

# *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 fish ..... 24.95

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 rare .....28.95

## 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 satisfaction .....25.95

## SURF N' TURF

The joining together of a tender N.Y. sirloin steak and a Florida lobster tail .....M/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*

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

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

<b>APPLE STRUDEL</b> .....	6.95
<b>FLAN</b> .....	6.95
<b>CHOCOLATE CAKE</b> .....	6.95
<b>STRAWBERRY SHORT CAKE</b> .....	6.95
<b>FRESH FRUIT DISH</b> .....	6.95
<b>STRAWBERRY PARFEE</b> .....	6.95
<b>KEY LIME PIE</b> .....	7.95
<b>CHEESE CAKE</b> .....	7.95
<b>TIRAMISU</b> .....	7.95

**ASK ABOUT OUR NIGHTLY DESSERT SPECIAL**

*Beverages*

<b>COFFEE, HOT TEA, SODA</b> .....	1.95
<b>MILK</b> .....	1.95
<b>ESPRESSO</b> .....	2.25
<b>CAPUCCINO</b> .....	3.95
<b>DOMESTIC BEER</b> .....	3.50
<b>IMPORT BEER</b> .....	4.00
<b>HOUSE WINE</b> .....	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)*