

# Appetizers

## Crawfish or Crabmeat Nachos

Fried tortilla chips with Louisiana crawfish tails or Louisiana lump crabmeat in a cream sauce 14.99  
Combo 16.99

## Crabmeat Stuffed Egg Rolls

Two eggrolls exploding with Louisiana lump crabmeat. Battered and fried to perfection and topped with pecan pepper jelly, spicy mayonnaise, and Sriracha. 16.99

## Zydeco Shrimp, Oysters, or Combo

Fried shrimp or oysters topped with spicy mayonnaise, pecan pepper jelly, and Sriracha.  
Shrimp 12.99 | Oysters 12.99 | Combo 13.99

## Seafood Stuffed Mushrooms

Seafood stuffed mushrooms baked and topped with Seafood Sauce, Pepper Jack cheese and green onions. 16.99

## Brussel Sprouts

Topped with spicy mayonnaise & Sriracha. 7.99

# Gumbos and Bisques

## Chicken and Sausage

cup 5.99 | bowl 13.99

## Corn and Crab Bisque

cup 9.99 | 17.99

## Seafood

cup 8.99 | bowl 17.99


# Salads

## Josephine Salads

Locally grown lettuce, tomatoes, cucumbers, and carrots with your choice of salad dressing. 8.99

Choose a topping:

Grilled Chicken 12.99 | Grilled Shrimp 19.99

 Zydeco Shrimp 15.99

## Blue Cheese Wedge Salad

Cold lettuce wedge, house made bacon, tomatoes, pecans, and blue cheese crumbles topped with house made blue cheese dressing. 12.99

## Lump Crab Meat and Boiled Shrimp Salad

Locally grown lettuce, lump crabmeat, boiled shrimp, green onions, and sweet drop peppers. Drizzled with Meyer's lemon olive oil. 20.99



Chef's Choice



Spicy



Gluten Free

Extra condiments or dressings may incur an extra charge  
20% gratuity added to large parties of 8 or more

# Cafe Josephine Specialties



## Baby Back Ribs

Slow smoked to perfection with Chef's secret sauce served with rice dressing & green beans.

½ Rack 17.99 | Whole Rack 29.99

## Lamb Chop

Served on a hot plate with wilted spinach and garlic. 44.99

## Lump Crab Meat Au Gratin

Lump crab meat layered with biscuit crumbles and creamy crab sauce. Topped with cheddar cheese.

Served with a side salad or pita chips. 26.99

## Chicken Fried Ribeye Steak

Ribeye steak (large portion) tenderized, battered, and fried to a golden brown. Served with a twice stuffed potato, seasonal veggies, and white gravy on the side. 21.99

## Hamburger Steak

One pound of beef grilled to order. Topped with grilled onions and served with a twice stuffed potato, seasonal veggies, and brown gravy. 21.99

**Please allow a minimum of 15 to 20 minutes cook time.**

# Seafood

## Seafood Platter (Grilled or Fried)

Catfish, shrimp, seafood cake, two shrimp en brochette, two stuffed shrimp, and seafood rice. Served with a cup of seafood gumbo. **No substitutions.** 32.99



## Crab Cakes

Two Louisiana lump crab cakes (no filler) grilled to perfection. Served with grilled tomatoes and asparagus. 32.99



## Eggplant Crab Dinner

Three eggplant medallions fried and layered with a grilled tomato. Topped with a creamy lump crabmeat sauce. Served with three fried shrimp. 19.99

Add angel hair pasta 5.99

## Cajun Tuna Steak

Sesame seed encrusted pan seared sashimi grade tuna (**rare**). Served with a twice stuffed potato and seasonal veggies. 20.99



## Tuna Tacos

Sesame seed encrusted pan seared sashimi grade tuna (**rare**) topped with crunchy coleslaw, spicy mayonnaise, pecan pepper jelly, and Sriracha. Served with French Fries. 19.99

## Fried or Grilled Shrimp, Fish, or Oysters

Fried shrimp, catfish, or oysters served with French Fries. Grilled shrimp or catfish served with seasonal veggies. 21.99



## Shrimp and Grits

Creamy cheese corn grits topped with succulent grilled shrimp. Served with seasonal veggies. 21.99



Chef's Choice



Spicy



Gluten Free

Add a Side House Salad to any entree for an additional 3.50

# Pasta



## Seafood Pasta

Angel hair pasta tossed with a seafood cream sauce, lump crabmeat, shrimp, crawfish, jalapenos, and green onions. 25.99

## Shrimp or Chicken Alfredo

Angel hair pasta tossed in a creamy alfredo sauce with a touch of Tasso, peas, and rotel. 10.99  
Chicken 16.99 | Shrimp 19.99

# Josephine Steak Menu

Prime Beef Steaks served with a twice stuffed potato and a side of seasonal veggies.

Steaks are served on a **hot** plate.

Add a Side House Salad to any entree for an additional 3.50

**Prime 14oz. Ribeye** 47.99

**Prime 10oz. Filet** 56.99

## Prime 14oz. Ribeye Cap

Ask your server for price & availability



# Steak Toppings

Onions 3.99

Lump Crab Topping 15.99

Sauteed Spinach 4.99

Mushrooms 4.99

Blue Cheese Crumbles & Pecans 7.99

# Sides

Mac & Cheese 4.99

Garlic Mashed Potatoes 4.99

Asparagus (6) 4.99

Brussel Sprouts 4.99

Corn maque choux 4.99

Rice Dressing 4.99

1/2 Wedge Salad 6.99

Extra condiments or dressings may incur an extra charge  
20% gratuity added to large parties of 8 or more

# Josephine Oyster Menu

## *Raw Oysters*

1 dozen \$15.99

## *Charbroiled Oysters*

Parmesan cheese, garlic butter, mixed with Chef's special sauce  
1 dozen \$21.99 | Zydeco sauce \$2.00

## *Duo Oyster Sampler*

Six oysters each

Creamed spinach and House made bacon  
Creamy lump crab meat  
1 dozen \$28.99

## *Trio Oysters*

Four Oysters each

Creamed spinach and House made bacon  
Seafood etouffee sauce  
Creamy lump crab meat  
1 dozen \$24.99

## **Creamed Spinach and Bacon**

1 dozen \$24.99

## **Creamy Lump Crab Meat**

1 dozen \$28.99

**Tuesday, Wednesday & Thursday Oyster Night**  
**Raw and Chargrilled by the Dozen (Dine in Only) 13.99**

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### **WARNING TO THE CONSUMER EATING RAW SHELLFISH**

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood or have other immune disorders, you should eat these products fully cooked.