Starters and Lite Fare

CHICKEN FRITTERS
melted pepperjack cheese, sweet corn relish, pico de gallo, peppadew peppers, "sesame cucumber, wonton chips"

KEY WEST PINK SHRIMP

COCONUT SHRIMP

FRIED SCALLOPS

BLUE CHEESE CHIPS

TUNA POKE

FRIED SCALLOPS

Pick your Flavor!

BLUE CHEESE CHIPS

Hand made potato chips, blue cheese sauce, blue cheese crumbles 9.99
Add Bacon 3 Add Jalapenos 1.5

"Upside Down" Nachos
black bean and sweet corn relish, pico de gallo, peppered green chiles, shredded lettuce, tri-color corn tortilla chips, melted pepperjack cheese 13.99
Add Chicken 6 Add Avocado 3 Add Vegan Chili 6

CHICKEN FRITTERS
baked and fried white meat chicken, celery sticks, blue cheese 12.99
Pick your Flavor! Plain / Honey Chipotle (Hot or Mild)
BBQ / Zesty Korean BBQ

Mainland Selections

HAND CUT PORK CHOP
Bone-in pork chop, zesty blood orange BBQ, scallions 24.99

CJ's FILET
USDA Choice filet mignon, maitre d'hôtel butter, red wine demi-glace 34.99

GRILLED PRIME RIB STEAK
USDA Choice Angus Ribeye, garlic rosemary rub, au jus, horseradish cream 26.99

CJ's CHICKEN POT PIE
Chicken, baby peas, carrots, pearl onions, chicken veloute, fluffy puff pastry 28.99

CHARRED VEGGIE SLANT
Portobella mushroom, zucchini, tomato, onion, jalapeno, Italian vinaigrette, roasted red pepper coulis, veggie-infused polenta cake 19.99
Add Impossible Burger 6

Pasta Selections

CHICKEN CAVATAPPI
Chicken breast, pancetta, portobella mushroom, roasted red peppers, smoked gouda cream sauce 19.99

KEY WEST PINK SHRIMP LINGUINI
Pink shrimp, basil and pine nut pesto, grape tomato medley 25.99

SEAFOOD LINGUINI
Baby shrimp, bay scallops, calamari rings with choice of sauce 24.99
Pick your Favorite: House-made marinara sauce, spicy marinara or a light white wine butter sauce

WHOLE GRAIN SPAGHETTI PUTTENESCA
Grape tomato medley, capers, Kalamata olives, roasted red peppers, red onion, olive oil, garlic, fresh basil, white wine 17.99

Add Whole Wheat Spaghetti

CJ's Best Value!
One-half warm-water lobster tail, Key West pink shrimp, diver scallops, maitre d'hôtel butter 44.99

CJ's ENTREES
includes bread service, side house salad or soup, vegetable and starch
Substitutions: Caesar Salad / Baked Potato / Loaded Baked Potato

Seashell Selections

DIVER SCALLOPS
Diver Scallops, bacon roasted shaved brussels sprouts, Balsamic reduction, Parmesan crumb 34.99

LOBSTER TAIL
Warm-water lobster tail, drawn butter, lemon 37.99 Twin Tails 64.99

BLACKENED COBIA
Open Blue cobia, black bean corn relish, avocado, parsley key lime crema 26.99

CRISPY FRIED SNapper
Fresh filet of snapper, seasoned flour, CJ's aioli, lemon 26.99

GRILLED SALMON
Atlantic salmon, mandarin orange and cucumber salsa 24.99

RUM BUTTER MAHI MAHI
Mahi mahi, sweet dark rum butter sauce, roasted plantains 24.99

Seafood Selections

Fried Scallops

Unsweetened Beverages: Fresh Brewed Iced Tea, Herbal Hot Teas, CJ

Pick your Flavor!

Roasted Red Pepper / Spicy / Black Bean and Corn

"Upside Down" Nachos
Black bean and sweet corn relish, pico de gallo, peppered green chiles, shredded lettuce, tri-color corn tortilla chips, melted pepperjack cheese 13.99
Add Chicken 6 Add Avocado 3 Add Vegan Chili 6

NEW VEGGIE SLANT*
hand cut pork chop, charred, glazed, and topped with scallions, red onion, olive oil, garlic, and topped with a blend of scallions, red onion, and garlic with a light white wine butter sauce

Check out CJ’s QR Codes! – CJ’s Allergy Guidelines – CJ’s Sweet Endings

Finest Wine Selection

CHAMPAGNE & SPARKLING
PROSECCO, Italy bat 36 split 12
FREIXENET, Spain split 9
VEUVE DU VERNAY (Rosé), France split 10
VEUVE CLICQUOT, France bat 92

PINOT GRIGIO
MEZZACORONA, Italy bat 34 gl 9
SANTA MARGHERITA, Italy bat 50 gl 14
KING ESTATE, Oregon Pinot Gris bat 48 gl 13

