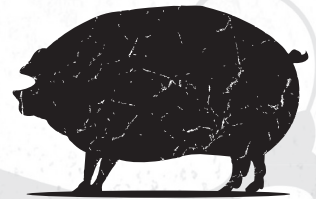


1810 TOWN CENTER BLVD
FLEMING ISLAND, FL 32003

mojo smoke house

BBQ & Blues



PHONE: 904-264-0636
FAX: 904-264-0639

APPETIZERS

MOJO'S FAMOUS ONION RINGS 12

Double breaded,
served with buttermilk ranch

FRIED PICKLES 11

Breaded chips served with comeback sauce

PIT-SMOKED CHICKEN WINGS 15

Smoked then flash fried,
served with celery and bleu cheese

BOOM BOOM SHRIMP 14

Fried shrimp tossed in chipotle ranch

KANSAS CITY BURNT ENDS 16

Crusty outer edges of beef brisket

SMOKED CHICKEN NACHOS 14

Pulled chicken, jalapeños, smoked tomatoes,
Mojo BBQ sauce, jack & cheddar cheese

PULLED PORK QUESADILLA 14

Pulled pork, Mojo BBQ sauce,
jack & cheddar cheese

SOUPS & SALADS

BRUNSWICK STEW

Cup 7 Bowl 10

Traditional stew of chicken, pork, tomatoes,
onions, potatoes, lima beans and corn

HOUSE SALAD 11

Spring mix, jack & cheddar cheese,
tomatoes, cukes, croutons

MOJO Q SALAD 18

Any combination of pulled pork,
beef brisket, turkey breast, or pulled chicken
served on a bed of romaine, jack & cheddar
cheese, tomatoes, cukes and croutons

GRILLED SALMON SALAD* 21

Grilled salmon on a large house salad

BBQ

Served with two homemade sides
and Texas toast

PULLED PORK SHOULDER 18

NORTH CAROLINA PORK 18

BEEF BRISKET 22

SMOKED TURKEY BREAST 19

ST. LOUIS SPARERIBS 22

PIT-SMOKED CHICKEN 19

TEXAS HOT LINKS 17

TWO-MEAT COMBO 22

THREE-MEAT COMBO 25

THE WHOLE HAWG 48

Pork, beef, turkey, chicken, ribs,
sausage with four sides

SOUTHERN PLATTERS

Served with two homemade sides and jalapeño cornbread

DELTA CATFISH PLATTER 20

Louisiana catfish served fried or blackened

BUTTERMILK FRIED CHICKEN 19.5

A boneless breast fried
then topped with cream gravy

GRILLED SALMON* 21

Fresh farm-raised fillet of salmon

SHRIMP & GRITS 20

Shrimp sautéed with chopped bacon, smoked
tomatoes, mushrooms and caramelized onions over
garlic cheddar grits. Served with one side

MOJO SMOKEHOUSE CHICKEN 20

Grilled breast, topped with
Mojo BBQ Sauce, sautéed onions,
smoked bacon, jack & cheddar cheeses

JUMBO BBQ SANDWICHES

Served on a toasted bun with one side

PULLED PORK 15

NORTH CAROLINA PORK 15

CHOPPED BRISKET 16

SMOKED TURKEY 15.5

PULLED CHICKEN 15.5

SPECIALTY SANDWICHES

Served with one homemade side

BBQ BACON BURGER* 16

Topped with bacon, Mojo BBQ sauce,
jack & cheddar cheeses

SLOPPY MOJO 15

Chopped beef and pork tossed in a
spicy Chipotle BBQ sauce

MOJO CLUB 16

Pulled pork, smoked turkey, bacon, lettuce,
tomato, American cheese, pickle, Mojo Sauce

BBQ REUBEN 16

Sliced brisket, crispy slaw,
jack cheese, 1000 Island

"THE SMITTY" 16

Beef brisket, smoked sausage, cheddar,
mustard sauce, onion, pickle

NASHVILLE HOT CHICKEN 15.5

Crispy fried breast basted in a fiery blend of
spices, topped with crispy slaw and pickles

BLACKENED CATFISH 15.5

Farm-raised catfish fillet with lettuce,
tomato, onion, pickle

BEVERAGES

PEPSI

CHEERWINE ZERO

DIET PEPSI

LEMONADE

PEPSI ZERO

SWEET TEA

DR. PEPPER

UNSWEET TEA

MOUNTAIN DEW

TOPO CHICO

STARRY

BOTTLED WATER

CHEERWINE

RED BULL

DESSERTS

HOMEMADE

BANANA PUDDING 8

HOMEMADE SIDES

MOJO VEGGIE PLATTER 17

Your choice of four homemade sides

COLLARD GREENS
CREAMY COLE SLAW
GARLIC CHEDDAR
GRITS
MASHED POTATOES
W/GRAVY

MAC & CHEESE
SMOKED YELLOW
CORN
SWEET POTATO MASH
-contains nuts-
GREEN BEANS

BBQ PIT BEANS
BLACKEYED PEAS
HAND-CUT FRIES
SIDE SALAD

*indicates
\$3 up charge
*BRUNSWICK STEW
*ONION RINGS

WELL LIQUOR

Deep Eddy Vodka
Bacardi Silver Rum
New Amsterdam
Gin
Michter's Rye
Jose Cuervo
Tradicional
Four Roses Yellow
Label Bourbon
Dewars White
Label Scotch

