

APPETIZERS

Smokehouse Nachos | 12.95

choice of chicken, brisket, or pork / pico de gallo / chipotle bbq / fresh jalapenos / four cheese bacon mornay sauce / tortilla or house chips

Smoked Jumbo Chicken Wings | 12 for 13.95 • 6 for 7.95

mild / hot / bbq / cajun rubbed / celery / bleu cheese or ranch

Nashville Chicken Dip | 10.95

hand pulled chicken / cheese blend / Nashville spices / crispy buttermilk waffle

Crab Nachos | 13.95

fresh lump crab / old bay / four cheese bacon mornay / pico de gallo / tortilla or house chips / cilantro / sour cream

Boom Boom Shrimp | 12.95

shrimp / lightly breaded & fried / tossed in spicy sauce

Oysters on the Half Shell

one dozen 23.95 • half dozen 13.95

Blue Point / mild / meaty / briny / cocktail sauce / lemon / tabasco

Fried Calamari | 11.95

cornmeal old bay dusted calamari rings / pico de gallo / Chesapeake remoulade / ciliegine mozzarella

White Cheddar Beer Dip | 10.95

two year aged white cheddar / CJ'S lager / Bavarian pretzels

SALADS

add to your salad – chicken 5.95 | steak, shrimp, salmon 8.95 | crab cake 15.95

Grilled Caesar | 9.95

grilled romaine / house made croutons / asiago chili tuile / house Caesar dressing

CJ'S Steak Salad | 14.95

fresh veggies / grilled steak / shredded asiago cheese / egg / zinfandel vinaigrette

Traditional Wedge | 9.95

crisp iceberg / bacon / cherry tomatoes / bleu cheese dressing / bleu cheese crumbles

HANDHELDS

served with choice of one side

Cameron Smash Burger | 13.95

certified hereford beef / bacon / onion tanglers / cheddar cheese / sauteed mushrooms / bbq sauce

Gourmet Smash Burger | 12.95

certified hereford beef / lettuce / tomato / red onion / American cheese / add bacon 1.00

Mahi Tacos | 12.95

mahi mahi / grilled or blackened / avocado lime slaw / pineapple red pepper salsa / cotija / sriracha aioli

Nashville Hot Chicken Sandwich | 12.95

butter milk hot sauce brined / hand breaded / house made buttermilk waffle / bleu cheese coleslaw / bleu cheese dressing / hot sauce

Black Bean Veggie Burger | 10.95

avocado / pico de gallo / romaine lettuce

Reuben | 13.95

house pickled and braised corned beef / sauerkraut / 1000 island / baby swiss / marbled rye bread

Grouper Sandwich | 14.95

6 oz grouper filet / blackened or broiled / lettuce / tomato / citrus remoulade

Crab Cake Sandwich | 18.95

fresh jumbo lump crab / maryland style / lettuce / tomato / chesapeake remoulade

Smokehouse Sandwich | 11.95

choice of pork, brisket, or chicken / brioche roll / bbq sauce

Smokehouse Tacos | 12.95

two flour tortillas / choice of pork, brisket, or chicken / pico de gallo / avocado / bbq sauce

Brisket Melt Sandwich | 13.95

hickory smoked brisket / cheddar / caramelized onions / Texas bbq / sliced brioche

SOUPS

French Onion | 6.95

Soup Du Jour

priced daily

HOUSEMADE BBQ SAUCES



Chipotle

Sweet

Texas Heat

North Carolina Vinegar

South Carolina Mustard

Old Bay Hot

CJ's Gold

ENTREES

choice of house salad and one side (1.00 up charge for a grilled Caesar side salad or another side choice)

Bavette Steak | 24.95

certified hereford beef / 10 oz tender flank cut

Sloan's Filet Mignon | 37.95

certified hereford beef / 9 oz house cut

Teriyaki Steak Tips | 21.95

certified hereford beef / 8 oz cut filet and ny strip tips / seared / teriyaki glaze

House Aged NY Strip | 33.95

certified hereford beef / 14 oz / 28 day house aged

Smoked Prime Rib

20 oz overlord cut 46.95 | 16 oz king cut 36.95 | 12 oz queen cut 31.95

certified hereford beef / available after 4pm Friday and Saturday

Brisket Platter | 23.95

certified hereford beef / hickory smoked brisket / 8 oz / choice of bbq sauce

Baby Back Ribs | full rack 27.95 | half rack 16.95

house smoked / bbq sauce

Jordan's Crab Cakes | single 23.95 | double 33.95

fresh jumbo lump crab / house made / maryland style / broiled

Peach Bourbon Glaze Grilled Salmon | 24.95

royal tides salmon / medium / peach bourbon glaze

Cajun Salmon Pasta | 24.95

blackened royal tides salmon / fresh fettuccine pasta / bold Cajun cream sauce / house salad / garlic bread

