

Mojo's

Dinner Menu \$30 Three Course Pre-Fixed Menu

First Course - Choose 1

Chicken Ta-Tas

Breaded, bite-sized chicken breast dredged in seasoned flour and fried. Then tossed in your favorite sauce: Chipotle BBQ, Wet Bay Dog, Garlic Parmesan, MoJo's Sauce, Bangkok Sauce, Hot, and Red Rocket (VERY hot!) Served with homemade bleu cheese, ranch or jalapeño ranch for dipping.

The Dip

Our signature spicy cheese dip, served with fried yellow corn chips.

Fried Caprese Salad

Fried tomatoes, topped with fresh mozzarella, basil pesto, marinara and finished with reduced balsamic.

Calamari Fries

Sticks of calamari, breaded in seasoned bread crumbs. Served with a wasabi and whole seed mustard sauce.

Spicy Pickles & Steak

Char-grilled Argentina rubbed flank steak. Served with a pickled horseradish cucumber salad and drizzled with gremolata.

MoJo's Snack

Cheesy pizza bread with dipping oil

Second Course – Choose 1

Jerked Apricot Chicken

Frenched Caribbean jerked marinade airline chicken, grilled and finished with our house apricot spiked BBQ sauce. Served over rice of the day and veg du jour.

Ahi Entrée

Our sesame encrusted ahi, seared with rice of the day and veg du jour. Served with either sriracha-wasabi aioli or cucumber-soy sauce.

Single Crab Cake Dinner

MoJo's signature crab cake, pan seared or fried. Served with redskin potatoes and vegetables of the day.

Burning Orchard Pork Chop

10 oz. bone-in loin chop. Grilled, topped with our signature burning orchard apple

chutney over roasted potatoes and veg du jour.

Shrimp & Grits

Broiled shrimp, creamy smoked tomato & parmesan grits. Finished with bacon chutney & roasted tomatoes.

The DogFather

3 Italian Cheeses - Mozzarella, Provolone & Fontina (With Choice of up to two topping)

Third Course – Choose 1

Cheesecake

Bread Pudding

Triple Chocolate Cake

Salted Caramel