

APPETIZERS

 **THE BEACH PARTY 18.49**
Fried jumbo Gulf Shrimp, reggae rolls, fried calamari and smoked tuna dip. Served with mango papaya chutney and marinara sauce.

BOILED SHRIMP - PEEL & EAT! 11.49
Spicy boiled shrimp, served chilled.


CORAL REEF NACHOS 11.99
Piled high over lettuce with shrimp, scallops, Gulf fish, nacho cheese, jalapeños, tomatoes, black beans, scallions, guacamole, sour cream and salsa. (Substitute chicken for an additional 1.99)

VOODOO SHRIMP 10.99
Skewered, grilled & served with our zesty Voodoo sauce & French bread.

ISLAND CHICKEN WINGS 9.99
Jerk seasoned, then fried & basted with our zesty Voodoo sauce, served with carrots, celery and bleu cheese dressing.

TUNA DIP 10.49
Smoked Yellowfin Tuna with tomatoes, onions & peppers tossed in a honey dijon-mayonnaise sauce, then served on a bed of lettuce with pita bread.

 **REGGAE ROLLS 10.49**
Jerk seasoned chicken, black beans, corn, tomatoes, cheese and jalapeño peppers, stuffed in flour tortillas, deep fried and served with mango-papaya chutney and pico de gallo salsa.

 **CRAB CLAWS MARKET PRICE**
Available fried or sautéed. A Gulf Coast favorite!


FRIED CALAMARI 9.99
Served with marinara and tiki sauces.

MOZZARELLA STICKS 8.99
Served with marinara sauce.

OYSTERS* "RASTAFELLA" 13.99
Half dozen baked oysters topped with spinach, cheddar-jack cheese and a Parmesan bread crust.

OYSTERS ON THE HALF SHELL* HALF DOZEN OR FULL DOZEN MARKET PRICE
We proudly serve world famous Apalachicola oysters when available.

SOUPS & SALADS

 **CARIBBEAN TACO SALAD 13.99**
Jerked chicken, black beans, tomatoes, corn, papaya, mango and cheese, served over salad greens in a fried shell with chipotle-ranch dressing.

CRAB & SHRIMP W/CUCUMBER 14.49
Jumbo lump crab meat & shrimp, served over a bed of salad mix with queso fresco, mango, papaya and guava dressing.

CHICKEN CAESAR 12.49
Grilled, blackened or fried, served over fresh Romaine tossed in our Caesar dressing with Parmesan cheese, croutons and avocado.



BEEF & MUSHROOM SALAD 13.49
Beef sirloin pieces sautéed with green onions, mushrooms and tomatoes in a garlic vinaigrette dressing, served over mixed greens with feta cheese.

SHRIMP SALAD 12.99
Fried or broiled shrimp, served over mixed greens with bell peppers, black olives, tomatoes, feta cheese & your choice of dressing.

SCALLOPS, SHRIMP & ARTICHOKE SALAD 13.99
Deep fried and served over mixed greens with bell peppers, black olives, tomatoes, feta cheese & your choice of dressing.

 **TUNA & STRAWBERRY FIELDS SALAD 14.99**
Grilled Yellowfin Tuna steak, served on a bed of spring mix with fresh strawberries, feta cheese, candied pecans and drizzled with a sweet berry vinaigrette.

SOUP OF THE DAY
CUP 4.49 BOWL 6.49
Chef's selection of the day!

 **SEAFOOD GUMBO* 2012, 2013 & 2014 Winner of the Sandestin Gumbo Festival. Simply the best on the coast!**
CUP 4.99 BOWL 6.99 

SANDWICH SELECTIONS

 **GULF FISH**
Chargrilled, fried or blackened.

GROUPEL 14.99
The most popular fish of the locals.

SNAPPER 16.49
Gulf Snapper, unbeatable taste.

AMBERJACK 12.99
White, flaky with a great mild flavor.

YELLOWFIN TUNA 12.99
Firm texture with a medium flavor. (available grilled or blackened only)


MAHI-MAHI 12.49
White, moist with a sweet flavor.

TUNA BLT 13.49
Grilled Yellowfin Tuna, served on a Cuban loaf with Applewood smoked bacon, lettuce, tomato and a chipotle-mayo.

