



APPETIZERS 17

Blackened Chicken Skewers **\$8.95**

three white meat chicken tenderloins blackened and char-grilled. served on wooden skewers with our own chipotle peanut sauce.

Grilled Andouille Sausag **\$9.95**

straight from new orleans to your plate. the most authentic andouille sausage char-grilled, sliced and served with moejobs creole mustard sauce.

Sweet Caribbean Surgarcane Shrimp **\$10.95**

ten large gulf shrimp on a natural sugarcane skewer for a touch of sweetness, jerk rubbed, brushed with our caribbean bbq, and char grilled. served with namgo salsa.

Oysters Lola **\$14.95**

eight blue point oysters baked with a light dusting of romano cheese and bread crumbs topped with minced shrimp and hickory smoked bacon. a moejoe original.

Coconut Fried Gulf Shrimp **\$9.95**

six large gulf shrimp, battered with real coconut and served with moejobs pina colada sauce.

New Orleans Style Crawfish Boil **\$11.95**

a full pound of whole crawfish, seasoned with musterd seed, coriander, cayenne and dill. a new orleans staple thats great with cold beer!

Calamari Creole **\$9.95**

hand breaded with our own blend of southern seasonings, served with choice of horseradish cocktail sauce or moejobs spicy remoulade.

Jamaican Jerk Wings **\$8.95**

six large chicken wings, dry rubbed with caribbean jerk seasoning and char grilled. served with moejobs chipotle peanut sauce.

Corn Crusted Alligator Tail **\$11.95**

one half pound of real alligator tail meat portions hand breaded and served with moejobs jalapeno honey dipping sauce. the most tender meat youll ever eat!

Southern Fried Green Pepper Rings **\$6.95**

giant slices of green bell pepper, hand battered and deep fried. served with buttermilk dressing... a southern secret.

Southern Fried Crawfish Tails **\$9.95**

whole crawfish tails hand battered with our own southern pepper corn breading. served with your choice of horseradish cocktail sauce or moejobs spicy remoulade.

Classic Shrimp Cocktail **\$7.95**

six gulf shrimp served in a champagne glass with horseradish cocktail sauce. great with a bottle of one of our fine champagnes.

New Orleans Crab Cake **\$9.95**

the traditional new orleans crab cakes served with moejoes creole mustard sauce.

Beer Battered Fried Pickles **\$6.95**

hand battered dill pickle spears deep fried and served with moejoes creole mustard sauce. another southern secret thats great with cold beer.

Beer Battered Vidalias **\$5.95**

sweet onions thin sliced, beer battered and served with moejoes spicy remoulade.

Oysters Lola **\$14.95**

eight blue point oysters baked with a light dusting of romano cheese and bread crumbs topped with mnced shrimp and hickory smoked bacon. a moejoe original.

Kabrit Fromaj **\$9.95**

a quarter pound of hand bruleed mild goat cheese atop our creole cream sauce, served with four garlic butered toast points.

SOUPS 2

Moejoe Gumbo

AVAILABLE OPTIONS

hearty cajun soup containing andouille sausage, ham, okra and dixie blackened voodoo beer, slow cooked and thickened with a blonde roux served with white rice.

Cup: \$6.95

Jumbo: \$12.95

Turtle Soup

AVAILABLE OPTIONS

a rich soup made from terrapin turtle meat, dry sherry wine, celery, tomato, green pepper and onion. a french quarter favorite!

Cup: \$6.95

Bowl: \$12.95

SALADS 3

Moejoe Salad

\$9.95

blend of romaine and baby spinach leaf lettuce tossed with chunks of blackened chicken, bacon, bleu cheese and onion, dressed with our own creole vinaigrette.

Creole Caesar Salad

\$9.95

romaine lettuce, fresh shredded parmesan cheese, garlic buttered croutons and cracked black pepper with your choice of blackened chicken, blackened shrimp, blackened portobello mushroom with caesar dressing.

Cajun Fried Chicken Salad

\$9.95

hand battered all white meat chicken tenderloins and fried okra on a blend of romaine and baby spinach leaf lettuce with cheddar cheese onion and buttermilk ranch dressing.

DOWN HOME ENTREES 10

Jambalaya

\$14.95

a hallmark of creole cooking. this saucy dish combines tomato, cooked rice, onion, ham, chicken, andouille sausage and cajun spices.

Moejoe Gumbo

\$12.95

hearty cajun soup containing andouille sausage, ham, okra and dixie blackened voodoo beer, slow cooked and thickened with a blonde roux served with white rice.

