

Appetizers

FRIED CALAMARI

A light dusting with seasoned flour and gently pan-fried,
served with a "N.Y. Style Red Sauce" 7.95

CAPRESE ALA MOZZARELLA

Beefsteak tomatoes with fresh mozzarella and basil 8.95

ESCARGOT

Cultured snails baked in a garlic butter sauce
and served with toast points 8.95

CLAMS CASINO (5)

Farm raised middle-neck clams, with sautéed peppers,
onions, pimentos and bacon 8.95

OYSTERS ROCKEFELLER

Cultured oysters, combined with creamed spinach and pernod
and topped with a hollandaise sauce 8.95

MARYLAND CRAB CAKE (1)

Jumbo Lump Crabmeat, made with the original recipe from Baltimore
Maryland 9.95

SHRIMP COCKTAIL

Chilled large gulf shrimp served with a horseradish chili sauce 9.95

FRESH STONE CRABS (OCT. 15 TO MAY 15)

Large stone crabs, served chilled with a mild and creamy mustard sauce M/P

CLAMS SAVANNA

(5) Broiled in the Half Shell with a garlic butter and a ritz crumb topping 8.95

OYSTERS SAVANNA

(5) Broiled in the Half Shell with a garlic butter and a ritz crumb topping 8.95

OYSTERS MOSCOW

Chilled fresh oysters, with a fresh grated horseradish sour cream
and topped with caviar 10.95

CLAMS ON THE HALF SHELL

(Raw or Steamed) (6) 8.95 (12) 13.95

OYSTERS ON THE HALF SHELL

(Raw or Steamed) (6) 8.95 (12) 14.95

Salads

DINNER SALAD

Chilled mixed greens with vine ripe tomatoes, cucumber and red onions 7.95

CAESAR SALAD

Crisp romaine lettuce, seasoned croutons
with shaved parmesan cheese 8.95
With Chicken 13.95 With Shrimp 15.95 With Blackened Fish . 15.95

GREEK SALAD

Tomatoes, peppers, onions, olives and feta cheese with virgin
olive oil and vinegar 9.95

GORGONZOLA SALAD

The most favorite salad, tossed iceberg lettuce with onions, fresh garlic,
oil and vinegar, and of course fresh gorgonzola cheese 10.95

Fried Dinners

SOUTHERN FRIED CHICKEN CUTLET

Boneless chicken breast, lightly breaded
and fried to a golden brown..... 16.95

FRIED FISH PLATE

Tender white fillets, coated with a light batter..... 17.95

FRIED CALAMARI

Tender squid, lightly dusted with a seasoned flour 17.95

FRIED SHRIMP

Gulf shrimp, lightly fried to compliment such a delicate seafood..... 21.95

FRIED COCONUT SHRIMP

Gulf shrimp, covered in fresh shredded coconut..... 21.95

FRIED SEA SCALLOPS

Fresh large sea scallops from the cold waters of Maine 21.95

FISHERMAN'S PLATTER

A medley of sea scallops, gulf shrimp,
tender calamari and white fillets of fish24.95

Above dinners are served with french fries and cole slaw

Sharing Charge 5.00

On Parties of 6 or more, an 18% gratuity
will be added to the guest check

Seafood Dinners

FRESH TILAPIA

A mild white fillet of fish, baked, fried, blackened or broiled Mediterranean style 18.95

FRESH RAINBOW TROUT

A delicate fresh water fish, baked, fried, blackened or broiled Mediterranean style 19.95

FRESH MAHI MAHI

A Caribbean as well as Pacific waters fish, mild and meaty, baked, fried, or broiled Mediterranean style 21.95

FRESH BOSTON SCROD

Fillets of this white flakey fish, baked, fried, or broiled Mediterranean style 21.95

SHRIMP SCAMPI

Gulf shrimp, sautéed with whole garlic cloves, fresh lemon and white wine 21.95

FILLET OF FLOUNDER

Fresh Atlantic flounder, filleted and lightly broiled 21.95
With a Crabmeat stuffing add 3.00

FRESH NORTHERN ATLANTIC SALMON

Fresh fillets of scottish salmon. baked, poached, blackened or broiled Mediterranean style 21.95

SAUTÉED SEA SCALLOPS

Fresh large sea scallops sautéed with fresh cloves of garlic 21.95

FRESH YELLOWTAIL OR RED SNAPPER

Fresh Florida snapper, completely filleted, baked, fried, blackened, or broiled Mediterranean style 25.95

MARYLAND CRAB CAKES

Jumbo lump crabmeat prepared "Maryland Style" and broiled 25.95

FRESH ATLANTIC GROUPER

This local delicacy is one of Florida's finest. baked, fried, blackened or broiled Mediterranean style 26.95

Above dinners are served with your choice of potato and vegetable

Sharing Charge 5.00

Joseph's Specialties

FRESH SNAPPER SOUFFLE

Fresh snapper filleted and topped with a mixture of egg whites, tarragon and parmesan cheese, then baked to perfection.....26.95

BAKED STUFFED SHRIMP

Large Gulf shrimp, butterflied and stuffed with a crabmeat stuffing.....27.95

SESAME SEARED TUNA (SUSHI QUALITY)

This "fillet mignon" of the sea should only be served rare28.95

TWIN LOBSTER TAILS

Two Florida lobster tails (6 oz. each) slowly broiled.....M/P

FRESH MAINE LOBSTER

1-1/2, 2 or 3 lb. or larger upon prior arrangement] Baked, broiled or steamed....M/P