SHRIMP PO BOY 11.99
A fresh hoagie roll with lots of golden fried shrimp and all the fixings. A Gulf Coast favorite.

OYSTER PO BOY* 15.99
Crispy fried oysters served on a fresh hoagie roll with all the trimmings. Unbelievably good!

CRAB CAKE SANDWICH 13.49
Our delicious crab cake is pan fried and served with our tomato-jalapeño tartar sauce.

 **GROUPEL REUBEN 15.49**
Grilled Gulf Grouper, sauerkraut, thousand island dressing and Swiss cheese on wheat-berry bread. You won't find this combination anywhere else. It's delicious.

ISLAND CHEESEBURGER 10.99
Angus Beef @ grilled & served on a toasted bun with cheddar, lettuce, tomato & onion. Add Applewood bacon for .99

CALYPSO JERK CHICKEN 11.49
Chargrilled jerk marinated chicken breast topped with ham, pineapple and Swiss cheese.

JERK BBQ CHICKEN 10.99
Jerk seasoned chicken breast, grilled and topped with our Voodoo sauce and melted cheddar cheese.

 **POMPANO JOE'S FAVORITES**

SERVED ON A TOASTED BUN WITH TARTAR SAUCE, LETTUCE, TOMATO, PICKLE SPEAR, PINEAPPLE SLAW AND FRENCH FRIES.
ADD A SIDE HOUSE SALAD TO ANY SANDWICH FOR 3.49

PRICES AND SELECTION ARE SUBJECT TO CHANGE WITHOUT NOTICE.

*Use caution when eating oysters, as they may contain shell fragments. We are not responsible for dental damage that may result from eating oysters.

Consuming raw or undercooked hamburgers, meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FROM THE ISLANDS

GARLIC CRUSTED GROUPEL WITH LOBSTER 27.99

Fresh Gulf Grouper baked with a garlic crust, topped with a half Maine Lobster tail, finished with a garlic-basil cream sauce.

GROUPEL "GUADALUPE" 26.99

Pan roasted Gulf Grouper topped with jumbo lump crabmeat and sun-dried tomato butter.

COCONUT CRUSTED AMBERJACK 22.99

Coconut crusted Amberjack fillet, served with pan roasted bananas and mango chutney.

COCONUT SHRIMP 21.49

Jumbo Gulf Shrimp, hand breaded in a coconut mix, fried golden brown and served with mango-papaya chutney.

ISLAND SHRIMP 21.99

Spicy marinated jumbo Gulf Shrimp, skewered, grilled and topped with mango and Andouille Sausage chutney.

JAMAICAN JERKED CHICKEN 17.99

Tender breast of chicken, grilled with our jerk seasonings and served with our Caribbean fruit salsa.

MAHI-MAHI "BAJAN" 23.99

Crab & Shrimp stuffed Mahi-Mahi, baked and topped with our garlic basil cream sauce.

SWORDFISH "GALANTE" 22.99

Baked with scallops, artichoke hearts and fresh basil in olive oil, topped with chopped tomatoes.

TUNA "ST. THOMAS" 23.99

Seared Yellowfin Tuna, served on a bed of fried zucchini, topped with fresh lemon-herb sauce.

SERVED WITH HUSHPUPIES, CARIBBEAN BLACK BEANS & RICE AND VEGETABLE MEDLEY.
ADD A HOUSE SALAD TO ANY ENTRÉE FOR 3.49

JOE'S FAVORITES

PJ'S PLATTER* 25.99

A great catch... fried shrimp, Mahi-Mahi, oysters and scallops.

TWIN MAINE LOBSTER TAILS 33.99

Grilled with a lime-butter sauce.

SAUTÉED SNAPPER 28.99

Gulf Snapper topped with jumbo Gulf Shrimp, basil and tomatoes.

JOE'S CRAB CAKES 22.99

Lump crabmeat, pan fried and served with our tomato-jalapeño tartar sauce.

SMOTHERED CHICKEN 17.99

Grilled chicken breast topped with Applewood smoked bacon, mushrooms, our zesty Voodoo sauce, melted cheddar and jack cheese.

NEW YORK STRIP 28.99

A tender USDA Choice NY Strip grilled to perfection and topped with a rosemary-merlot sauce over sautéed mushrooms.

BONE-IN RIBEYE 33.99

A 16 ounce USDA Choice Ribeye grilled and topped with sautéed wild mushrooms.

