

# JOSEPHINE'S

• GULF COAST TRADITION •

## COLD BAR

SMOKED REDFISH DIP.....	\$15
palacios farm-raised redfish, lemon remoulade, ranch saltines	
TUNA CRUDO*.....	\$16
avocado, crema, salsa macha, escabeche	
BLUE CRAB FINGERS.....	\$18
gulf blue crab, nuoc mam, herbs, cabbage, peanuts	
SHRIMP COCKTAIL.....	\$16
shredded iceberg, sauce ravigot	

## BOILED SEAFOOD

served classic / wet sauce +\$4

PEEL & EAT SHRIMP*.....	MKT
SNOW CRAB CLUSTERS*.....	MKT
<del>BLUE CRAB*.....</del>	<del>MKT</del>
CRAWFISH.....	MKT

## SALADS

SOUTHERN PEA SALAD.....	\$16
all the peas, diced veg, egg, cheddar, capers, bibb lettuce	
OYSTER SALAD*.....	\$18
apples, bitter greens, shallot, almonds, lardons, fried oysters	
MUFFULETTA SALAD.....	\$20
capicola, salami, mortadella, Bay Blue cheese crumbles, olive salad, iceberg, shaved veg, pistachios	

## SHAREABLES

ROASTED OYSTERS.....	\$14
lemon & herb butter, panko, parmesan	
HUSHPUPIES.....	\$12
pickled jalapeno tarter sauce	
BISCUITS.....	\$12
seasonal jam, Steen's butter	
CHICKEN ON A STICK.....	\$12
buttermilk ranch, an ole miss tradition	
HAM TOAST*.....	\$16
mississippi sin dip, chow chow, mustard seed, herbs, pepper jelly, Benton's country ham, sourdough - don't sleep on this	
CALABRIAN SHRIMP.....	\$20
head on shrimp, calabrian chilis, garlic, white wine, parsley, french bread	
MISSISSIPPI HOT CATFISH NUGGETS.....	\$18
collard green slaw, spiced honey, pickles	
BLUE CRAB RICE BOWL.....	\$24
local carolina gold rice, gulf blue crab, crab fat aioli, scallions	
SHRIMP & GRITS.....	\$24
bacon, mushrooms, sauce creole, Marsh Hen Mill grits	
CEDAR KEYS CLAMS.....	\$28
italian sausage, fennel sofrito, pickled sweet peppers, parsley, sourdough	

## FOR THE TABLE

SNAPPER COLLARS.....	\$34
jamaican jerk rub, chili butter	
FRIED CHICKEN AND DUMPLING.....	\$32
Holmes Farms half chicken, biscuit dumplings, gravy, green peas, mire poix	
HALFSHELL GRILLED REDFISH.....	\$44
palacios farm-raised redfish, chermoula	

## SANDWICHES

CAJUN DIP.....	\$20
pepperjack, tasso-cured shaved pork loin, sauteed mushrooms, crispy onions, Leidenheimer, side car of potlikker	
SHRIMP PO BOY.....	\$19
fully dressed, Leidenheimer oysters: \$21	
DEBRIS PO BOY.....	\$18
braised beef, gravy, swiss, fully dressed, Leidenheimer	
SITTIN' SIDEWAYZ CHEESEBURGER*.....	\$18
44 Farms ground, onion straws, burger sauce, american, bread and butters, Leidenheimer, dressed	
FISH SANDWICH.....	\$19
sesame seeded Martin's bun, savoy cabbage slaw, dill pickles	

