



**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*

CJ's Drink Specialties

"Nauti" Pirate Nautical gin,
Blood Orange puree, lime juice, simple syrup,
grapefruit juice, soda 13

Mango Punch Coconut rum, Mango vodka,
pineapple juice, mango puree,
splash grenadine 13

Captain Painkiller Captain Morgan spiced rum,
Piña Colada, pineapple juice, orange juice
garnished with nutmeg 13

Marco Mermaid Coconut rum, Banana Liqueur,
pineapple juice, splash Blue Curaçao 13

CJ's Miami Vice Special

Light Rum, Piña Colada, Strawberry Daiquiri

One for \$14—Two for \$20

(Both drinks must be served at the same time)

CJ's Spiked Lemonade Titos, St. Elder,
Fresh lemon juice, splash Sprite 13

CJ's Hurricane Bacardi Superior Rum, Passionfruit, OJ,
lime juice, splash simple syrup, dark rum floater 13

Blood O'Rita Patrón Silver, St. Elder,
Blood Orange puree, splash of OJ, sour, lime 13

Blood O'Tini Ketel One, St. Elder,
Blood Orange puree 13



CJ's Signature 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 18

Starters and Lite Fare

TUNA POKE 🍴

Ahi tuna, avocado, edamame,
sesame cucumber,
wonton chips 16.99

Pick your Flavor!

Spicy Mayo / Sweet Chili Sambal /
Citrus "Ponzu" with Mango

Add Jalapeños 1.5

BLUE CHEESE CHIPS

House-made potato chips,
blue cheese sauce,
blue cheese crumbles 9.99

Add Bacon 3 Add Jalapeños 1.5

"UPSIDE DOWN" NACHOS

Black bean and sweet corn relish,
pico de gallo, peppadew peppers,
shredded lettuce,
tri-color corn tortilla chips,
melted pepperjack cheese 14.99

Add Chicken 7 Add Avocado 3

Add Vegan Chili 6

KEY WEST PINK SHRIMP

Pink shrimp with lemon and
cocktail sauce 16.99

**Available Blackened, Grilled,
Fried or Chilled**

COCONUT SHRIMP

Coconut breaded shrimp,
mango sweet chili aioli 14.99

PREMIUM OYSTERS

ON THE HALF SHELL 🍴

Freshly Shucked/Sustainably
Sourced

Market Availability and Pricing

LOCAL STONE CRAB

Market Availability and Pricing
October—May



CJ'S HUMMUS

Garbanzo beans, tahini, garlic,
cumin, raw vegetables,
whole wheat pita 11.99

Pick your Flavor!

Classic / Spicy / Black Bean and Corn

CHICKEN WINGS

Chicken wings, celery sticks,
blue cheese 8 pc 16.99

Pick your Flavor!

Plain / Honey Chipotle (Hot or Mild)
BBQ / Zesty Korean BBQ



CJ'S CRISPY CALAMARI

Calamari rings, spicy marinara,
lemon wedge 15.99



Blue Zones® Inspired

Blue Zones Project® - A Community-led Wellness Initiative making Healthy Choices Easier

Unsweetened 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 and To Go boxes



Soups and Salads

CHEF'S SOUP OF THE DAY

Finest ingredients, prepared in house



VEGAN CHILI

Add Sour Cream / Onions 0.5 each Add Cheese 1.5

Add Bacon 3

Bowl 11.99

Cup 6.99



SEAFOOD SALAD Baby shrimp, bay scallops, calamari, grape tomato medley, mixed greens, light champagne vinaigrette 16.99

BEET SALAD Red beets, goat cheese, candied pecans, mandarin oranges, mixed greens, orange poppy seed dressing 16.99

TROPICAL COBB SALAD Mango, avocado, baby shrimp, boiled egg, bacon, grape tomato medley, feta cheese, mixed greens, house citrus vinaigrette 16.99

Sub Chicken Breast 4

BURRATA SALAD Burrata cheese, heirloom tomatoes, balsamic glaze, lemon truffle arugula, baguette 15.99

CAESAR SALAD Romaine lettuce, Caesar dressing, croutons, Parmesan Reggiano 11.99

Add Anchovies 2 Add Bacon 3



HOUSE SALAD Mixed greens and Romaine lettuce blend, cucumbers, red onions, grape tomato medley, house citrus vinaigrette 9.99

House Made Dressing Served on the Side

Vinaigrettes (Citrus, Balsamic, Italian),

Honey-Dijon, Caesar, Hidden Valley Ranch, Blue Cheese, Orange Poppy Seed, Thousand Island