BROILED SEAFOOD PLATTER

A medley of tender sea scallops, gulf shrimp and yellowtail snapper: Broiled slowly for complete satisfaction25.95

SURF N' TURF

The joining together of a tender N.Y. sirloin steak and a Florida lobster tailM/P

Above dinners are served with your choice of potato and vegetable

Pasta Dinners

LINGUINE MARINARA

Plum tomatoes, fresh cloves of garlic and fresh basil, lightly sauteed in virgin olive oil..... 15.95

MUSSELS MARINARA

Cultured mussels sauteed in virgin olive oil, garlic, onions, parsley and plum tomatoes 17.95

PASTA PRIMAVERA

Sauteed fresh vegetables in virgin olive oil with plum tomatoes, garlic and basil..... 17.95

CHICKEN CACCIATORE

Half chicken cut in pieces and sauteed in virgin olive oil, garlic and plum tomatoes..... 18.95

LINGUINE WITH WHITE OR RED CLAM SAUCE

Tender clams, sauteed in virgin olive oil, with fresh cloves of garlic and parsley... 18.95

CHICKEN PARMESAN

Boneless chicken breast, lightly breaded and sautéed, then topped with a plum tomato sauce and mozzarella cheese..... 18.95

PENNE A LA VODKA

Fresh diced plum tomatoes sautéed with cloves of garlic, shallots, vodka and cream 15.95
With Chicken 19.95 With Shrimp 21.95

FETTUCCHINI ALFREDO

A traditional Alfredo sauce made with cream, butter and pecorino cheese 15.95
With Chicken 19.95 With Shrimp 21.95 With Scallops 21.95

Chicken Dinners

HALF BROILED SPRING CHICKEN	
1 /2 chicken, lightly seasoned and slowly broiled.....	16.95
BROILED CHICKEN BREAST (BLACKENED ON REQUEST)	
Boneless chicken breast, lightly broiled for your enjoyment.....	17.95
MEDITERRANEAN CHICKEN	
Medallions of chicken breasts, sautéed with vidalia onions and plum tomatoes.....	19.95
CHICKEN FRANCAISE	
Boneless chicken breast, sautéed in a lemon and butter sauce	21.95
CHICKEN MARSALA	
Boneless chicken breast, sautéed with mushrooms, butter and Marsala wine.....	21.95
CHICKEN FLORENTINE	
Boneless chicken breast, sautéed with spinach and cloves of garlic in virgin olive oil	21.95

Above dinners are served with your choice of potato and vegetable

Meat Dinners

CHOPPED SIRLOIN STEAK	
Tender sirloin steak, ground and lightly seasoned, grilled and topped with sautéed onions	16.95
BABY BACK RIBS	
Baby Back ribs, slowly roasted for hours in our own specially seasoned BBQ saue	18.95
BRISKET OF BEEF	
Slow, oven-roasted and extremely tender.....	19.95
NEW YORK STRIP STEAK- BLACK ANGUS	
Choice USDA select meat, hand cut and grilled to your liking	
12 oz..... 20.95 16 oz	26.95
RACK OF LAMB	
Tender and lightly seasoned, then roasted to perfection.....	29.95
VEAL CHOP	
14 oz Center cut rib	32.95
FILET MIGNON	
The tenderest of beef 5 oz..... 10 oz.....	19.95 32.95

Above dinners are served with your choice of potato and vegetable

Sharing Charge 5.00

On Parties of 6 or more, an 18% gratuity
will be added to the guest check

Desserts

APPLE STRUDEL	6.95
FLAN	6.95
CHOCOLATE CAKE	6.95
STRAWBERRY SHORT CAKE	6.95
FRESH FRUIT DISH	6.95
STRAWBERRY PARFEE	6.95
KEY LIME PIE	7.95
CHEESE CAKE	7.95
TIRAMISU	7.95

ASK ABOUT OUR NIGHTLY DESSERT SPECIAL

Beverages

COFFEE, HOT TEA, SODA	1.95
MILK	1.95
ESPRESSO	2.25
CAPUCCINO	3.95
DOMESTIC BEER	3.50
IMPORT BEER	4.00
HOUSE WINE	Glass 5.95 Half Carafe 12.95 Carafe 20.95



Sunset Dinner Specials
(5:00 to 6:30 pm)

\$1 7.95

Roast Brisket of Beef
Fresh Scottish Salmon
 Fillet of Flounder
 Shrimp Scampi
 Fresh Tilapia
Fresh Rainbow Trout
Fresh Boston Scrod
 Fried Gulf Shrimp
Fried Coconut Shrimp
 Fried Fish Plate
 Fried Calamari
Chopped Sirloin Steak
 with sauteed onions
 Baby Back Ribs
New York Sirloin Steak
 1 / 2 Broiled Chicken

Fettuccini Alfredo
with Chicken or Shrimp
Mediterranean Chicken
 Chicken Francaise
 Chicken Marsala
 Chicken Florentine
 Chicken Parmesan
 Chicken Cacciatore
 Linguine
with White or Red Clam Sauce
 Penne a la Vodka
with Chicken or Shrimp
 Pasta Primavera
 Ravioli a la Fromage
 Linguine Marinara
with Chicken or Shrimp
 Mussels Marinara

(All dinners served with choice of Soup or Salad; Potato and Vegetable, choice of Dessert and Beverage, Rolls and Butter)