

JOSEPHINE'S

• GULF COAST TRADITION •

COLD BAR

SMOKED REDFISH DIP.....\$16
palacios farm-raised redfish, lemon remoulade, ranch saltines

GULF FISH CRUDO*.....\$18
blood orange, habanero oil, fennel

HONEY MUSTARD SHRIMP & PECAN SALAD..\$18
honey mustard vinaigrette, celery, red onions, candied pecans, bibb lettuce

MARINATED CRAB FINGERS.....\$18
red wine vinegar, iceberg lettuce, castlevetrano olives, cherry tomato, tarragon

SEAFOOD PLATTER*.....\$60

6 Gulf Oysters, 1/2 lb. peel & eat shrimp, crab fingers, redfish dip, sauce ravigot, michelada mignonette, cocktail sauce, horseradish

SALADS

SOUTHERN PEA SALAD.....\$16
all the peas, diced veggies, egg, cheddar, capers, bibb lettuce

LITTLE GEM & APPLE SALAD.....\$14
little gem lettuce, shaved apples, shallots, candied almonds, dill, champagne vinaigrette

CAPTAIN'S SALAD.....\$16
iceberg & spinach blend, carrots, red onions, tomatoes, boiled egg, bacon bits, cheddar cheese, cucumber, ranch, ranch saltine crumbles

ADD TO ANY SALAD

add blackened chicken +\$8 | blackened shrimp +\$14 | fried oysters \$+16

SANDWICHES & PLATTERS

PO BOY (CATFISH OR SHRIMP).....\$19
fully dressed, blue plate mayo, Leidenheimer, served with fries
substitute fried oysters +\$5

SITTIN' SIDEWAYZ CHEESEBURGER*.....\$18
44 Farms ground beef, fully dressed, onion strings, burger sauce, american cheese, bread and butter pickles, Leidenheimer, served with fries

MUFFULETTA.....\$22
half sandwich, capicola, mortadella, salami, provolone, swiss, olive salad
Royal Bakery seeded bun, served with house potato chips

FRIED PLATTER.....\$24/\$26
fries, hushpuppy, lemon, your choice of jalapeño tartar sauce OR cocktail
catfish: \$24 | shrimp: \$26

BOILED SEAFOOD

served classic / wet sauce +\$4

PEEL & EAT SHRIMP*.....MKT

SNOW CRAB CLUSTERS*.....MKT

BLUE CRAB*.....MKT

CRAWFISH*.....MKT

corn: \$3 | potato: \$4 | sausage: \$5 | shrooms: \$4 | all the way: \$14

SMALL PLATES

HUSHPUPIES.....\$12

pickled jalapeño tartar sauce

BISCUITS.....\$12

seasonal jam, steen's whipped butter

CHICKEN ON A STICK.....\$14

buttermilk ranch, an ole miss tradition

ROASTED OYSTERS.....\$24

lemon & herb butter, panko, parmesan

JAMBALAYA ARANCINI.....\$18

andouille, shrimp, blue crab, celery, parsley, fra diavolo

SHRIMP ETOUFFEE.....\$26

head-on shrimp, jasmine rice

BLUE CRAB RICE BOWL.....\$26

carolina gold rice, gulf blue crab, crab fat aioli, scallions, crispy garlic

BIG PLATES

DAILY CATCH.....MKT

rotating gulf fish and accoutremont - ask your server

SHRIMP & GRITS.....\$28

bacon, shrooms, sauce creole, stone-ground Marsh Hen Mill grits

BBQ BLUE CRABS.....\$36

creole mustard & tomato BBQ sauce

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

SIDES

CHICKEN & ANDOUILLE GUMBO.....\$10

RED BEANS & RICE.....\$10

BAKED MAC N' CHEESE.....\$14

fried chicken skins, spiced honey, chives

CRISPY BRUSSELS SPROUTS.....\$14

chevre, tabasco mash vinaigrette, pork skins

FRIED ONION STRINGS.....\$10

comeback sauce

COLLARD GREENS.....\$10

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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