

APPETIZERS

SPINACH STUFFED MUSHROOMS.....	10.95
FRIED CALAMARI.....	11.95
*SHRIMP & SCALLOP CEVICHE.....	12.95
SHRIMP DE JONGHE.....	13.95
*AHI TUNA TARTARE.....	13.95
*STEAK TARTARE.....	13.95
CHARRED OCTOPUS Corona Beans, Kalamata Olives, Arugula.....	14.95
JUMBO SHRIMP COCKTAIL.....	14.95
COLOSSAL LUMP CRAB CAKE.....	14.95
FRIED OYSTERS.....	14.95
*OYSTERS ROCKEFELLER.....	14.95
*OYSTERS ON THE HALF SHELL.....	MARKET
*THE WHALE Alaskan King Crab, Lobster Tail, Jumbo Shrimp Cocktail, Shrimp & Scallop Ceviche.....	MARKET

SOUPS & SALADS

MANHATTAN CLAM CHOWDER.....	Cup 4.95...Bowl 6.95
CRAB BISQUE.....	Cup 5.95...Bowl 7.95
JOE'S COLE SLAW.....	6.95
ALL GREENS Creamy Vinaigrette.....	7.95
CAESAR SALAD.....	9.95
CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE.....	10.95

STONE CRAB

Fresh stone crabs are found in the warm waters of the Gulf of Mexico. They are hand harvested, one claw at a time, and thrown back to the sea. Joe Weiss, and his wife Jennie, discovered this unknown delicacy in the early 1920s, and soon after, began serving them at their restaurant in Miami Beach. Now, the familiar "crack-crack-Crack" can be heard in our nation's capital, as we treat you to the finest stone crabs in the world.

MEDIUM STONE CRAB.....	7 Per Order
SELECT STONE CRAB.....	6 Per Order
LARGE STONE CRAB.....	5 Per Order

YOUR SERVER WILL PROVIDE A DAILY QUOTE OF THE MARKET PRICE

SHRIMP • SCALLOPS • CRAB

CRISPY FRIED SHRIMP French Fries.....	19.95
CRAB STUFFED SHRIMP.....	25.95
COLOSSAL LUMP CRAB CAKES.....	26.95
SEARED SEA SCALLOPS Crispy Potato, Caviar Beurre Blanc.....	29.95
GRILLED SEAFOOD PLATTER Jumbo Shrimp, Lobster Tail & Scallops.....	32.95
JUMBO ALASKAN KING CRAB LEGS.....	MARKET

BRUNCH SPECIALTIES

Served 11:30am until 2:30pm

JOE'S SCRAMBLE Choice of Pork or Chicken Sausage, Spinach, Mushrooms, Fontina Cheese & Roasted Tomatoes, Served with Golden Potato Cake, Toast & Jam.....	14.95
VEGETABLE OMELETTE Peppers, Spinach, Cheese.....	14.95
SMOKED SALMON Mini Bagels, Cream Cheese, Red Onions, Capers.....	16.95
CHICKEN & WAFFLES Sweet Chili Glaze.....	16.95
COLOSSAL LUMP CRAB CAKE BENEDICT.....	18.95
POACHED EGGS OSCAR Alaskan King Crab, Asparagus, Hollandaise.....	19.95
*MARINATED SKIRT STEAK & EGGS Shishito Peppers, Avocado, Hashed Brown Potatoes.....	21.95
THE STANDARD Three Eggs any Style, Choice of Applewood Smoked Bacon, Virginia Ham or Pork or Chicken Sausage, Hashed Brown Potatoes or Golden Potato Cakes, Toast & Jam.....	16.95

SWEET TREATS

Served with your choice of Apple Smoked Bacon, Pork or Chicken Sausage or Virginia Ham

BLUEBERRY SHORT STACK Maple Syrup.....	11.95
BANANAS FOSTER FRENCH TOAST.....	11.95
STRAWBERRY WAFFLES Whipped Cream.....	11.95

FRESHLY JUICED

VALENCIA ORANGE.....	3.95
RUBY RED GRAPEFRUIT.....	3.95
THAVY'S PUNCH Pineapple, Valencia Orange, Pomegranate, Orgeat, Lime.....	4.95

