

## FIRST PLATES

**Peel-n-Eat Shrimp 9.95**  
SAUTÉED IN GARLIC CHILI BUTTER SAUCE

**JoJo's Wings 7.95**  
ORIGINAL "FRANKS ANCHOR BAR OF BUFFALO" RECIPE

**Lump Crab Bruschetta 10.95**  
TOASTED BAGUETTE, CREAMY LUMP CRAB SPREAD, TOMATO BASIL

**Tempura Coconut Shrimp 9.95**  
SWEET/HOT THAI CHILI SAUCE

**Micro-Brew Crunchy Onion Rings 6.95**  
CHIPOTLE DIPPING SAUCE

**"Quick-Fried" Key West Calamari 8.95**  
CITRUS/MUSTARD AIOLI OR TRADITIONAL MARINARA DIPPING SAUCES

**Raw or Grilled Fresh Apalachicola Oysters market Price**  
TRADITIONAL ACCOMPANIMENTS

**Coastal Shrimp & Crab Cake 7.95**  
CHILI CAPER REMOULADE

**Warm Tortilla Dipping Chips 6.95**  
SALSA FRESCA

**BBQ Pork Sliders 8.95**

PULLED PORK, MINI CHALLAH BUNS, SLAW, TANGY BBQ SAUCE

**Grilled Lemongrass Chicken Sticks 7.95**  
TROPICAL ISLAND SLAW, SMOKED CHILI SAUCE

**Rum BBQ'd Chicken Quesadilla 7.95**  
JACK CHEESE, SMOKED BACON, CILANTRO, LIME SQUEEZE

**Shrimp and Avocado Quesadilla 10.95**  
GULF OF MEXICO SHRIMP, AVOCADO, HOUSE MADE SALSA

**Nachos 8.95**

TOPPED WITH CHEDDAR CHEESE SAUCE, CHILI, JALAPEÑO, DICED TOMATO, SOUR CREAM, SALSA AND GUACAMOLE

**Cup of Chili 5.50**  
NO BEANS HERE

**Different Soup - Different Day 4.95**  
MARKET INGREDIENTS, SEASONAL PREPARATION

**Pink Shell Beach Bread 5.95**

## COOL BREEZE SIDE SALADS

**Whole Leaf Caesar 6.95**  
PARMESAN, GARLIC CROSTINI, CAESAR DRESSING

**Field Green Salad 6.95**  
FRESH BABY GREENS, TOMATO, CANDIED WALNUTS, BALSAMIC-STILTON BLUE VINAIGRETTE

## ENTRÉE SALADS

**Seafood Cobb Salad 15.95**  
LUMP CRABMEAT, SHRIMP, AVOCADO, BLUE CHEESE CRUMBLES, BACON, CHOPPED EGG, TOMATO AND ARTICHOKE HEARTS

**Black & Blue Steak Salad 14.95**  
BLACKENED TENDERLOIN, CRUMBLED BLUE CHEESE, BABY GREENS, GRAPE TOMATOES, CUCUMBER, GREEN ONION, SUN-DRIED TOMATO VINAIGRETTE

## ABOVE SEA LEVEL

SERVED WITH CHOICE OF BAKED POTATO, GARLIC SMASHED RED POTATO, GINGER CRUSHED SWEET POTATO OR JASMINE RICE AND VEGETABLE

**8 oz. Filet Mignon 30.95**

**10 oz. Sirloin Steak 18.95**

**8 oz. Teriyaki Sirloin Steak 15.95**

**Chef's Choice BBQ Baby Back Ribs 17.95**

## JOJO'S MAC ATTACK

**Pink Shell Mac 14.95**

A CREATIVE COMBINATION OF SHELL PASTA, PARMESAN CHEESE, PESTO, CHICKEN AND SHRIMP

**Just Mac 8.95**

MACARONI TOSSED IN A MILD CHEDDAR CHEESE SAUCE

**Gulf Coast Mac 16.95**

A CREAMY COMBINATION OF SHARP AND MILD CHEDDARS, TANGY ASIAGO AND ROBUST BLUE CHEESES TOSSED WITH SHRIMP, SCALLOP AND CRAB

## JOJO'S FAVORITES

**Seared Grouper Useppa 22.95**  
POTATO GRATIN

**Macadamia Crusted Mahi 19.95**  
TROPICAL FRUIT SALSA, JASMINE RICE

**Crispy Fried Flounder 15.95**  
DIRTY RICE AND BEANS, CAJUN REMOULADE

**Seafood Platter 21.95**  
WITH FRENCH FRIES AND ISLAND SLAW

**Howard's Jamaican Chicken Pepperpot 15.95**

Add a Caesar or House Salad to any dinner entree for \$2.99

**Pan Flashed Scallops 22.95**  
SAUTÉED SPINACH, SMOKED TOMATO BABY CLAMS

**Garlicky Gulf Shrimp 18.95**  
SPINACH FETTUCCINE, MULTI-GRAIN CROSTINI

**Herb Crusted Salmon 18.95**  
WHIPPED RED BLISS POTATO

**Orange Rosemary Braised Short Rib 22.95**  
RED BLISS, WHIPPED POTATO

## ISLAND SANDWICHES

Served with Island Slaw and Jumbo Dill Pickle

**"JoJo" Burger 10.95**

CHEDDAR, BACON, LETTUCE, TOMATO, ONION, TOASTED CHALLAH ROLL

**Crunchy Fried Grouper 12.95**  
TARTAR SAUCE, LETTUCE, TOMATO, ONION

**Caribbean Jerked Chicken 9.95**  
ANCHO MAYO, JAMAICAN RELISH, PEPPERJACK CHEESE

**Medallions of Beef Tenderloin 12.95**  
CRISPY FRIED ONIONS, HORSERADISH CREAM, CIABATTA ROLL

A 20% service charge will be added to parties of 6 or more.

