

Appetizers

Crawfish Nachos

Fried tortilla chips with Louisiana crawfish tails in a cream sauce 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 14.99 | Oysters 13.99 | Combo 14.99

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

Crispy Pork Belly

12.99

Gumbos and Bisques

Chicken and Sausage

cup 5.99 | bowl 13.99

Corn and Crab Bisque

cup 9.99 | bowl 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 17.99



Blue Cheese Wedge Salad

Cold lettuce wedge, house made bacon, tomatoes, pecans, and blue cheese crumbles topped with house made blue cheese dressing. 15.99



Lump Crab Meat and Boiled Shrimp Salad

Locally grown lettuce, lump crabmeat, boiled shrimp, green onions, and sweet drop peppers. Drizzled with lemon olive oil. 24.99

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



Chef's Choice



Spicy



Gluten Free

Cafe Josephine Specialties



Baby Back Ribs

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

1/2 Rack 22.99 | Whole Rack 34.99

Deconstructed Beef Tongue Taco

Served in a rich brown gravy with smothered cabbage, and bread to make your own taco with a side of Mirliton slaw 17.99

Beef Tongue

Served in rich brown gravy with smothered cabbage over rice 17.99



Bone-In Pork Ribeye

Grilled 14-oz bone-in pork chop served with garlic mashed potatoes topped with brown gravy and side salad. 24.99

Duck Tacos

Soft tacos filled with duck and lettuce, topped with duck cracklings, orange glaze, green onions and parsley. 22.99

Lamb Chop

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

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.** 33.99



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. 21.99

Add angel hair pasta 5.99

Cajun Tuna Steak or Tuna Tacos

Pan seared sashimi grade tuna (**rare**). Served with a twice stuffed potato and seasonal veggies.
or

Pan seared sashimi grade tuna (**rare**) topped with crunchy coleslaw, spicy mayonnaise, pecan pepper jelly, and Sriracha. Served with French Fries. 22.99

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

Pasta



Seafood Pasta

Angel hair pasta tossed with a seafood cream sauce, 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

Rice Dressing 4.99

1/2 Wedge Salad 9.99

Wilted Spinach 6.99

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

Lunch Menu

Iceberg Lettuce Cups or Soft Tacos

Napoleon Dynamite

Grilled chicken, Pepper Jack cheese, jalapenos, and tomatoes. 12.99

Grilled Shrimp

Shrimp served with spinach, roasted garlic, and tomatoes. Drizzled with olive oil. 14.99



Grilled Tuna

Tuna tacos filled with sashimi grade (**rare**) seared tuna. Topped with crunchy coleslaw, spicy mayonnaise, pecan pepper jelly, and Sriracha. 22.99



Zydeco Shrimp

Fried shrimp served with spring mixes, crunchy coleslaw, spicy mayonnaise, pecan pepper jelly, and Sriracha. 14.99

Duck Tacos

Duck tacos filled with lettuce, topped with duck cracklings, orange glaze, green onions and parsley. 22.99

All tacos are served with French fries, spicy mayonnaise, and mixed greens.

Paninis

Grilled Eggplant

Grilled eggplant, roasted garlic, tomatoes, and Pepper Jack cheese. 10.99

Turkey, Bacon, and Swiss

Turkey, bacon, and Swiss cheese. Served with orange glaze for dipping. 12.99

Shrimp and Eggplant

Grilled shrimp and eggplant, roasted garlic, tomatoes, and Pepper Jack cheese. Drizzled with olive oil. 12.99

All paninis are served with French fries.

Po-Boys

Fried Shrimp, Fish, or Oyster Po-Boy

Dressed with spicy mayonnaise, lettuce, and tomato.

Shrimp 14.99 | Fish 11.99 | Oyster 15.99

All poboys and sandwiches are served with French fries.

Lunch Menu

Specialities

Eggplant Crab

Two eggplant medallions fried and layered with a grilled tomato. Topped with a creamy lump crabmeat sauce. Served with one fried shrimp. 13.99

Add angel hair pasta. 3.99

Shrimp and Grits

Four grilled shrimp with cheesy corn grits. 12.99



Lump Crabmeat and Boiled Shrimp Salad

Locally grown lettuce, lump crab meat, boiled shrimp, green onions, sweet drop peppers. Drizzled with lemon olive oil. 24.99

Deconstructed Beef Tongue Taco

Served in a rich brown gravy with smothered cabbage, and bread to make your own taco 17.99

Beef Tongue

Served in rich brown gravy with smothered cabbage over rice. 17.99

Grilled Burgers - Ground Fresh Daily

Old Fashion Hamburger

Dressed with mayonnaise, lettuce, tomato, pickles, and onions. (no side). 14.50

Add cheese. 0.50

Add bacon. 1.50

Loaded Burger

Dressed with bacon, spring mix, mayonnaise, pickles, grilled onions, Swiss, Pepper Jack, and American cheese. Served with fries. 19.99

Sides

House Made French Fries

Small 3.99 | Large 5.99

House Made Eggplant Fries

Small 4.99 | Large 8.99

House Made Onion Rings

Small 3.99 | Large 6.99

House Made Sweet Potato Fries

Small 3.99 | Large 7.99

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Chef's Choice



Spicy



Gluten Free

Josephine Oyster Menu

Raw Oysters

1 dozen \$16.00

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 \$28.99

Creamed Spinach and Bacon

1 dozen \$26.99

Creamy Lump Crab Meat

1 dozen \$28.99

Tuesday, Wednesday & Thursday Oyster Night (Dine in Only)

Served by the Dozen

Raw \$14.00 | Chargrilled \$15.99

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.