JOSEPHINE'S

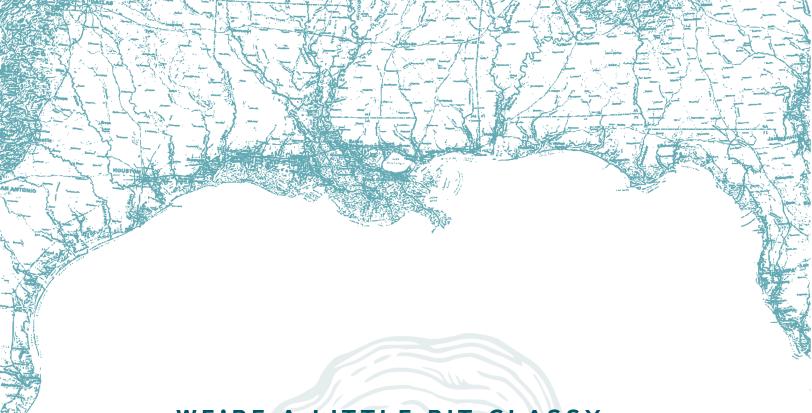
• GULF COAST TRADITION •

COLD BAR

BOILED SEAFOOD

| COLD BAR | BOILED SEAFOOD |
|--|---|
| SMOKED REDFISH DIP | served classic / wet sauce +\$4 |
| palacios farm-raised redfish, lemon remoulade, ranch saltines TUNA CRUDO* \$18 | PEEL & EAT SHRIMP*MKT |
| ayocado, crema, salsa macha, escabeche | SNOW CRAB CLUSTERS*MKT |
| SHRIMP COCKTAIL\$16 | Blue Crab*MKT |
| shredded iceberg, sauce ravigot | CRAWFISHMKT |
| DEVILED EGGS\$14 | corn: $\$3$ / potato: $\$4$ / sausage: $\$5$ / shrooms: $\$4$ / all the way: $\$14$ |
| fried chicken skin, pickled mustard seeds, pickled okra,smoked paprika, dill | |
| | |
| | |
| SALADS | SHAREABLES |
| SOUTHERN PEA SALAD\$16 | ROASTED OYSTERS\$16 |
| all the peas, diced veg, egg, cheddar, capers, bibb lettuce | lemon & herb butter, panko, parmesan |
| HEIRLOOM TOMATO SALAD\$15 | HUSHPUPPIES\$12 |
| Blue Plate mayo, dill, chives, shallots, cucumbers, french dressing, maldon | pickled jalapeno tarter sauce |
| CAPTAIN'S SALAD\$15 | BISCUITS\$12 |
| iceberg & spinach blend, carrots, red onions, tomatoes, boiled egg, bacon | seasonal jam, Steen's butter |
| bits, cheddar cheese, cucumber, ranch, ranch saltine crumbles add blackened chicken +\$8 blackened shrimp +\$12 fried oysters \$+14 | CHICKEN ON A STICK\$14 |
| | buttermilk ranch, an ole miss tradition |
| | HAM TOAST*\$18 |
| FOR THE TABLE | mississippi sin dip, chow chow, mustard seed, herbs, pepper jelly, Benton's country ham, sourdough – don't sleep on this |
| SNAPPER COLLARS\$35 | CALABRIAN SHRIMP\$20 |
| jamaican jerk rub, chili butter | head on shrimp, calabrian chilis, garlic, white wine, parsley, |
| COMEBACK CHICKEN\$34 | french bread |
| half chicken, comeback sauce, braised green beans, cornbread | BLUE CRAB RICE BOWL \$26 |
| HALFSHELL GRILLED REDFISH\$45 | local carolina gold rice, gulf blue crab, crab fat aioli, scallions |
| palacios farm-raised redfish, chermoula | SHRIMP & GRITS\$26 |
| | bacon, mushrooms, sauce creole, Marsh Hen Mill grits |
| | CEDAR KEYS CLAMS\$28 maque choux, andouille, french bread |
| | Maque choux, andounte, Trench bread |
| SANDWICHES | |
| CAJUN DIP\$20 | |
| pepperjack, tasso-cured shaved pork loin, sauteed mushrooms, crispy onions, Leidenheimer, side car of potlikker | |
| SHRIMP PO BOY | SIDES |
| fully dressed, Leidenheimer | RED BEANS & RICE\$10 |
| oysters: \$21 softshell crab: \$28 (when available) | CRISPY BRUSSELS\$1 |
| | chevre, tabasco mash vin, pork skins |
| MUFFULETTA\$18 half sandwich, capicola, mortadella, salami, provolone, swiss, olive salad, | FRIED OKRA\$14 |
| Royal Bakery bun | comeback sauce |
| SITTIN' SIDEWAYZ CHEESEBURGER* | CHICKEN & ANDOUILLE GUMBO\$10 |
| • | COLLARD GREENS\$1 |
| 44 Farms ground, onion straws, burger sauce, american, bread and butters, Leidenheimer, dressed | COLLARD GREENS |
| MISSISSIPPI HOT CATFISH SANDWICH\$20 | |
| | |

collard green slaw, spiced honey, pickles



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

