

WATERFRONT DINING

beer and bait food

Raw Oyster Bar: appalachicola oysters... a signature item of AJ's... always fresh... always good! order 1/2 dozen or full dozen raw ~ market price order full dozen steamed ~ market price

Oysters AJs: fresh jalapeño peppers, monterey jack cheese and bacon, baked on the half shell. ~ 12

Oysters Italianó: topped with garlic butter, parmesan and fresh herbs ~ 10

Peel and Eat Boiled Shrimp: a traditional favorite, fresh from the gulf and served cold. half pound ~ 12 one whole pound ~ 19

Fried Blue Crab Claws: dredged in AJ's seasoned breading & fried to a golden brown and served with our signature key lime sauce. ~ market price

Firecracker Shrimp: plump, succulent shrimp coated in crispy japanese bread crumbs and fried, then tossed in a sweet & spicy sauce. ~ 13

Smoked Tuna Dip: fresh from the gulf and served cold on a bed of lettuce with crackers. ~ 8

Grilled Scallops: fresh jumbo sea scallops wrapped in applewood bacon, hoisin glazed, served with a green mango & cilantro slaw and dressed with a thai peanut vinaigrette. ~ 12

Crab Cake: our very own recipe with lump crab meat, resting atop a fresh corn & jalapeño salsa and finished with our signature key lime sauce. ~ 12

Calamari: rolled in thin breading, quick fried with sweet cherry peppers & capers and served with marinara sauce. ~ 9

N'awlins Shrimp: traditional new orleans style bar-b-que shrimp with a touch of lemon, rosemary & served with grilled bread. ~ 13

Onion Rings: house battered & served with our signature horseradish cream sauce ~ 7

Fried Mozzarella: fresh mozzarella, hand breaded and tossed in parmesan & herbs, served with a classic marinara sauce. ~ 8

Fried Pickles: dill slices served with homemade buttermilk ranch dressing. ~ 6

The Seablaster Combo: crab claws, calamari, fried pickles and fried mozzarella... it's a crowd pleaser! ~ 27

Blackbeard Combo: a combination of AJ's favorites: blue crab claws, tuna dip, and 1/2 pound of peel and eat shrimp. ~ 29

soup

Gumbo: our own rich seafood gumbo made AJ's style, fresh ground andouille sausage, scallops, fish, shrimp and other seafood delights. ~ 7

French Onion: housemade onion soup, french bread crouton and topped with gruyere cheese. ~ 6

Housemade Clam Chowder: our very own creamy new england style recipe overloaded with succulent gulf clams, bacon and leeks. ~ 6

Red Beans & Rice: red beans with a perfect blend of andouille sausage, spices and a touch of cajun seasoning, topped with white rice. ~ 5

Soup of Day: one of the chef's favorite soups made fresh each day. ~ 6

fried platters from the gulf

served with cole slaw, fries and hushpuppies.

Run of Kitchen: a run through the kitchen of the gulf coast's finest seafood. triggerfish, gulf shrimp, oysters, scallops, clam strips and stuffed deviled crab. ~ 28

Fried Shrimp: succulent butterflied gulf shrimp lightly breaded & fried ~ 22

Clam Strips: sweet, tender & fried to a golden brown. ~ 17

Signature Sauces: choose from cocktail, tartar, remoulade and key lime sauce

salad

Dressings: bleu cheese, ranch, avocado ranch, caesar, aegean, toasted sesame and ginger, honey mustard & house dressing.

Caesar Salad: crisp romaine hearts topped with parmesan cheese, croutons and caesar dressing. ~ 7

Iceberg Wedge: crisp iceberg wedge topped with bacon, bleu cheese, vine ripe tomatoes & balsamic drizzle. ~ 9

AJ's Signature Salad: fresh mixed greens, crumbled bleu cheese, dried fruit, spiced nuts and served with your choice of dressings. ~ 11

Make these salads an entree with a choice of grilled, blackened or fried:

grilled chicken ~ 3 grilled fish ~ 4 shrimp ~ 5

Buffalo Shrimp Salad: baby gulf shrimp breaded and deep fried tossed in our signature hot sauce and placed on crispy iceberg lettuce. ~ 13

Grilled Steak Salad: tender sirloin steak sliced, served over mixed greens and topped with cherry tomatoes, bleu cheese, avocado and sliced onion. ~ 13

Fresh Ahi Tuna Salad: seared fresh tuna, served over mixed greens, then topped with cucumber, red onion, cherry tomatoes, avocado and hard boiled eggs. ~ 16

pasta

AJ's Pasta Orleans: a delicate sautee of chicken, gulf shrimp or both in a creamy cajun reduction with fresh mushrooms and sun-dried tomatoes, then served over a bed of linguini. **Chicken ~ 19 Shrimp ~ 22 Combo ~ 24**

Chicken Florentine: sliced chicken breast and fresh spinach in olive oil, reduced in Alfredo cream sauce, tossed with pancetta and Parmesan cheese over a bed of linguini. ~ 19

Shrimp Pesto: a fresh made pesto with shrimp and sundried tomatoes and served over linguini pasta. ~ 22

signature sandwiches

served with fries, coleslaw and hushpuppies.

