

# JOSEPHINE'S

• GULF COAST TRADITION •

## COLD BAR

- SMOKED REDFISH DIP**.....\$16  
palacios farm-raised redfish, lemon remoulade, ranch saltines
- TUNA TARTARE\***.....\$18  
chili oil tuna, roasted tomatillo salsa, sesame seeds, coriander
- HONEY MUSTARD SHRIMP & PECAN SALAD**..\$16  
honey mustard vinaigrette, celery, red onions, candied pecans, bibb lettuce
- MARINATED CRAB FINGERS**.....\$16  
red wine vinegar, iceberg lettuce, castlevetrano olives, cherry tomato, tarragon
- SEAFOOD PLATTER**.....\$55  
6 Gulf Oysters, 1/2 lb peel n eat shrimp, crab fingers, redfish dip, sauce ravigot, michelada mignonette, cocktail sauce, horseradish

## SALADS

- SOUTHERN PEA SALAD**.....\$16  
all the peas, diced veg, egg, cheddar, capers, bibb lettuce
- 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
- 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 SPROUTS**.....\$14  
chevre, tabasco mash vin, pork skins
- BAKED MAC N' CHEESE**.....\$14  
fried chicken skin, spiced honey, chives

## BOILED SEAFOOD

served classic / wet sauce +\$4

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

## SHAREABLES

- HUSHPUPIES**.....\$12  
pickled jalapeno tartar sauce
- BISCUITS**.....\$12  
seasonal jam, Steen's butter
- CHICKEN ON A STICK**.....\$14  
buttermilk ranch, an ole miss tradition
- ROASTED OYSTERS**.....\$16  
lemon & herb butter, panko, parmesan
- JAMBALAYA ARANCINI**.....\$18  
andouille, shrimp, blue crab, celery, parsley, fra diavolo
- 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, stone-ground Marsh Hen Mill grits
- BBQ BLUE CRABS**.....\$32  
creole mustard & tomato BBQ sauce

## FOR THE TABLE

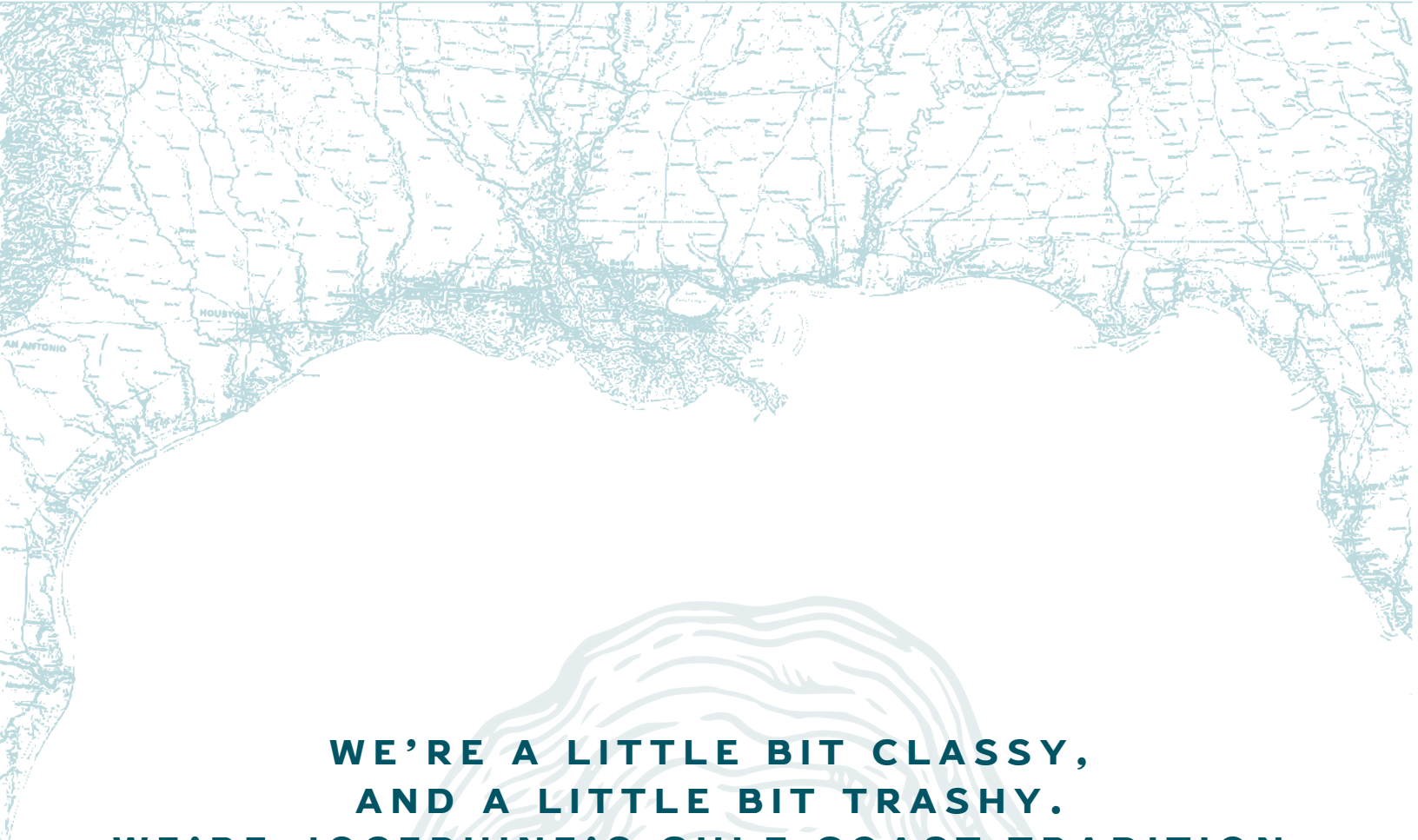
- JERK FISH COLLARS**.....\$35  
jamaican jerk rub, chili butter
- COMEBACK CHICKEN**.....\$34  
half chicken, comeback sauce, braised green beans, cornbread
- HALFSHELL GRILLED REDFISH**.....\$45  
palacios farm-raised redfish, chermoula

# 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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