SAUVIGNON BLANC
OYSTER BAY, New Zealand bat 38 gl 10
NOBILIO, New Zealand bat 34 gl 9
FRAMINGHAM, New Zealand bat 46 gl 12

CHARDONNAY
STAGS’ LEAP, Napa Valley CA bat 54 gl 15
STARMONT, Napa Valley CA bat 46 gl 12
KENDALL JACKSON, CA bat 38 gl 10
CAKEBREAD CELLS, Napa Valley CA bat 89

CABERNET SAUVIGNON
STERLING, Central Coast CA bat 38 gl 9
FRANCISCA, Napa Valley CA bat 54 gl 15
SILVER PALM, Northern CA bat 38 gl 10
SILVERADO, Napa Valley CA bat 74
JORDAN, Sonoma CA bat 99

OTHER VARIETALS
THOMAS SCHMITT (Riesling), Germany bat 37 gl 9
VANDERPUMP (Rosé), France bat 42 gl 11
MATEUS (Rosé), Portugal bat 38 gl 10
CANDONI MOSCATO, Italy split 9

OTHER VARIETALS
BODEGA NORTON (Malbec), Argentina bat 38 gl 10
KING ESTATE, Russian River, CA bat 46 gl 12
MARK WEST, CA bat 34 gl 9
OYSTER BAY, New Zealand bat 38 gl 10

CABERNET MERLOT
SILVERADO, Napa Valley CA bat 74
MERLOT
JORDAN, Sonoma CA bat 99

CABERNET MERLOT
OBERON, Napa Valley CA bat 40 gl 13
SILVERADO, Central Coast CA bat 34 gl 9

SILK AND SPICE (Red Blend), California bat 38 gl 10
ALBOLA (Chianti), Italy bat 38 gl 10

OTHER VARIETALS
MARK WEST, CA bat 34 gl 9
OYSTER BAY, New Zealand bat 38 gl 10

OTHER VARIETALS
RED GROUND, California bat 38 gl 10
GENESSEE (Pinot Gris), New York bat 46 gl 12
SILVERADO, Napa Valley CA bat 74
CANDONI MOSCATO, Italy split 9

INDUSTRY INFORMATION

In the State of California, the sale of alcohol to minors under the age of 21 is illegal, and the sale of alcohol to persons over the age of 21 who appear to be visibly intoxicated is also illegal. Persons under the age of 18 years shall not be served alcoholic beverages.

INFORMATION FOR CONSUMERS

The sale, purchase, or consumption of alcoholic beverages by persons under the age of 21 is illegal. Persons over the age of 21 shall not purchase or consume alcoholic beverages in a manner that is offensive, objectionable, or otherwise violates the laws governing the sale, purchase, and consumption of alcoholic beverages.

INFORMATION FOR RESPONSIBLE CONSUMER

If you drive, please don’t drink. Call a designated driver or a taxi.

INFORMATION FOR CONSUMER

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters or undercooked meat, and should eat all fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 64D-3.0048(I), Administrative Code.

Market Availability and Pricing
All subject to Market Availability
Available as an addition to any individual food order

Consumer Alert

Consumer Alert

UNsWEETEn BEVERAGEs: Fresh Brewed Iced Tea, Herbal Hot Teas, Club and Diet Sodas, American Coffee and Still/Sparkling Waters
Available upon Request: Whole Wheat Buns and Wraps, Whole Wheat Spaghetti

CJ's Specialty

Blue Zones® Inspired
Blue Zones Project® is a Community-led Wellness Initiative making Healthy Choices Easier

Consumer Alert

Learn more about the Blue Zones Project®
www.bluezonesproject.com

Consume Information: If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters or undercooked meat, and should eat all fully cooked. If unsure of your risk, consult a physician. Section 64D-3.0048(I), Administrative Code.

Add Whole Wheat Spaghetti

BEVERAGEs
Unsweetened Beverage Options: Fresh Brewed Iced Tea, Herbal Hot Teas, Club and Diet Sodas, American Coffee and Still/Sparkling Waters Available upon Request: Whole Wheat Buns and Wraps, Whole Wheat Spaghetti
**Soups and Salads**

- **MARCO SEAFOOD CHOWDER / CHEF’S SOUP OF THE DAY / VEGAN CHILI**
  - Bowl 9.99 / Cup 5.99
  - Add Sour Cream / Onions 0.5
  - Add Cheese 1.5
  - Add Bacon 3

**CJ WRAPS**

- Whole Wheat Tortilla Wrap or Lettuce Bed upon Request

**CJ’S BURGER**

- One-half pound ground beef, cheese, lettuce, tomato, onion, Kaiser roll 14.99

**DELICIOUS, MESSY BURGER made from Plants!**

**CHICKEN SANDWICH**

- Grilled chicken breast, applewood smoked bacon, smoked gouda, lettuce, tomato, onion, bacon aioli, whole wheat bun 13.99

**CJ’S "PHILLY" CHEESE STEAK**

- Shaved sirloin, sautéed onions, crini mini mushrooms, American cheese, Amoroso roll 13.99