SNOW CRAB FEAST 31.99

One and a half pounds grilled or steamed Snow Crab. If you've never had them grilled, you're in for a real treat.

BEEF & SHRIMP KABOB 23.99

Jerk marinated sirloin and jumbo Gulf Shrimp, skewered and grilled to perfection.

TUNA TERIYAKI 23.99

Grilled Yellowfin Tuna steak served with tropical fruit salsa.

SERVED WITH HUSHPUPIES, VEGETABLE MEDLEY AND YOUR CHOICE OF ONE OF THE FOLLOWING:
FRENCH FRIES, CARIBBEAN BLACK BEANS & RICE, BAKED POTATO OR TWICE BAKED POTATO.

— ENTREE ADD-ONS —
ADD A SNOW CRAB CLUSTER 6.99
ADD A SHRIMP SKEWER 6.99
ADD A LOBSTER TAIL 14.49

*Only available with the purchase of an entree.

SEAFOOD SELECTIONS

GULF FISH

Chargrilled, fried or blackened.

GROUPEL 24.99

The most popular fish of the locals.

SNAPPER 26.99

Gulf Snapper, unbeatable taste.

AMBERJACK 21.99

White, flaky with a great mild flavor.

MAHI-MAHI 20.99

White, moist with a sweet flavor.

YELLOWFIN TUNA 22.99

Firm texture with a mild-medium flavor. (available grilled or blackened only)

SWORDFISH 20.99

Firm texture with medium flavor.

TOP YOUR SELECTION WITH:

- Garlic-Basil Cream Sauce 2.49
- Crawfish Cream Sauce 3.49
- Fresh Lemon Herb Sauce 1.99
- Diablo Sauce 2.49

JUMBO GULF SHRIMP 21.99

One of the favorites along the Gulf Coast. Available chargrilled, blackened or fried.

SEA SCALLOPS 21.99

Tender sea scallops, perfectly fried and served with your choice of side. Delicious!

OYSTERS* 25.99

Our fried oysters are crispy on the outside and tender on the inside.

CHICKEN TENDERS 17.49

Fresh chicken tenders fried to a golden brown. A favorite of the non-seafood lovers.

ADD A SIDE HOUSE SALAD TO ANY ENTRÉE FOR 3.49

COMBINATIONS

SURF & TURF 37.99

Grilled Maine lobster tail & a 11 ounce USDA Choice New York strip steak.
W/SHRIMP 33.99 • W/SNOW CRAB 34.99

FISH & SHRIMP 23.99

Mahi-Mahi filet & skewered jumbo Gulf Shrimp, grilled and topped with a crawfish cream sauce.

SEAFOOD SAMPLER* 24.99

Broiled Mahi-Mahi, jumbo Gulf Shrimp, scallops & oysters. Served on a black bean & corn relish.

JAMAICAN GRILL 21.99

Jerk marinated beef sirloin steak, pork chop & chicken breast, grilled & served with mango-papaya chutney.

SERVED WITH HUSHPUPIES, VEGETABLE MEDLEY AND YOUR CHOICE OF ONE OF THE FOLLOWING:
FRENCH FRIES, CARIBBEAN BLACK BEANS & RICE, BAKED POTATO OR TWICE BAKED POTATO.

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PASTA! PASTA!



STEAK & PASTA 24.99

A tender USDA Choice New York strip steak perfectly grilled with sautéed mushrooms and topped with our Rosemary-Merlot sauce. Served with fettuccine Alfredo.

SHRIMP & SCALLOP LINGUINI 20.99

Sautéed with garlic, olive oil & basil, tossed in linguini pasta with Marinara sauce & topped with Parmesan cheese.

MAHI-MAHI "DIABLO" 22.99

Sautéed with scallops and served over fettuccine. Finished with Diablo sauce, fresh basil and Parmesan cheese.

SHRIMP SCAMPI 21.99

Sautéed in butter with mushrooms, garlic, fresh herbs, white wine and squeezed lemon, served over linguini.

CHICKEN FETTUCCINE 16.99

Tossed in Alfredo sauce with mushrooms and green peas. Topped with chopped tomatoes, green onions and Parmesan cheese. (Substitute shrimp for an additional 2.99)

PASTA DINNERS SERVED WITH A FRENCH ROLL.