Chili Lime Grouper | 18.95

roasted grouper / chili lime butter

Fried Shrimp | 17.95

jumbo breaded butterflied shrimp / cocktail sauce

Fettuccine Alfredo | 18.95

choice of chicken or shrimp / grilled or blackened / fresh fettuccine pasta / house made alfredo sauce / house salad / garlic bread

Add to any Steak

crab cake 15.95 | shrimp 7.95

sautéed mushrooms, onions, or peppers 1.95

bleu cheese crumbles 2.00

SIDES

2.95

Beer Battered French Fries

CJ'S Signature Potato Chips

Sweet Potato Fries

Onion Rings

Mashed Yukon Potatoes 

House Salad

Coleslaw 

Baked Idaho Potato 

Mac and Cheese

Creamy Risotto 

Grilled Asparagus 

Grilled ½ Caesar

SPECIALTY DRINKS

Smoked Old Fashioned

woodford / sugar / bitters

Honey Lemon Pecan

american honey / butter pecan / lemon / gingerale

Lemon Meringue Martini

whipped vodka / limoncello / lemonade / cream

Peanut Butter Cup

screwball / crème de coca / cream

Mango Sangria

mango vodka / pineapple juice / mango syrup / white zinfandel

Mango Splash

spiced rum / mango syrup / orange juice / sour mix / club soda

NON-ALCOHOLIC DRINKS

Berry Mint Cream Soda

raspberry / peppermint / vanilla / soda water

Vanilla Cola

vanilla syrup / coke / whipped cream / cherry

Mango Razz

raspberry syrup / mango syrup / lemonade / cranberry

BEER BOTTLES

Domestic

Budweiser • Bud Light • Coors Light • Michelob Ultra • Miller Lite • Yuengling • Yuengling Light • White Claw

Import

Corona Extra • Corona Light • Heineken

Craft

Angry Orchard • Dogfish Head 60 Minute IPA
Sam Smith Organic Chocolate Stout • Tröegs Perpetual

ask your server for our current draft list

WINE BY THE GLASS

Red Wines

	6 oz	9 oz
Cabernet – Woodbridge, California	6.99	9.49
Cabernet – Joel Gott, California	9.95	12.95
Malbec – Alamos, Argentina	7.95	10.49
Merlot – Apothic, California	7.95	10.49
Pinot Noir – Mark West, California	8.49	10.99
Pinot Noir – La Crema, California	12.49	15.99

White Wines

Chardonnay – La Crema, California	12.49	15.49
Chardonnay – Woodbridge, California	6.99	9.49
Chardonnay – Kendall-Jackson Avant, California	9.95	12.49
Moscato – Jacobs Creek, Australia	7.95	10.49
Pinot Grigio – Ecco Domani, Italy	7.29	9.79
Riesling – Blue Nun, Germany	6.99	9.49
Sauvignon Blanc – Robert Mondavi, California	7.95	10.49
White Zinfandel – Woodbridge, California	6.79	9.29

ask your server for our current specialty wine selection

WINE BOTTLES

Red Wines

Cabernet – Woodbridge, California	23
Cabernet – Joel Gott, California	48
Pinot Noir – Mark West, California	38
Pinot Noir – La Crema, California	58
Merlot – Apothic, California	30
Malbec – Alamos, Argentina	38

White Wines

Chardonnay – Woodbridge, California	23
Chardonnay – Kendall-Jackson Avant, California	40
Chardonnay – La Crema, California	55
Pinot Grigio – Ecco Domani, Italy	35
Sauvignon Blanc – Robert Mondavi, California	33
Sauvignon Blanc – Oyster Bay, New Zealand	32
Riesling – Blue Nun, Germany	25
Moscato – Jacobs Creek, Australia	20

SPIRIT LIST

Vodka

Grey Goose • Ketel One • Tito's
Absolut • Absolut Citron

Gin

Hendrick's • Bombay Sapphire • Tanqueray

Tequila

Don Julio Repesado • Patron Silver
Jose Cuervo Gold

Rum

Captain Morgan • Bacardi Silver
Malibu

Bourbon & Whiskey

Woodford Reserve
Bulleit Rye • Maker's Mark
Seagram's 7 • Crown Royal
Crown Royal Apple • Jameson
Jack Daniels • Jim Beam
American Honey

Scotch

The Macallan 18
The Macallan 12
Johnnie Walker Black
Dewar's White Label

After Dinner

Disaronno • Grand Mariner
Grasshopper • Baileys