Kahuna Burger: ground steak patty, lettuce, tomato, a slice of onion and spicy pickles on a toasted ciabatta roll. ~ 10

Po-Boys: a choice of fried shrimp, gulf coast oysters or fried fish on fresh new orleans style bread with shredded lettuce, tomato, red onion.

shrimp ~ 11 fish ~ 10 oyster ~ market

AJ's House Sandwich: fresh flounder crusted with parmesan and served on a sesame bun with homemade remoulade sauce, lettuce, tomato and spicy pickles. ~ 12

Seafood Muffuletta: shrimp, fish, crawfish tails and scallops that are cajun seasoned, pan sauteed and served hot on a large round roll with traditional olive spread and melted provolone cheese. ~ 11

see reverse side for dinner entrée selections.



A BETTER LIFESTYLE!

if by sea

all platters served with baked potato and steamed vegetable medley.

Crab Cake: our twist on a crowd pleaser made with lump crab meat, resting atop a fresh corn & jalapeño salsa and finished with our key lime sauce. ~ 23

Broiled Shrimp: the gulf's freshest jumbo shrimp, broiled in white wine garlic sauce. ~ 23

Broiled Seafood Platter: a variety of fresh gulf shrimp, scallops, triggerfish, deviled crab and oysters well seasoned for the taste buds. ~ 28

Stuffed Shrimp: gulf shrimp stuffed with AJ's lump crabmeat stuffing, bacon wrapped and broiled, finished with a buttery hollandaise sauce. ~ 24

Stuffed Lobster Dinner: a pound and a half of a warm water florida lobster tails, stuffed with our lump crab meat stuffing and then topped with a buttery hollandaise sauce. ~ market price

Fish of the Day: freshest fish off the dock, broiled and complimented with a lemon butter caper sauce ~ market price

Grilled Triggerfish: a local fisherman's favorite loved for its mild, moist white meat. ~ 20 get it blackened. ~ 21

AJ's Stuffed Fish: a fresh fish filet stuffed with lump crab meat stuffing and broiled to perfection. ~ 24

Yellow Fin Tuna: fresh top grade tuna marinated and grilled, we recommend it cooked medium rare to medium ~ 23 get it blackened. ~ 24

Checkerboard Flounder: whole fresh flounder, broiled with a lemon & brown butter caper sauce then garnished with parmesan herb croutons. ~ 27

Grouper en Papillote:
fresh filet wrapped in parchment paper with aromatic vegetables, new potatoes and topped with a fried softshell crab, hollandaise and cajun spiced nuts. ~ 29

Whole Fried Fish:
"market choice" fish, served with brown butter meuniere sauce, grilled asparagus and a baked potato
~ Market Price ~

Market Choice Fried Fish

Grouper en Papillote

if by land

fresh chargrilled steaks from buckhead beef, served with baked potato and veggies.

AJ's Signature Blackened New York Strip: a tender new york strip topped with cajun cream sauce and baby gulf shrimp. the best on the gulf coast! ~ 32

New York Strip: a tender, delicious strip that is cooked to your specifications. ~ 25

Filet: an 8 oz. tender buckhead choice filet ~ 26

Delmonico Steak: heart of ribeye grilled to your specifications ~ 28

Cajun Chicken: ashley farms' free range chicken breast stuffed with boudin sausage and topped with a cajun crawfish sauce. served with creamy stone ground grits and grilled asparagus. ~ 22

Grilled Teriyaki Chicken: boneless chicken breast marinated in teriyaki sauce and then topped with grilled pineapple. ~ 18

Add Surf to Your Turf... fish of the day ~ 12

alaskan snow crab ~ 10

jumbo fried shrimp ~ 5

stuffed lobster tail ~ market price

Some Like It Steamed!

served with new potatoes and corn on the cob

Alaskan Snow Crab: the finest the sea has to offer! sweet and tender crab legs served with melted butter. Brought to you by the men who risk it all for your enjoyment! ~ 28

steamed to share...

No Frills Steamer: an abundant medley of fresh alaskan snow crab legs, plump gulf shrimp, and mouth watering mussels, all steamed to perfection combined with fresh corn on the cob and seasoned new potatoes. ~ 63

Super Steamer Bucket: best deal on the harbor! AJ's overflowing signature bucket stuffed with fresh Alaskan snow crab legs, delicious king crab legs, plump gulf shrimp, mouthwatering mussels and scrumptious clams all perfectly steamed & seasoned and served with fresh corn on the cob and new potatoes. ~ 78



CONSUMER INFORMATION: There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consume at your own risk.