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<table>
<thead>
<tr>
<th>OYSTERS</th>
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</thead>
<tbody>
<tr>
<td><strong>Raw Oysters</strong></td>
<td>Half dozen 12 Full dozen 18</td>
</tr>
<tr>
<td><strong>Steamed Oysters</strong></td>
<td>Diced served with drawn garlic butter 19</td>
</tr>
<tr>
<td><strong>Fire-Grilled Oysters</strong></td>
<td>Oak wood fire-grilled oysters with garlic herb butter. Eight served on the half shell 20</td>
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<tr>
<td><strong>Oysters Italiano</strong></td>
<td>Garlic butter, romano cheese and fresh herbs. Eight served on the half shell 18</td>
</tr>
<tr>
<td><strong>Oysters J’s</strong></td>
<td>Freshly sliced jalapeño peppers, shredded Monterey Jack cheese, and bacon. Eight served on the half shell 18</td>
</tr>
<tr>
<td><strong>Oyster Rockefeller</strong></td>
<td>Classic Rockefeller with fresh spinach, herbs, &amp; bacon on a hollandise. Eight served on the half shell 18</td>
</tr>
<tr>
<td><strong>Oyster Sampler</strong></td>
<td>Some of the favorites: Oysters Italiano, Oysters Rockefeller, and Oysters J’s. 19</td>
</tr>
</tbody>
</table>

**BEER & BAIT FOOD**

**Peel & Eat Boiled Shrimp**
Served chilled. Half pound 16 One pound 28

**Smoked Tuna Dip**
Fresh from the Gulf and served up cold with crackers on a bed of lettuce 14

**Onion Rings**
Fresh cut onions, hand breaded and fried to a golden brown. Served with homemade buttermilk ranch dressing 9

**Fried Pickles**
Served with homemade buttermilk ranch dressing 9

**Fried Mozzarella**
Fresh mozzarella topped with Parmesan & herbs. Served with marinara sauce 10

**Firecracker Shrimp**
Shrimp coated in crispy Japanese bread crumbs, fried, tossed in a sweet & spicy sauce, and topped with green onion 14

**Spinach & Artichoke Dip**
Hot delicious, creamy cheesy spinach dip with just the right amount of artichoke. Served with hot tortilla chips 14

**Crate Cake Balls**
Hand made with lump crab, served over our home made corn & jalapeño salsa, topped with creole hollandise 16

**Calamari**
Tossed with Parmesan and herbs, served with marinara 14

**Shrimp Spring Rolls**
Shrimp lightly stuffed with lemon-grass and ginger, fried in a spring roll wrapper. Served with our sweet chili sauce 12

**SOUPS & SALADS**

**French Onion**
Featuring slow cooked caramelized onions. Served with French bread croûtons and topped with provolone cheese. Cup 4.36 Bowl 7.25

**Homemade Red Beans & Rice**
Red beans with a perfect blend of spices, andouille sausage and a touch of Cajun seasoning, topped with white rice. Cup 4.25 Bowl 7

**Award Winning Seafood Gumbo**
Fish, shrimp, scallops, and other delicious seafood delights. Cup 5.25 Bowl 8

**Homemade She Crab**
This hot creamy delight is a favorite of crab lovers everywhere. Cup 5.25 Bowl 8

**Cesar Salad**
Romaine, fresh Parmesan, Caesar dressing, croûtons 7

**House Salad**
Spring mix and romaine hearts, fresh Parmesan, cucumbers, tomatoes, and your choice of dressing 8

**Make your salad an entrée by adding:**
- Grilled Chicken: 6.36 Grilled Fish 9
- Blackened Fish: 9 Grilled Shrimp 10

**SOME LIKE IT STEAMED**

Platters served with new potatoes, corn on the cob, and drawn butter.

**Alaskan Snow Crab**
One and a half pounds of sweet & tender legs 16

**Coastal Steamer Platter**
One and a half pounds of sweet, tender snow crab legs and one pound of steamed peel & eat shrimp 18

**SOUTHERN FAVORITES**

**Shrimp & Grits**
Bacon & Gouda grits, a flaky biscuit, topped with New Orleans style BBQ shrimp. Served with roasted tomato and grilled asparagus 28

**Fish & Grits**
Bacon & Gouda grits, flaky biscuit, topped with fried fish. Served with roasted tomato and grilled asparagus 26

**AJ’s Shrimp Orleans**
Gulf shrimp sauteed in a creamy white wine Cajun reduction sauce, with sun-dried tomatoes, and mushrooms over linguine. Topped with green onions 26

**AJ’s Chicken Orleans**
A creamy white wine Cajun reduction sauce with chicken, sun-dried tomatoes, mushrooms, & linguine. Topped with green onions 22

**Grilled Redfish**
With hollandaise. Served with Bacon & Gouda cheese grits, roasted tomatoes, and grilled asparagus 27

**SIGNATURE SANDWICH PLATES**

Served with fries, coleslaw, and a hushpuppy. Add cheese $1.50 or bacon $1.50

| Substitute onion rings $3 |

**AJ’s House Sandwich**
Broiled fish rusted with Parmesan, served on a brioche bun with remoulade sauce, lettuce, tomato & spicy pickles 18

**Kahunna Burger**
Ground steak patty dressed with lettuce, tomato, red onion, and our house sweet & spicy pickles. Served on a brioche bun 16

**Seafood Po’ Boys**
Prepared on a toasted New Orleans po’ boy roll, dressed with lettuce and tomato. Fries. Served on a brioche bun 16

**Seafood Po’ Boys**
Fried Oyster. Served with fries 16

**Run of the Kitchen II**
Fried shrimp, oysters, scallops, clam strips, and stuffed deviled crab 42

**REEF & RANGE**

Served with baked potato and steamed vegetable medley. Add cheese and bacon to potato $2.50

| If By Land |
| --- | --- |
| Ribeye* | 16 oz. oak wood fire-grilled Natural Black Angus choice cut |
| Surf & Turf* | 8 oz. oak wood fire-grilled Natural Black Angus choice cut |
| Filet* | 7 oz. oak wood fire-grilled Natural Black Angus choice cut |
| Teriyaki Chicken | Oak wood fire-grilled chicken breast with teriyaki sauce & grilled pineapple |
| Pork Chop | 2 1/2 oz. oak wood fire-grilled chops served with apple cherry |

| If By Sea |
| --- | --- |
| Fresh Redfish | Grilled or blackened 26 |
| Fish of the Day | Broiled with lemon butter caper sauce 27 |
| Grilled Mahi | Fresh from the gulf 25 |
| Crab Cake Dinner | Handmade with fresh lump crab. served over corn & jalapeño salsa, topped with creole hollandise 26 |
| Stuffed Shrimp | Broiled gulf shrimp, crab meat stuffing, and bacon, topped with creamy hollandise 27 |
| Mahi Oscar | Fresh Mahi grilled and topped with grilled asparagus, crab meat, and creamy hollandise 34 |
| Redfish Trio | Grilled redfish topped with lump crab meat, scallops, and a Cajun cream sauce 34 |
| Lobster Tail | Broiled lobster tail with honey garlic butter white wine sauce 40 |

**DESSERTS**

| AJs Key Lime Pie by the Slice |
| --- | --- |

We impose a 3% non-cash fee on credit/debit cards. ATMs are available for your convenience with a minimal $0.99 fee. 18% Gratuity included for parties of 8 or more. All alcohol sales are final.

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**REV: 08/21B**