

JOSEPHINE'S

• GULF COAST TRADITION •

COLD BAR

- SMOKED REDFISH DIP.....\$16
palacios farm-raised redfish, lemon remoulade, ranch saltines
- CAESAR CRUDO*.....\$18
red snapper, caesar dressing, boquerones, parmesan, sourdough crostini
- SHRIMP COCKTAIL.....\$16
shredded iceberg, sauce ravigot
- MARINATED CRAB FINGERS.....\$16
red wine vinegar, iceberg lettuce, castlevetrano olives, cherry tomato, tarragon

SALADS

- SOUTHERN PEA SALAD.....\$16
all the peas, diced veg, egg, cheddar, capers, bibb lettuce
- HEIRLOOM TOMATO SALAD.....\$15
Blue Plate mayo, dill, chives, shallots, cucumbers, french dressing, maldon
- CAPTAIN'S SALAD.....\$15
iceberg & spinach blend, carrots, red onions, tomatoes, boiled egg, bacon bits, cheddar cheese, cucumber, ranch, ranch saltine crumbles
- add blackened chicken +\$8 | blackened shrimp +\$12 | fried oysters \$+14

SANDWICHES

- SHRIMP PO BOY.....\$19
fully dressed, Leidenheimer
oysters: \$21
softshell crab: \$28 (when available)
- SITTIN' SIDEWAYZ CHEESEBURGER*.....\$18
44 Farms ground, onion straws, burger sauce, american, bread and butters, Leidenheimer, dressed
- CHICKEN CUTLET PO BOY.....\$19
calabrian chile aioli, giardiniera, shredded iceberg lettuce, tomato, preserved hot banana pepper, provolone, on leidenheimer
- MUFFULETTA.....\$18
half sandwich, capicola, mortadella, salami, provolone, swiss, olive salad, Royal Bakery bun
- MISSISSIPPI HOT CATFISH SANDWICH.....\$20
collard green slaw, spiced honey, pickles

SIDES

- RED BEANS & RICE.....\$10
- CHICKEN & ANDOUILLE GUMBO.....\$10
- COLLARD GREENS.....\$9
- CRISPY BRUSSELS.....\$14
chevre, tabasco mash vin, pork skins
- FRIED OKRA.....\$10
comeback sauce

BOILED SEAFOOD

served classic / wet sauce +\$4

- PEEL & EAT SHRIMP*.....MKT
- SNOW CRAB CLUSTERS*.....MKT
- BLUE CRAB*.....MKT
corn: \$3 / potato: \$4 / sausage: \$5 / shrooms: \$4 / all the way: \$14

SHAREABLES

- ROASTED OYSTERS.....\$16
lemon & herb butter, panko, parmesan
- HUSHPUPIES.....\$12
pickled jalapeno tarter sauce
- BISCUITS.....\$12
seasonal jam, Steen's butter
- CHICKEN ON A STICK.....\$14
buttermilk ranch, an ole miss tradition
- CALABRIAN SHRIMP.....\$24
head on shrimp, calabrian chilis, garlic, white wine, parsley, french bread
- BLUE CRAB RICE BOWL.....\$26
local carolina gold rice, gulf blue crab, crab fat aioli, scallions
- SHRIMP & GRITS.....\$26
bacon, mushrooms, sauce creole, Marsh Hen Mill grits
- CEDAR KEY CLAMS.....\$28
maque choux, andouille, french bread
- BBQ BLUE CRABS.....\$28
creole mustard & tomato BBQ sauce

FOR THE TABLE

- SNAPPER COLLARS.....\$35
jamaican jerk rub, chili butter
- COMEBACK CHICKEN.....\$34
half chicken, comeback sauce, braised green beans, cornbread
- HALFSHELL GRILLED REDFISH.....\$45
palacios farm-raised redfish, chermoula

THANK Y'ALL!

*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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