LUNCHEON SALADS

JOE'S CHOPPED SALAD Tomato, Cucumber, Carrot, Black Olives, Feta Cheese, Honey Roasted Peanuts, Joe's Vinaigrette.....	11.95
BLT WEDGE Crispy Pork Belly, Grape Tomatoes, Chopped Egg, Blue Cheese, Joe's Vinaigrette.....	12.95
*STEAK HOUSE SALAD Sliced Beef Tenderloin, Chopped Lettuce, Tomato, Onion & Blue Cheese.....	17.95
*SEARED AHI TUNA Crisp Sushi Rice, Bok Choy & Frisee Salad, Ponzu Dressing.....	19.95
KING CRAB LOUIS Alaskan King Crab, Asparagus, Tomato, Chopped Egg, Hearts of Palm, Avocado, Louis Dressing.....	21.95
SEAFOOD CHOPPED SALAD Alaskan King Crab, Lobster, Shrimp, Creamy Vinaigrette.....	24.95

SANDWICHES

ROAST TURKEY & AVOCADO Crispy Pork Belly, Tomato & Sprouts on Toasted Multi-Grain, French Fried Sweets.....	13.95
*CLASSIC CHEESEBURGER Shredded Lettuce, Beefsteak Tomato, Choice of Raw or Grilled Onions, French Fries.....	15.95
GRILLED MAHI TACOS Tomatillo Salsa, Avocado, Jicama Slaw.....	16.95
*CHAR-BROILED BEEF TENDERLOIN SANDWICH Horseradish, Arugula, Crispy Onion Strings.....	17.95
*DRY AGED DIP Shaved Rib Eye, Mushrooms & Onions, Beef Au Jus, French Fries.....	18.95
ALASKAN KING CRAB ROLL Warm Potato Chips.....	21.95

FISH

FISH & CHIPS Malt Fries.....	19.95
*SALMON AU POIVRE Orange, Fennel, Radish.....	21.95
ALASKAN HALIBUT Beet Romesco.....	24.95
PAN SAUTEED BRANZINO Lemon & Capers.....	25.95
*AHI TUNA FILET MIGNON Crispy Potato Cake, Spinach, Mushroom, Red Wine Bordelaise.....	31.95
CHILEAN SEA BASS Miso Glaze, Bok Choy, Shiitake Mushroom.....	34.95

CHICKEN • PRIME STEAK • FILET MIGNON

JOE'S FRIED CHICKEN.....	18.95
HERB-ROASTED CHICKEN.....	18.95
*DRY AGED CHOPPED STEAK Roasted Mushrooms.....	18.95
*MARINATED SKIRT STEAK Shishito Peppers, Lime Butter.....	24.95
*FILET MIGNON – 8 oz.....	29.95
*NEW YORK STRIP – 12 oz.....	34.95

POTATOES

HASHED BROWN.....	7.95
LYONNAISE.....	7.95
JENNIE'S MASHED POTATOES.....	7.95
COTTAGE FRIED.....	6.95
FRENCH FRIED.....	6.95
FRENCH FRIED SWEETS.....	6.95
BAKED POTATO.....	6.95
BAKED SWEET POTATO Praline Pecan Butter.....	6.95

VEGETABLES & SIDES

JOE'S GRILLED TOMATOES.....	6.95
CREAMED SPINACH.....	6.95
SAUTEED SPINACH.....	6.95
CRISPY ONION STRINGS.....	6.95
SAUTEED BROCCOLINI.....	7.95
GREEN BEANS AMANDINE.....	7.95
FOUR CHEESE MAC & CHEESE.....	7.95
STEAMED ASPARAGUS Lemon Butter.....	8.95
FRIED ASPARAGUS.....	8.95

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

To enhance your brunch experience at Joe's, we are offering the following cocktails, wines by the glass and draft beers at ½ price, so enjoy...responsibly.

BRUNCH FAVORITES

JOE'S BLOODY MARY Effen Vodka, Tomato Onion Blue Cheese Rim, Shrimp Cocktail Garnish . . . 12
 MIMOSA Valencia Orange Juice, La Marca Prosecco 12
 WHITE SANGRIA Sauvignon Blanc, St. Germain, Prosecco, Lychee, Strawberry, Lime 12
 TKO "THAVY'S KNOCK OUT" PUNCH Ron Zacapa 23 Rum, Pineapple, Valencia Orange, Pomegranate, Orgeat, Lime 12