Caribbean Cap	\$11.95
giant seasoned portobello mushroom cap grilled and filled with mango salsa atop a bed of rice.	
Alligator Or Chicken Fricassee	\$16.95
seasoned rice, chopped carrots, celery, sweet corn, onion, peas, creole spices and real blackened alligator tail meat, or blackened chicken, slow cooked in a blonde roux.	
Shrimp Or Crawfish Etouffee	\$14.95
1/2 lb. of crawfish tails or shrimp sauteed in our onion pepper sauce served with white rice. a most popular cajun dish.	
Jamaican Jerk Chicken	\$14.95
white meat chicken tenderloin, dry rubbed with caribbean jerk spices and char grilled, served with mango salsa over rice.	
Red Beans & Rice With Chicken Or Shrimp	\$14.95
slow cooked red beans flavored with ham and andouille sausage served with white rice with choice of blackened chicken or 8 blackened gulf shrimp.	
Southern Fried Frogs Legs	\$12.95
ten large frog legs marinated overnight, hand battered and deep fried. served atop a heaping mound of cheddar mashed potatoes with creole cream sauce.	
Build To Suit Kabobs	\$16.95
two 10-inch skewers loaded with your choice of fillet of steak, gulf shrimp, white meat chicken, red pepper, green pepper, portobello mushroom, red onion, roma tomato, pineapple or banana.	
Chicken Or Shrimp Creole	\$14.95
eight large gulf shrimp or white meat chicken tenderloin served in a tomato based pepper saute over rice.	
DOWN HOME PLATTERS	10
Jack & Coke New York Strip	\$26.95
marinated in coca cola and cooked to your specifications, this 12 oz. choice strip is served in our own jack daniels bourbon sauce.	
Classic New York Strip	\$25.95
this 12 oz. new york strip is seasoned with montreal spices and cooked to your specification. top it with blue cheese \$1	
Filet Mignon Ala Asa	\$36.95
10 oz. center cut choice fillet of black angus charbroiled to your specification atop roasted red pepper sauce and crested with hand toasted goat cheese.	
Fried Catfish	\$12.95
large catfish fillet hand dipped in home made southern peppercorn batter and deep fried.	
Caribbean Bbq Pork Chop	\$15.95
thick 10 oz. chop char grilled and served with mango relish.	
Blackened Catfish	\$12.95
large catfish fillet dry rubbed with cajun seasonings and char grilled.	
Homemade Fried Chicken	\$10.95
breast, thigh, wing hand dipped in homemade batter and deep fried.	

Smoked Ham Steak **\$13.95**

giant hand cut 16 oz. ham slice flavored with brown sugar and served with a slice of grilled fresh pineapple.

Blackened Swordfish Steak **\$16.95**

10 oz. tender & mild wild caught broad bill swordfish steak seasoned with our own caribbean blackening rub topped with lemon dill bur blanc. a naturally rich source of omega 3.

Creole Mustard Glazed Yellow Fin Ahi Tuna **\$16.95**

often referred to as the "fillet mignon of the sea", ahi tuna is rich with flavor. it's firm and flaky texture makes it a seafood favorite. painted with our own creole mstard honey glaze and lightly seared on our grill, this is an ahi steak you will not soon forget.

PO BOY SANDWICHES 11

Fried Chicken Po Boy **\$7.95**

Blackened Chicken Po Boy **\$9.95**

Fried Alligator Po Boy **\$11.95**

Grilled Portobello Po Boy **\$9.95**

Fried Crawfish Po Boy **\$9.95**

Steak Po Boy **\$8.95**

Blackened Catfish Po Boy **\$9.95**

Fried Catfish Po Boy **\$9.95**

Fried Shrimp Po Boy **\$9.95**

Crab Cake Po Boy **\$10.95**

Muffaletta **\$9.95**

a specialty of new orleans tomato focaccia bread stuffed with layers of sliced mozzarella, genoa salami and smoked ham, topped with a garlic olive salad. the olive salad is the feature that sets the muffaletta apart from all other sandwiches.

DECADENT BURGERS 3

Cajun Burge **\$10.95**

seasoned with creole spices topped with lettuce, tomato, pickles, fried okra, deep fried onion, creole mustard and moejoes spicy remoulade.

Caribbean Burger **\$10.95**

seasoned with jerk spices topped with lettuce, tomato, pickle, deep-fried onions, a ring of grilled fresh pineapple and moejoes sweet caribbean rum sauce.

Build To Suit Burger **\$9.95**

top it with choice of lettuce, tomato, raw onion, pickle, mayo, bbq, spicy remoulade, caribbean rum sauce, creole mustard, grilled onions (25), sauteed portobello (\$1), blue cheese (\$1), mozzarella, swiss or american (50), bacon (\$1) or 1/2 lb. fried shrimp (\$2.50).

SIDES 12

Sweet Potato Fries	\$2.95
Bayou Ribbon Fries	\$2.95
Red Beans And Rice	\$3.95
Cole Slaw	\$1.95
Black Eyed Peas	\$1.95
Deep Fried Pickle	\$1.95
Corn On The Cob	\$1.95
Loaded Baked Potato	\$3.95
Cheddar Mashed Potato	\$2.95
Southern Fried Okra	\$1.95
Green Bean Almondine With Bacon	\$2.95
Caesar Side Salad	\$3.95

DESERTS 7

Moe Joe's Flaming Banana

sliced banana, pan sauteed in carmel and bacardi 151 rum. served over vanilla ice cream & set a flame on your table for you to roast skewered marshmallows over.

Bread Pudding

a delicious baked dessert made from torn french bread & custard with raisins and chopped pecans.

Cheesecake Riverboat

cheesecake filled crepe, deep fried and topped with raspberry sauce.

Moe Joe's Chocolate Death

14 towering layers of fudge and chocolate cake, packed with chocolate chips and drizzled with chocolate and carmel.

Fresh Baked Beignets

warm french-style prepared to order and dusted in powdered sugar, just like in new orleans. try an order with a cup of our starbucks coffee.

2 Scoop Banana Split

topped with chocolate, strawberry, carmel, whipped cream, nuts and a cherry.

Single Scoop Sunday

choice of topping including chocolate, carmel, strawberry, raspberry, whipped cream and nuts.