

# JoJo Apples

85 LIDO BLVD POINT LOOKOUT, NY 11569 (516)432-6494 www.jojoapples.com

## entrees

Served with garden salad or soup, potato and vegetable

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|---|----|
| <b>HONEY DIJON SALMON</b><br>Filet of Salmon broiled with a honey Dijon glaze                                       | 23 |
| <b>SOLE OREGANATO</b><br>Crusted with seasoned breadcrumbs, lemon, white wine and baked to perfection               | 22 |
| <b>SEAFOOD FRA DIAVOLO</b><br>Shrimp, scallops, clams and mussels in a spicy homemade marinara served over linguini | 27 |
| <b>GRILLED PORK CHOP</b><br>Charbroiled center cut pork chop served with Apple Gastrique                            | 23 |
| <b>SKIRT STEAK</b><br>Marinated Skirt Steak charbroiled served with caramelized onions, and grilled lemon           | 27 |
| <b>CHICKEN MARSALA</b><br>Chicken breast sautéed with fresh mushrooms in a rich Marsala wine sauce                  | 22 |
| <b>CHEESE RAVIOLI</b><br>Jumbo shrimp, Roma tomatoes, pink cream sauce  | 24 |

## light bowls

Fluffy basmati rice, chopped kale, roasted zucchini, roasted carrots, Walnuts, slivered almonds and Meyer lemon vinaigrette  
With your choice of Protein:

|                   |    |
|-------------------|----|
| Grilled Swordfish | 23 |
| Grilled Salmon    | 24 |
| Grilled Chicken   | 21 |
| Grilled Shrimp    | 23 |
| Marinated Steak   | 24 |
| Portobello Caps   | 20 |

**SEARED AHI TUNA BOWL**  
Sesame Crusted Ahi Tuna(seared rare). Quiona, mango avocado, cucumber, mushroom, radish. 24

## salads

**WEDGE SALAD**  
Wedges of iceberg, bacon, tomatoes, bleu cheese. tomatoes, bleu cheese. Served with chunky bleu cheese dressing. 14.95

**VERY BERRY CHICKEN SALAD**  
Grilled Chicken, mixed greens, seasonal berries, almonds, bleu cheese crumbles. Balsamic vinaigrette dressing. 16.75

**WATERMELON SALAD**  
Fresh watermelon, feta cheese, cucumber, red onions, and basil over mesclun. Honey lime vinaigrette 15.25

**PORTOBELLO TOWER**  
Mesclun, tomato, red onion, fresh mozzarella. Balsamic glaze and balsamic vinaigrette. 14.95

\$5 charge for split plates

## starters

**CHOPPED BAKED CLAMS** 15

**CLASSIC MUSSELS**  
Sautéed in white wine and garlic or a light tomato broth 17

**WARM ARTICHOKE AND SPINACH DIP**  
Served with warm tortilla chips 15

**STEAMERS (WEEKENDS ONLY)**  
Local steamers served the traditional way with drawn butter and natural broth 18

**CRAB CAKES**  
Served with apple slaw and Chipotle sauce 15

**WINGS (8)**  
Mild, medium, hot or BBQ 14

**STUFFED PORTOBELLO**  
Fresh mozzarella, pesto sauce 13  
Panko breadcrumbs

**FRIED CALAMARI**  
Classic or Spicy Korean 16

## salads

**SALMON SALAD** 17.95  
Grilled salmon mixed greens with tomato, red onion, carrots with a lemon herb vinaigrette.

**ASIAN CHICKEN SALAD**  
Romaine lettuce, snow peas, carrots, green onions, crispy noodles, almonds and sesame seeds. Tossed in an orange sesame vinaigrette. 16.95

**MEDITERRANEAN SALAD**  
Romaine, cucumbers, feta cheese, diced tomatoes, red onions, artichoke hearts, kalamata olives, red wine vinaigrette and grilled pita. 15.50

**SANTE FE STEAK SALAD**  
Marinated Hanger steak, mesclun, red onion, cilantro, corn, beans, black olives, avocado, cheese and tortilla strips. Chipotle ranch dressing. 18.50

**PECAN CRUSTED CHICKEN SALAD**  
Mixed greens with dried cranberries, bleu cheese, celery, mandarin oranges, sweet glazed pecans  
Balsamic vinaigrette 17.75

## paninis

Served with french fries or tossed salad

### ROMA PANINI 16.50

Grilled chicken, roasted peppers, mozzarella drizzled with balsamic glaze.

### PORTOBELLO PANINI 15.75

Roasted Portobello, mozzarella, roasted peppers and basil.