BUBBLY BRUNCH COCKTAILS

SOUTH BEACH PEACH Valencia Orange Juice, Peach Liqueur, Vanilla Lavender Rim, Moscato d'Asti 12
 RUBY RED SPRITZ Combier, Crème de Pamplemousse Rose, Aperol, La Marca Prosecco . . . 12
 SPARKLING LEMON DROP Caravella Limoncello, La Marca Prosecco, Candied Lemon Peel . 12

SIGNATURE COCKTAILS

BLOOD ORANGE PALOMA Sauza Blue Reposado Tequila, San Pellegrino Blood Orange Soda, Grapefruit, Agave Nectar 12
 THE CLEVELANDER Bombay London Dry Gin, Aperol, Lemon, Orange Bitters 12
 MOJITO Bacardi Superior Rum, Mint, Lime, Fever Tree Soda 12
 MOSCOW MULE Stolli Vodka, Falernum, Lime Juice, Ginger Beer 12
 BOULEVARDIER Maker's 46, Campari, Carpano Antica, Orange
 OLD FASHIONED High West Double Rye, Angostura Bitters, Orange & Lemon 12
 BLOODY MARY Effen Vodka, Tomato Onion Blue Cheese Rim, Shrimp Cocktail 12

WINES BY THE GLASS

SPARKLING
 101-NV PROSECCO, LA MARCA, VENETO, ITA 9
 102-NV CRÉMANT ROSÉ, LUCIEN ALBRECHT, ALSACE, FRA 14
 103-NV BRUT PREMIER, LOUIS ROEDERER, REIMS, FRA 25
 WHITE
 104-'16 ROSÉ, HECHT & BANNIER, CÔTES DE PROVENCE, FRA 14
 105-'15 RIESLING, LEITZ, QBA, FEINHERB, RHEINGAU, GER 9
 106-'15 ASSYRTIKO/ATHIRI, DOMAINE SIGALAS, SANTORINI, GRC 12
 107-'15 PINOT GRIGIO, ALOIS LAGEDER, ALTO ADIGE, ITA 12
 108-'15 VERDEJO / VIURA, TELMO RODRIGUEZ, BASA, RUEDA, ESP 14
 109-'16 SAUVIGNON BLANC, WHITEHAVEN, MARLBOROUGH, NZL 12
 110-'15 SANCERRE, DOMAINE DE LA PERRIÈRE, LOIRE, FRA 16
 111-'15 CHARDONNAY, HERON, MENDOCINO COUNTY, CA 9
 112-'15 CHABLIS, WILLIAM FEVRE, DOMAINE, BURGUNDY, FRA 15
 113-'15 CHARDONNAY, FAR NIENTE, NAPA VALLEY, CA 21
 RED
 114-'15 MALBEC, ZUCCARDI, SERIE A, MENDOZA, ARG 9
 115-'14 LANGHE ROSSO, G.D. VAJRA, PIEDMONT, ITA 10
 116-'13 RIOJA, RAMÓN BILBAO, LIMITED EDITION, ESP 14
 117-'15 CÔTES-DU-RHÔNE, M. CHAPOUTIER, BELLERUCHE, FRA 10
 118-'14 PINOT NOIR, SEAN MINOR, SONOMA COAST, CA 14
 119-'13 PINOT NOIR, BETHEL HEIGHTS, WILLAMETTE VALLEY, OR 18
 120-'13 MERLOT, FROG'S LEAP, NAPA VALLEY, CA 18
 121-'13 CABERNET FRANC, LANG & REED, NORTH COAST, CA 18
 122-'14 CABERNET SAUVIGNON, MILBRANDT, COLUMBIA VALLEY, WA 9
 123-'13 CABERNET SAUVIGNON, BONANNO, NAPA VALLEY, CA 15
 124-'12 MOUNTAIN ESTATE, FISHER VINEYARDS, SONOMA COUNTY, CA 23

DRAFT BEERS

CALIFORNIA LAGER Anchor Brewing Company, CA 7
 OPTIMAL WIT BELGIAN WHITE Port City Brewing Company, VA 7
 LOT #3 IPA Evolution Craft Brewing Company, MD 7
 RAGING BITCH BELGIAN IPA Flying Dog Brewery, MD 7
 STOUTS PILS Stoudts Brewing Company, PA 7
 PERPPERCORN SAISON 3 Stars Brewing Company, DC 7

Joe's
**SEAFOOD
 PRIME STEAK
 & STONE CRAB®**



BRUNCH MENU

CHICAGO | LAS VEGAS | WASHINGTON DC
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