



1810 TOWN CENTER BLVD
FLEMING ISLAND, FL 32003

moJo smoke house

BBQ & Blues



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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 18
Crusty outer edges of beef brisket
LIMITED AVAILABILITY

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 24

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 16.5

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 15.5
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 16.5
Sliced brisket, crispy slaw,
jack cheese, 1000 Island

"THE SMITTY" 16.5
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, sailor jerry 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, coffee liqueur, 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
jose cuervo tradicional blanco, 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

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

OTHER MOJO LOCATIONS



ASK ABOUT OUR SEASONAL ROTATING BREWS

MOJOBBQ.COM

ART INQUIRIES: NICKLOSART.COM

PLEASE DRINK RESPONSIBLY