MOJO
BARREL
PICKS

Neat Pour \$12
choose one whiskey to enjoy
by the glass

Pick Four \$18
a chance to build your
own flight

Daily Happy Hour

MONDAY-FRIDAY

3:00-6:00

\$1 OFF

On Tap / Cans & Bottles /
Glasses of wine

\$2 OFF

Cocktails & Well Liquors

MOJO COCKTAILS

BLACK PEARL 13
sailor jerry spiced rum,
elderflower liqueur, blackberry,
lemon, ginger
DRUNKEN CUCUMBER 13
old forester bourbon 86, cucumber,
lemon, ginger
try with crop organic cucumber vodka
KENTUCKY MULE 14
wild turkey 101 bourbon, lime, ginger,
ginger beer

PAINKILLER 14
pusser's british navy and planteray
OFTD rums, pineapple,
coconut, orange, nutmeg

FLYING PEACH 14
larceny bourbon, peach liqueur,
jalapeño syrup, lemon, mint

LOW COUNTRY SANGRIA 14
raspberry, strawberry, orange,
lime, lemon-lime soda
red: elijah craig small batch bourbon,
cabernet sauvignon
white: chardonnay, captain morgan spiced rum
STACI'S HUCKLEBERRY MOJITO 13
44 north huckleberry vodka,
lemon, mint, soda

CLASSIC COCKTAILS

WHISKEY SOUR 13
jack daniels, lemon,
simple syrup, bitters

BEE'S KNEES 13
fords gin, lemon, honey

ESPRESSO MARTINI 13
titos vodka, espresso, mr. black coffee liquor, turbinado

MANHATTAN 14
woodford reserve rye, sweet vermouth, angostura

OLD-FASHIONED 14
evan williams bottled-in-bond bourbon, turbinado,
angostura

SAZERAC 14
michter's rye, angostura,
peychauds, absinthe rinse

MARGARITA 14
espolon blanco tequila, cointreau, lime,
agave nectar, salt

WINES

PROSECCO, Santa Marina 10 34
PINOT GRIGIO, Ecco Domani 9 32
SAUVIGNON BLANC, Oyster Bay 10 34
CHARDONNAY, Canyon Road 8 23
CHARDONNAY, Josh Cellars 10 34
PINOT NOIR, Mark West 10 34
CABERNET SAUVIGNON, Canyon Road 8 23
CABERNET SAUVIGNON, J.Lohr 11 38
CABERNET SAUVIGNON, Josh Cellars 10 34

OTHER MOJO LOCATIONS

MOJO BAR-B-QUE JACKSONVILLE
Mojo Kitchen BBQ Pit & Blues Bar JAX BEACH
MOJO no.4 URBAN BBQ • WHISKEY BAR AVONDALE
MOJO BBQ OLD CITY ST. AUGUSTINE

MOJO HOGTOWN BAR-B-QUE
SMOKED MEATS • WHISKEY BAR
GAINESVILLE

MOJO FEDERAL Swine & Spirits
LAKELAND

BRICK CITY Southern Kitchen & WHISKEY BAR
OCALA

CANS & BOTTLES

ANGRY ORCHARD 5.5
BUDWEISER 4.5
BUD LIGHT 5
CORONA EXTRA 5.5
COORS LIGHT 5
HEINEKEN 5.5
O'DOULS N/A 4
MICHELOB ULTRA 5
MILLER LITE 4.5
SHINER BOCK 5.5
STELLA ARTOIS 5.5
WHITE CLAW 5.5

ON TAP

MICHELOB ULTRA 5.5
4.2% ABV
MILLER LITE 5
4.2% ABV
YUENGLING LAGER 5
4.4% ABV
BLUE MOON BELGIAN WHITE 7
5.4% ABV
VETERAN'S UNITED
BUZZIN' BEE HONEY RYE
WHEAT ALE 6.5
6.3% ABV, Southside
BOLD CITY DUKE'S BROWN
ALE 6
6.0% ABV, Riverside
INTUITION I-10 IPA 7.5
6.8% ABV, Jacksonville

ASK ABOUT OUR SEASONAL
ROTATING BREWS

PLEASE DRINK
RESPONSIBLY

MOJOBBQ.COM

ART INQUIRIES:
NICKLOSART.COM