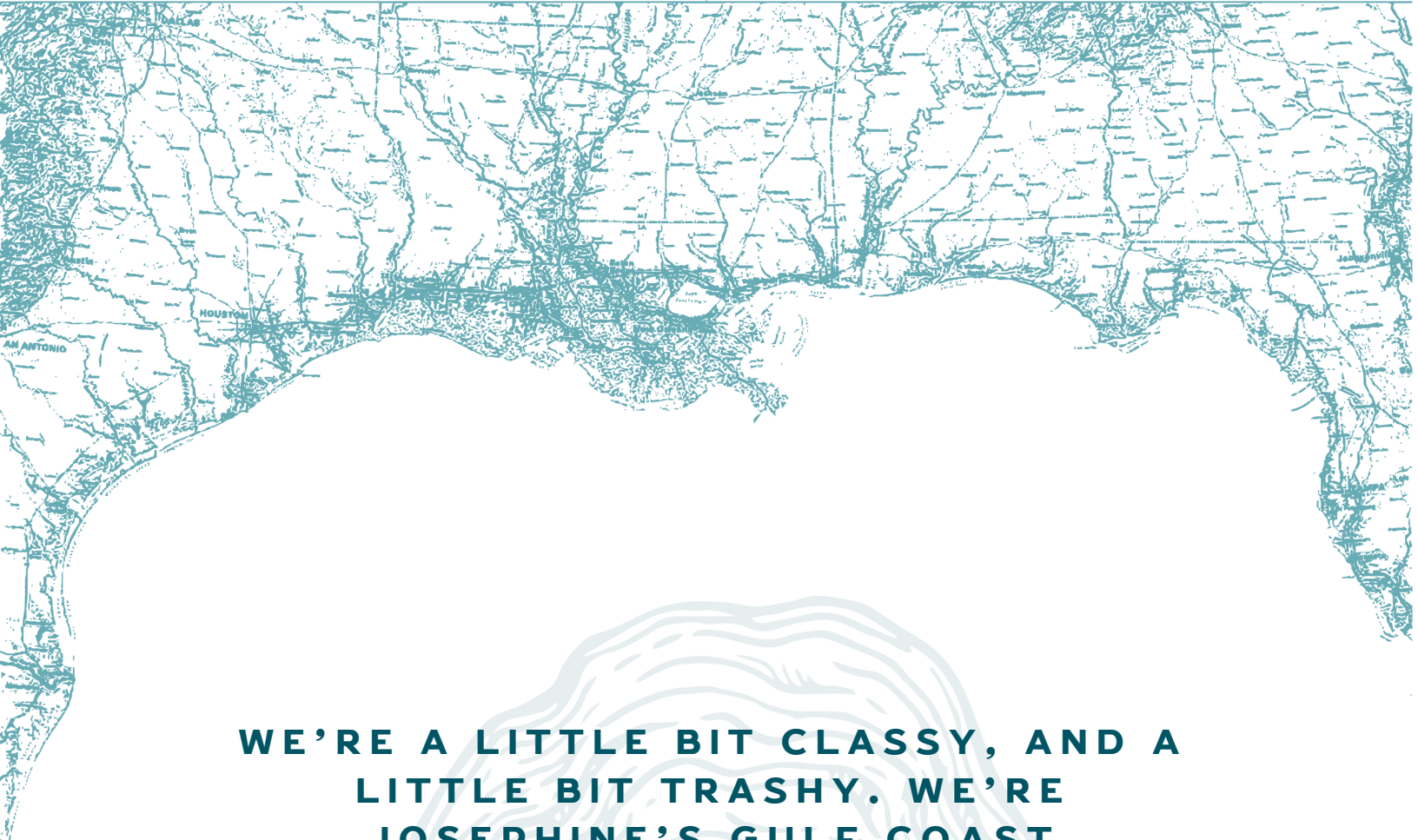
## SIDES

RED BEANS & RICE.....	\$9
CRISPY BRUSSELS.....	\$14
chevre, tabasco mash vin, pork skins	
CHICKEN & ANDOUILLE GUMBO.....	\$10
COLLARD GREENS.....	\$8
BOILER POTATO SALAD.....	\$12
flash fried potatoes, charred corn, crispy andouille, spiced aioli	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let your server know if you have any allergies or dietary restrictions.

Parties of six guests or more will have a gratuity of 20% added to the bill.\*



**WE'RE A LITTLE BIT CLASSY, AND A  
LITTLE BIT TRASHY. WE'RE  
JOSEPHINE'S GULF COAST  
TRADITION.**

WE SERVE WHAT WE KNOW, AND ARE PROUD TO BE  
A STEWARD OF GULF COAST RESOURCES. WE  
LOCALLY SOURCE INGREDIENTS AND SHARE THE  
HISTORY BEHIND THEM. WE HONOR TRADITIONS OF  
GENERATIONS PAST WHILE CREATING NEW  
TRADITIONS FOR FUTURE GENERATIONS. WE  
REPRESENT THE CULTURES OF THE GULF STATES  
AND SUPPORT THE INDUSTRIES THAT HELPED  
MOLD THEM.

WE LOVE TELLING STORIES OF THE PEOPLE WE  
LEARNED FROM, THE PEOPLE WE SOURCE FROM,  
AND THE PEOPLE WHO INSPIRE US. WE STRIVE TO  
BE A PLACE WHERE TIME SLOWS, A PLACE WHERE  
PEOPLE GATHER, AND A PLACE TO CELEBRATE  
TRADITIONS - OLD AND NEW.

**SHUCK IT - LET'S PARTY**

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