**Make it an Entrée
with CJ's Premium Additions**

Sandwiches and More

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

\$2 Subs—Side House Salad / Sweet Potato Puffs

\$3 Subs—Cup of Soup / Cup of Chili / Side Caesar

Add Cole Slaw 5 / Add Side House Salad 5 / Add Side Caesar Salad 6



SALMON BLT Salmon, applewood smoked bacon, lettuce, tomato, Hellmann's mayonnaise, oat-topped wheat bread 16.99 **Without Salmon 11.99**



VEGGIE WRAP Portabella mushroom, hummus, bell peppers, carrots, green onions, tomatoes, arugula, red wine vinaigrette, whole wheat wrap 12.99

Add Feta / Goat Cheese 2 each

Avocado 3 Add Chicken 7

CJ's MAHI MAHI

Served with CJ's aioli, lemon 17.99

Available as sandwich or a wrap

Blackened, Grilled or Fried

Ask about our Premium Fish Upgrades

CJ'S FRENCH DIP Shaved prime rib, provolone, horseradish cream, au jus 17.99

CRISPY MAHI MAHI STRIPS Flash fried mahi mahi, CJ's aioli, lemon 17.99

CJ'S BURGER One-half pound ground beef, cheese, lettuce, tomato, onion, Kaiser roll 16.99

MINI BURGER BASKET Two choice ground beef burgers, American cheese, dill pickles 14.99

Add Additional Burger - 5 each

CHICKEN SANDWICH Grilled chicken breast, applewood smoked bacon, Pepperjack, lettuce, tomato, onion, bacon aioli, Kaiser roll 16.99

Whole Wheat Tortilla Wrap or Lettuce Bed upon Request

Cheese Selections: American / Cheddar / Feta / Goat / Pepperjack / Blue Cheese 2 each

Other Topping Selections: Applewood Smoked Bacon / Avocado 3 each

Sautéed Mushrooms / Onions / Jalapeños 1.5 each



CJ's Specialty



Blue Zones® Inspired



Consumer Alert



CJ's ENTRÉES

Served with side house salad or soup, vegetable and starch
\$2 Sub—Caesar Salad \$2 Sub—Baked Potato \$5 Sub—Loaded Baked Potato



Seafood Selections

DIVER SCALLOPS 🍷 Diver Scallops,
warm cabbage salad, honey garlic glaze 34.99

GRILLED SALMON 🍷 Atlantic salmon,
mandarin orange and cucumber salsa 25.99

When you want it all ...

SEAFOOD COMBO 🍷 Key West pink shrimp,
today's fresh catch, diver scallops,
maitre d'hôtel butter 44.99

RUM BUTTER MAHI MAHI 🌴 Mahi mahi,
roasted plantains, sweet dark rum butter sauce 26.99

KEY WEST PINK SHRIMP
Pink shrimp with lemon and cocktail sauce 25.99
Available Blackened, Grilled, Fried or Chilled

COCONUT SHRIMP ENTRÉE 23.99

CRISPY FRIED SNAPPER Fresh filet of snapper,
seasoned flour, CJ's aioli, lemon wedge 32.99

CJ's Cook-your-Catch

Proudly preparing your freshly-caught-catch!

Per person 21.99

*24 hour advance notice requested

Mainland Selections

*Item contains vegetable and starch

ROASTED AGED PRIME RIB 🍷
Queen cut (10 oz) USDA Choice Angus Beef,
au jus, horseradish cream 28.99

Available after 4 pm

CJ'S CHICKEN POT PIE* 🌴 Chicken, baby peas,
carrots, pearl onions, chicken velouté,
flaky puff pastry 24.99

CJ'S FILET 🍷 USDA Choice filet mignon,
maitre d'hôtel butter, red wine demi-glace 35.99



CHARRED VEGGIE SLANT*

Portabella mushroom, zucchini,
roasted tomato, onion, jalapeño,
Italian vinaigrette, marinara,
veggie-infused polenta cake 19.99

CJ's Premium Additions

Key West Pink Shrimp 15 / Salmon 🍷 13 / Mahi 13 / Chicken 7
Diver Scallop 🍷 5 each / Premium Fish - Market Price

All subject to Market Availability / All are available as an addition to any individual food order
Additional bread baskets 3 / Split Entrées with extra sides 9 Share Entrées—We provide the plate