### FRENCH DIP PANINI 16.95

Sliced flank steak, caramelized onions, melted swiss, au jus

### CALIFORNIA PANINI 16.75

Fresh avocado, turkey, tomatoes, Swiss cheese and mayonnaise.

## burgers

Served with our homemade Cole slaw

Deluxe +4 w/ Sweet potato fries +4.75

### 8 OZ. BURGER 10.95

With cheese 12.00 With bacon 13.50

### JO JO'S BURGER 13.75

Cheese, sautéed mushrooms, peppers and onions.

### PATTY MELT 12.50

Cheese burger with sautéed onions on grilled rye.

### TURKEY BURGER 10.95

### VEGGIE BURGER 10.95

## jo jo apples specials

### CRABCAKE SLIDERS

Three homemade crab cakes with wasabi sauce, shredded lettuce and tomato. Served with french fries. 17.95

### KEY WEST BLACKENED FISH REUBEN 17.50

Blackened Basa, swiss, cole slaw and Russian dressing on grilled rye. Salad or french fries.

### STEAK OR CHICKEN TIDBITS

Sliced steak or chicken topped with mozzarella cheese served on a garlic club. with french fries. Chicken 16.95 Steak 18.95

### CHICKEN SOULVAKI

Lettuce, tomatoes, onions and tzatziki sauce. Served with Greek salad & pita. 17.25

### CHEESE QUESADILLAS 13.95

Monterey & cheddar cheeses with tomatoes, peppers and onions. With salsa and sour cream. Add: Chicken+5 Steak+6 Shrimp+6

## wraps

### VEGGIE WRAP

Medley of sautéed vegetables, romaine, Monterey and Swiss cheese. Choice of dressing. 14.95

### BREADED CHICKEN WRAP

Breaded chicken strips, bacon, lettuce, cheddar, diced tomato with buttermilk ranch dressing. 15.75

### COBB SALAD WRAP

Turkey, avocado, blue cheese, bacon, hard-boiled egg, romaine, tomato and red onion. Tossed with ranch dressing 16.25

### ASIAN SHRIMP WRAP

Grilled shrimp, lettuce, snow peas, carrots scallions, almonds and sesame seeds 16.75

## red wines

### CABERNET SAUVIGNON-MIRASSOU-CALIFORNIA

Napa Valley, California- Bursting with fruit notes, bold and palatable. Barrel aged lending hints of vanilla and cinnamon. GLASS 9.00 / BOTTLE 29

### MERLOT-LITTLE PENGUIN-SOUTH AUSTRALIA

South Eastern Australia-Lush, ripe and velvety, loaded with cherry fruit in both the aroma and on the palate. GLASS 8 / BOTTLE 27

### PINOT NOIR-MIRASSOU-CALIFORNIA

Central Valley, California-Light bodied with flavors of cherry, strawberry and red currant, supported by light vanilla and oak notes. GLASS 9 / BOTTLE 29

### MALBEC-TRIVENTO-ARGENTINA

Mendoza, Argentina-Powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak. GLASS 9 / BOTTLE 29

## blush

### WHITE ZINFANDEL-COPPER RIDGE-CALIFORNIA

Central Valley, California-Light bodied and crisp with delicate strawberry and melon flavors. Succulently sweet. GLASS 8 / BOTTLE 21

## white wines

### CHARDONNAY-COPPER RIDGE-CALIFORNIA

Central Valley, California- Notes of ripe tree fruit, pineapple and mango. Enhanced with notes of toasted oak. GLASS 9 / BOTTLE 28

### PINOT GRIGIO-SANTA MARINA-ITALY

Friuli Venezia Giulia, Italy-Bright notes of pear and orange blossoms. Refreshingly dry and crisp. GLASS 9 / BOTTLE 29

### RIESLING-RELAX-GERMANY

Mosel-Saar, Germany-A semi-dry Riesling offering mouth-watering flavor of ripe peaches, apples and a hint of citrus fruit. GLASS 9.50 / BOTTLE 30

### SAUVIGNON BLANC-BERINGER EST-CALIFORNIA

Napa Valley, California-Aromas of white peach, lemon grass and straw build up to a long finish on this crispy semi-dry white GLASS 9.50 / BOTTLE 32

## sparkling wines

### PROSECCO-LAMARCA-VENETO-ITALY

Crisp with hints of white peach, apple and honeysuckle. 9

## beers

FAT TIRE IPA 8

BLUE MOON - Belgian Wheat Beer 8

## signature cocktails

JO JO'S PUNCH 12

Fruit juices, triple sec, peach schnapps, cherries. Refreshingly sweet

TEQUILLA SUNRISE 12

Lime juice, Jose Cuervo Tequilla

CREAMSICLE 12

Vodka, triple sec, orange juice

HOMEMADE SANGRIA 9

Red or White