**MINI BURGER BASKET**

- Two choice ground beef burgers, American cheese, dill pickles 10.99

**CHICKEN SLIDER BASKET**

- Two breaded chicken cutlets, cheddar cheese, dill pickles, Sriracha mustard slaw, pretzel roll 12.99

**FISH SANDWICH**

- Mahi mahi, lettuce, tomato, CJ’s aioli, Amoroso roll 15.99
  - Grilled, Blackened or Fried

- **CRISPY MAHI BASKET**
  - Flash fried mahi mahi, CJ’s aioli, lemon 14.99

- **SALMON BLT**
  - Salmon, applewood smoked bacon, lettuce, tomato, pesto aioli, oat-topped wheat bread 15.99
  - *Without Salmon 9.99*

**Cheese Selections:**

- American / Cheddar / Feta / Smoked Gouda / Goat / Swiss / Pepperjack / Blue Cheese 1.5 each

**Other Toppings Selections:**

- Portabella Mushroom Cap 5 each
- Applewood Smoked Bacon / Avocado 3 each
- Sautéed Mushrooms / Onions / Jalapeños 1.5 each

**Sandwiches and More**

- Served with One Side: Choice of Fresh Fruit, French Fries, Cole Slaw or Chips

- **TURKEY**
  - Turkey breast, cheddar cheese, lettuce, tomatoes, avocado, bacon aioli 13.99
  - Add Bacon 3

- **VEGGIE**
  - Portabella mushroom, hummus, bell peppers, carrots, green onions, tomatoes, micro greens 11.99
  - Add Feta / Goat Cheese 1.5
  - Add Avocado 3
  - Add Chicken 6

- **SALMON BLT**
  - Salmon, applewood smoked bacon, lettuce, tomato, pesto aioli, oat-topped wheat bread 15.99

- **Substituting with a Whole Wheat Tortilla Wrap:**

- **TORTILLA WRAP**
  - Whole wheat, lettuce, tomatoes, avocado, bacon aioli 14.99

- **HOUSE**
  - Mixed greens, cucumbers, red onions, grape tomato medley, house citrus vinaigrette 9.99

- **Ask your server!**

- **Premium Additions Available**

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**CJ’S Margarita**

- Tequila, Triple Sec, sour, splash of OJ, lime 9

- Add a Grand Marnier Floater 3

**CJ’s Favorites**

- **CJ’s Frozen**
  - Classic Piña Colada or Daiquirí 9
  - Other Available Flavors:
    - Banana, Mango, Peach, Raspberry, Strawberry
    - Add a Floater 2

- **CJ’s Bloody Mary**
  - Absolut Peppar Vodka, CJ’s Signature Bloody Mary mix, Pickled Asparagus, Celery stick, Pickled Extreme Bean, Blue Cheese Olives, Two Key West Pink shrimp with a spiced rim 17

- **CJ’s Specialty Drinks**

- **Marco Mermaid**
  - Coconut rum, Banana Liqueur, pineapple juice, splash Blue Curaçao 10

- **Mango Punch**
  - Coconut rum, Mango vodka, pineapple juice, mango puree, splash grenadine 10

- **Blackberry Sidecar**
  - Blackberry brandy, Triple Sec, Agave Nectar, sour 10

- **Captain Painkiller**
  - Captain Morgan rum, Piña Colada, pineapple juice, orange juice garnished with nutmeg 10

- **"Nauti" Pirate**
  - Nautical gin, Blood Orange puree, lime juice, simple syrup, grapefruit juice, soda 10

- **Blood O’Rita**
  - Patron Silver, Solerno, Blood Orange puree, splash of OJ, sour, lime 13

- **Blood O’Tini**
  - Grey Goose, Solerno, Blood Orange puree 12.5

- **Blood O’Lemon**
  - Belvedere, Solerno, Blood Orange puree, lemonade 11

**CJ’s Miami Vice Special**

- Bacardi, Piña Colada, Strawberry Daiquirí
  - One for $13 — Two for $18

- (Both drinks must be served at the same time)

**Golden Rita**

- Herradura Reposado, sour, splash of OJ, splash of lime, Grand Marnier floater 13

- **CJ’s Skinny Rita**
  - Don Julio, Agave Nectar, fresh lime, soda 14
  - Add a Grand Marnier Floater 3

**CJ’s Happy Hour Pricing**

- Daily 4:30—6:30 pm

- *House Wine (Red/White) 4.5
  - All Wine Bottles 10% Discount
  - House Liquor 4.5 / Select Liquor 6
  - Select Domestic Beer 3 / 3.75 (Draft / Bottle)
  - Stella / Shock Top 4.5 (Draft only)
  - (Craft beers not included on Happy Hour)*

- *Happy Hour Available Everywhere / No Discounts on Happy Hour
  - All Alcohol Prices include Florida Sales Tax

**Committed to Consistently Providing Quality Food and Outstanding Guest Service in a Fun, Friendly and Relaxed Environment.**

**Serving cherished locals, seasonal visitors and new friends since 2008!**

**The Heart of the Rock**

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