Consumption of raw or undercooked meats, poultry, shellfish or eggs may increase the consumer's risk of foodborne illness.

## SMOOTHIES

**Banana Berry Freeze 5.95**

A SMOOTH BLEND OF STRAWBERRIES & BANANAS

**Raspberry Dream 5.95**

RASPBERRIES WITH A HINT OF LEMON & LIME

**Mango, Mango 5.95**

MANGO, ICE CREAM & TROPICAL FLAVORS

**Berry, Berry, Strawberry 5.95**

STRAWBERRIES & CREAM OF COCONUT

## MILKSHAKES

Thick & Flavorful

5.95

Chocolate Strawberry Vanilla

## DOMESTIC BEERS

3.75

Bud Light

Budweiser

Coors Light

Miller Lite

Rolling Rock

Michelob Ultra

MGD

Samuel Adams

O'Doul's NA

Yuengling

## IMPORTED BEERS

4.25

Corona

Corona Light

Heineken

Landshark

Guinness

Red Stripe

Amstel Light

Shock Top

## FROM THE TAP

Beer Tower: Round 1 24.00 Round 2 18.00

Stella Artois

Bud Light

Miller Lite

Key West Ale

## WHITE WINE

|  | Glass | Bottle |
|--|-------|--------|
| Domaine Serene, Chardonnay, Clos Du Soleil |       | 52     |
| Cakebread Chardonnay                       |       | 50     |
| St. Francis "Wild Oak" Chardonnay          |       | 41     |
| Frog's Leap Sauvignon Blanc                |       | 38     |
| Sterling Chardonnay                        |       | 33     |
| Whitehaven, Sauvignon Blanc                |       | 33     |
| Robert Mondavi Chardonnay                  |       | 32     |
| Louis Jadot, Macon Village                 |       | 28     |
| Rodney Strong Chardonnay                   |       | 26     |
| Chalone Chardonnay                         | 6.50  | 25     |
| Rodney Strong Sauvignon Blanc              | 6.25  | 25     |
| Echelon Pinot Gris                         | 6.00  | 21     |
| Houge Riesling                             | 5.50  | 20     |

## FROM THE BLENDER

7.50

**Daiquiris**

STRAWBERRY, BANANA, PIÑA COLADA,  
RASPBERRY, MANGO & PEACH

**Mango Madness**

MANGO, RUM, PINEAPPLE

**SPF 15**

MANGO RUM, STRAWBERRY VODKA AND LEMON ICE

**SPF 30**

ORANGE RUM, KIWI, STRAWBERRY VODKA, LEMON ICE, 151

**Raspberry Sunset**

WHITE COCOA, RASPBERRY LIQUEUR

**Cherry Crush**

CHERRY RUM, RASPBERRY VODKA, LEMON

**Pink Elephant**

RASPBERRY LIQUEUR, DARK RUM,  
CREAM OF COCONUT, RASPBERRY

**Cocoberry Colada**

PIÑA COLADA BLENDED WITH COCONUT RUM  
AND STRAWBERRIES

## ISLAND FAVORITES

**Margarita 6.95**

TEQUILA, TRIPLE SEC, LIME JUICE, SOUR MIX

**Sunset Margarita 6.95**

TEQUILA, GRENADINE AND ORANGE JUICE

**Rum Runner 7.50**

BLACKBERRY BRANDY, BANANA LIQUEUR AND LIGHT RUM

**Sunburn 6.50**

COCONUT RUM, BANANA LIQUEUR,  
GRENADINE, PINEAPPLE JUICE

**Raspberry Mojito 7.00**

RASPBERRY LIQUEUR, LIGHT RUM, LIME, FRESH MINT

**Mojito 7.00**

LIGHT RUM, LIME, FRESH MINT

**Life Raft 6.50**

KEY LIME RUM, CRANBERRY, PINEAPPLE

## RED WINE

|   | Glass | Bottle |
|---|-------|--------|
| Domaine Serene, Pinot Noir, Evenstad Reserve  |       | 66     |
| Hall Cabernet Sauvignon                       |       | 56     |
| Robert Mondavi Cabernet Sauvignon             |       | 52     |
| Frei Brothers Pinot Noir                      |       | 45     |
| Swanson Vineyard, Merlot                      |       | 41     |
| Rodney Strong Cabernet Sauvignon, Sonoma      | 8.25  | 33     |
| A by Acacia Pinot Noir, Central Coast         | 8.25  | 33     |
| Kunde Merlot                                  |       | 32     |
| Trincherro Cabernet Sauvignon                 |       | 27     |
| Casa Lapostolle Cabernet Sauvignon, Argentina | 6.75  | 27     |
| Castle Rock, Cabernet, Napa                   |       | 23     |
| Sterling Vintners Merlot                      | 5.5   | 22     |

## CHAMPAGNE

|                                     | Bottle |
|-------------------------------------|--------|
| Perrier Jouet Extra Dry Champagne   | 68     |
| Schramsberg Brut                    | 65     |
| Moet & Chandon White Star Champagne | 54     |
| Korbel Brut Champagne               | 37     |
| Chandon Brut Rose Champagne         | 35     |