Chicken or Burger
for your fur baby 7



Pasta Selections

Served with side house salad or soup \$2 Subs—Caesar Salad \$3 Subs—Ravioli, Gluten-free Pasta, Mixed Vegetables



WHOLE GRAIN SPAGHETTI PUTTANESCA

Roasted tomatoes, capers, Kalamata olives,
roasted red peppers, red onion, olive oil, garlic,
fresh basil, white wine 20.99

KEY WEST PINK SHRIMP LINGUINI

Key West Pink Shrimp, roasted tomatoes, arugula,
garlic, olive oil, lemon, butter 27.99



PINK SHRIMP & DIVER SCALLOP LINGUINI

Key West Pink Shrimp & Diver Scallops,
Pernod and tomato cream sauce 29.99

CHICKEN CAVATAPPI

Chicken breast, pancetta, portabella mushroom,
roasted red peppers,
garlic cream sauce 23.99

🍷 **CONSUMER 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-3.040(8), FL Administrative Code

CJ's Finest Wine Selections

PROSECCO, Italy btl 42, split 12
FREIXENET, Spain split 11
VEUVE CLICQUOT, France btl 96 gl 32

CHAMPAGNE & SPARKLING

VEUVE DU VERNAY (Rose) split 12
CHANDON BY THE BAY, CA btl 64

PINOT GRIGIO

MEZZACORONA, Italy btl 42 gl 11
SANTA MARGHERITA, Italy btl 54 gl 15
KING ESTATE, Oregon Pinot Gris btl 48 gl 13

CHARDONNAY

STAGS' LEAP, Napa Valley CA btl 54 gl 15
STARMONT, Napa Valley CA btl 48 gl 13
KENDALL JACKSON, CA btl 42 gl 11
CAKEBREAD, Napa Valley CA btl 92

SAUVIGNON BLANC

OYSTER BAY, New Zealand btl 42 gl 11
NOBILO, New Zealand btl 46 gl 12

OTHER WHITE VARIETALS

ST. GABRIEL (Riesling), Germany btl 42 gl 11
GORDONNE SPRINGS (Rosé), France btl 48 gl 13
CANDONI MOSCATO, Italy split 12

CABERNET SAUVIGNON

STERLING, Central Coast CA btl 42 gl 11
FRANCISCAN, San Miguel CA btl 54 gl 15
SILVER PALM, Northern CA btl 46 gl 12
JORDAN, Sonoma CA btl 99

MERLOT

STERLING, Central Coast CA btl 42 gl 11

PINOT NOIR

ANNABELLA, Russian River, CA btl 48 gl 13
OYSTER BAY, New Zealand btl 42 gl 11

OTHER RED VARIETALS

ALAMOS (Malbec), Mendoza btl 42 gl 11
SILK AND SPICE (Red Blend), Portugal btl 42 gl 11
GABBIANO (Chianti), Italy btl 42 gl 11

CJ's Favorite Libations

Monday/Wednesday
 \$9 CJ's Margarita

CJ's Margarita

Tequila, Triple Sec, sour,
 splash of OJ, lime 12

Add a Grand Marnier Floater 3

Golden Rita Milagro Reposado,
 sour, splash of OJ, splash of lime,
 Grand Marnier floater 13

The Real Deal Rita Don Julio,
 Agave Nectar, key lime 14
Add a Grand Marnier Floater 3

Tuesday / Friday

\$9 CJ's Colada
 \$9 CJ's Daiquiri
 \$1 Floater

CJ's Frozen

Classic Piña Colada or Daiquiri 12

Other Available Flavors: Banana,
 Lemonade, Mango, Passionfruit, Peach,
 Raspberry, Strawberry

Add Myers Rum Floater 3

**CJ's Craft
 Margaritas**

CJ's Mojito

Bacardi muddled with lime,
 simple syrup and fresh mint
 topped with soda 13

Other Available Flavors: Coconut Orange, Mango

Saturday
 \$10 CJ's Mojito

Tuesday/Saturday
 \$8 Sangria Glass
 \$22 Sangria Carafe

CJ's Sangria

CJ's specialty blend of wine
 infused with a variety of citrus fruit
 Glass 10 Carafe 26

**SUNDAY
 SUNDAY**

\$9 Mimosa / Bloody Mary
 \$15 Signature Bloody Mary

CJ's Happy Hour
 Daily 4:30—6:30 pm

House Wine (Red/White) 5
 House Liquor 5 / Select Liquor 7
 Select Domestic Beer 3.5 / 4 (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