hand-cut, hand battered Calamari

Mahi Mahi Taco

Iron skillet-blackened Mahi Mahi

Chicken Taco

Charbroiled chicken breast

Haddock Taco

Sweet sautéed Haddock

Steak Taco

Homemade, USDA Choice marinated sirloin

Calamari Taco

Lunch Express

(Available from 11:00 A.M. – 4:00 P.M., M-F)

Pleasing Pasta

All pasta dishes are made with Cavatapi pasta, served with garlic bread and your choice of garden or Caesar salad.

Cavatapi Alfredo

Butterfly Shrimp Alfredo

Butterfly Shrimp Scampi

Blackened Shrimp Alfredo

Lobster Alfredo

**Specials on this page
vary by location.**

All Inclusive Caribbean Vacation Combo

Coconut Fish Filet, two Coconut Shrimp, and two Coconut Chicken Tenders served with red beans and rice and a corn muffin. Side of mango mandarin salsa to boot. Feel the sunshine!!

Seaside Combo

1 piece of Joey's fish, with Corona beer-battered shrimp, French fries and coleslaw.

Shrimp Three Ways

Buttery Winey Garlicky Shrimp

Enjoy seven sautéed butterflied shrimpies. Served with choice of one side and garlic toast.

Malibu Coconut Shrimp

Six coconut hand breaded shrimp lightly fried and served with your choice of one side and a corn muffin. Side of Apricot Sauce.

Crispy Fried Shrimp

A tried and true favorite. Lightly battered and fried butterflied shrimp served with fries, slaw, and hush puppies.

Fin Fish

Joey's Original Fish & Chips

2 pieces of Joey's famous hand-battered fish, with French fries and coleslaw.

Haddock Fish & Chips

2 pieces of Atlantic haddock hand-battered, with French fries and coleslaw.

Shorelunch Walleye

Minnesota's favorite fish, fried, and served with French fries and cole slaw.

Two Piece

Three Piece

Walleye Sandwich

Served (your choice fried or broiled) with French fries.

Specialties

Jambalaya

Lunch portion of homemade Jambalaya and choice of one side and a corn muffin.

Crispy Fried Shrimp Plate

Butterfly shrimpies w/spicy fries, creamy slaw, hushpuppies & cocktail sauce.

Comfort Food

Burn Me Baby Burger

Served with lettuce, tomato, and pickle slices on a Kaiser Roll. Add fries for .99

Geoffrey's Chicken Tender Platter

Three tenders. Comes with fries and slaw.

Beverages



Soft Drinks

Pepsi products

Coffee

Hot Chocolate

Hot Tea

Iced Tea

Lemonade

Milk

Chocolate Milk

Local Favorites

Maple Glazed Cedar Plank Roasted Salmon

Cedar Planked fish is a very ancient method of cooking that has been used for generations by Native Americans of the Northwest Pacific. In our own interpretation we season the salmon, charbroil then glaze it with a reduced maple syrup and finish it in a hot oven on the cedar plank. The salmon is served on the cedar plank. The all natural western red cedar adds a subtle cedar flavor and aroma to the salmon. Apple horseradish on the side.

The Trinity Oaks Merlot is awesome with the Salmon.

Taste Of Three Fish

Have trouble deciding which of our world class fish and chip products to chose from? Why not try them all! This dish provides you one piece of Alaskan Halibut, one piece of Norwegian Haddock, and one piece of Alaskan Pollock. Fries and cole slaw included. Make this a real treat by dosing the fish and fries with the high quality imported Sarson's Malt Vinegar.

Pappy's Slappin' Catfish Fingers

Full half pound of seasoned cornmeal breaded flaky white catfish, fried and served with hush puppies, fries, and coleslaw.

Bourbon Street Combo

Charbroiled Andouille Sausage, heaps of red beans and rice, Jambalaya, and a Bluefin Crabcake with Remoulade Sauce. Corn muffin to boot!

Marv Kiep's Wife's Baked Walleye Dinner

This kind of secret recipe provided by a famous Minnesota fishing guide is hard to match for simplicity, flavor and texture. We roll a walleye filet in Ritz Cracker crumbs, season it with lemon pepper, drizzle a little butter on it and bake it. Served with two sides and a corn muffin.

Our Sauvignon Blanc by Reynolds is perfect with the Walleye.

Lobster Three Ways

All lobster meals are cold water lobster tails served with you choice of two side items, drawn butter, and a corn muffin.

Kendall Jackson Chardonnay is fabulous with all the Lobster dishes.

Twin Tails

Two broiled lobster tails with all the fixin's.

Surf and Turf

Choice center cut half pound sirloin steak and a broiled lobster tail. Celebrate!!

Twin Crab Stuffed Lobster Tails

Two broiled lobster tails stuffed with our famous crab stuffing.

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JOEY'S

SEAFOOD & GRILL™

Joey's Seafood & Grill™ is the hottest concept in the mid-priced casual dining segment with a broad age demographic, we are positioned for long term success.

- Single unit and area development agreements available.
- Selected as an "Up and Coming Concept." by the Restaurant & Finance Conference.
- Lowest entry cost, for a full service concept with a bar.

**Ride
This
Wave!**

Call:
1-866-304-5888 ext. 705
or email:
gcate@joeysseafood.com

