

Joe's Crab Shack Introduces New Menu and Beverages

2008-05-21

Matthew Dunn, Joe's Crab Shack Executive Chef and Director of Culinary, mixes in some 'turf' with the addition of a 12 oz. Ribeye and keeps the 'surf' with the Seafood Fun-do, a Joe's Crab Shack take on fondue.

"As we ease into summer, we are seeing more guests gather with family and friends at Joe's to enjoy the patio seating, fresh seafood, ice cold beverages and fun in the sun," said Dunn. "We are excited to debut the new menu and beverages because it reinforces our commitment to provide high quality food at a great value."

New menu items include:

Crab Nachos -- Joe's has crossed the border with our take on nachos. Tortilla chips piled high and topped with loads of crab, pico de gallo, cheese and black bean corn relish.

Craveable Crab Cake -- With several shakes of Old Bay(R) Seasoning, this made-from-scratch crab cake contains quite a kick. Served with remoulade sauce and tangy slaw.

Seafood Fun-do -- Take a dip into this creamy fondue filled with shrimp, crawfish and spinach topped with sauteed mushrooms and breadcrumbs. Served with garlic bread for dipping, this fondue is fun to do!

Mussels Marinara -- Sophisticated yet slightly sloppy. A steaming bucket of mussels in a spicy marinara sauce sprinkled with Parmesan and Romano cheese. Served with garlic bread.

12oz. Ribeye -- Juicy steak grilled just the way you want with a side of cheesy new potatoes.

Steampot for 2 -- This is no drop in the bucket. Our classic steampot for 2! Includes tasty Dungeness crab, sweet Snow crab, boiled shrimp, smoked sausage, new potatoes and corn on the cob.

Spicy Boil Flavor -- Spiced up and smokin' hot! This flavor adds some heat to Joe's steampot or to any crab in a bucket.

East Coast Platter -- Crispy, golden fish and chips, crab stuffed shrimp and made-from-scratch crab cake. Served with onion strings.

Bayou's Best Platter -- Blackened tilapia topped with etouffee, golden fried shrimp, Bayou BBQ shrimp and hushpuppies.

Additionally, Joe's makes enjoying your new and old favorites that much easier with the limited time offer of "Summer Buckets." Gather around the table and try a bucket of Mussels Marinara, Peel & Eat Shrimp, BBQ or Spicy Boil Dungeness Crab, Steampot for 2 and beer.

To complement the new menu, Jason Passmore, Joe's Crab Shack's Beverage Manager mixed, blended and stirred up four new beverages.

"We are taking some of the hottest beverage flavor profiles like pomegranate, combining it with something traditional like a margarita and then tossing in a signature Joe's touch," said Passmore. "The new drinks offer customers a surprisingly refreshing and delectable drink just in time to beat the summer heat."

New Beverage items include:

Shark Bite -- Everybody out of the water! Shark sighting! This Joe's signature drink is an experience you won't soon forget. Take a sip and come eye-to-eye with your souvenir shark. This bloody good cocktail comes with a shot of red grenadine, Bacardi Limon rum, SKKY Vodka, blue curacao and sweet and sour.

Rockin' Poppin' Pomegranate Margarita -- Pop into the past with this interactive drink! This margarita combines pomegranate, one of the hottest beverage flavors in the country, with the fun of Pop Rocks.

Mojito's Madness! -- Try one of our new flavored Mojito's including the Pink Pomegranate Mojito and Pineapple Cinnamon Mojito

Tie Dye Swirl -- This multi-colored, multi-layered frozen cocktail is simple frozen fun! Ingredients include a strawberry puree on bottom, then a blend of Bacardi Rum, sweet and sour, mango puree in the middle and is topped with blue curacao.

This article comes from Hotel News Resource

<http://www.hotelnewsresource.com>

The URL for this story is:

<http://www.hotelnewsresource.com/article32738.html>

© 1998 - 2008 Nevistas and the author.

Brought to you by Hotel News Resource

Distribute your news on our Network

See what all the buzz is about at:

http://www.hotelnewsresource.com/Info-news_account_info.html