

201 S CENTRAL AVE
MARSHFIELD, WI
715-898-2007



Mojo's

Pasta House & Cajun Cook Shack

...ORDER ONLINE...
-WWW.MOJOS.ONLINE-

pasta & sauce

Scratch pasta & fresh baked roll

ALFREDO

The classic scratch-made to order
with garlic, cream & shredded
parmesan 11.95

MARINARA

The Olson family's housemade
sauce with San Marzano tomatoes,
garlic, basil & onion topped with
shredded parmesan 9.50

ALFREDEAUX

Our scratch Alfredo combined with
Cajun seasonings 13.95

RIDOTTA

a light blend of butter & olive oil
seasoned with garlic, Italian herbs
& house seasoning finished with
shredded parmesan 9.00

PASTA ADD INS

Shrimp: +7.00/Blackened +9.00
Chicken +3.50/Blackened +4.00
Homemade Meatballs +5.00
Sweet Italian Sausage +6.00
Fresh Cut Veggies +4.00
Fresh Atlantic Salmon +8.00
Gluten Friendly Pasta +4.00
Sub Veggies for Pasta +4.00

soups & stews

ETOUFFEE

Mojo's take on this Cajun stew with
chicken, corn, onions, peppers &
fire roasted tomatoes simmered in
a mildly spiced stock over red
beans & rice or cheesy grits
Meal 9.95
Bowl-Stew only 5.99

GUMBO

Chicken, Andouille sausage,
tomatoes, onions over red beans &
rice
Meal 11.95
Bowl-Stew only 5.99
add Shrimp +7.00

SCRATCH MADE SOUP

Ask for our daily selection
cup 4.00 bowl 5.00
add soup to meal 2.00

sandwiches

served on fresh baked rolls with
kettle chips

SALMON BLT

Fresh Atlantic Salmon pan-seared
with bacon, fresh avocado sauce,
dill herbed aioli, lettuce & tomato
13.95

HOMEMADE MEATBALL

Handmade meatballs topped with
house marinara &
mozzarella 10.95

MUFFULETTA

Italian deli meats topped with
melted provolone & mozzarella &
finished with house olive salad
11.95

BLACKENED CHICKEN

Pan-blackened with house cajun
seasoning, topped with cheddar,
mayo, lettuce, red onion & tomato
9.95

ITALIAN CHEESE STEAK

Tender, shaved prime rib &
caramelized onions, finished with
melted provolone cheese 13.95

SWEET ITALIAN SAUSAGE

Sweet Italian sausage, peppers,
onions & marinara finished with
mozzarella cheese 11.50

CAJUN BBQ SHRIMP PO' BOY

Tender shrimp sauteed in a cajun
butter sauce with bacon, pickled
shredded cabbage, tomato & red
pepper mayo 13.50

BLACKENED CATFISH PO' BOY

Pan-Blackened catfish fillet with
fresh avocado relish, smoked onion
remoulade, lettuce & tomato 12.95

BBQ BEEF BRISKET PO' BOY

Slow-roasted, pulled beef brisket
tossed in a Memphis-style BBQ
sauce with tomato & slaw 12.95

BOURBON STREET SANDWICH

Sweet and spicy marinated steak or
chicken served on a baguette with
mixed greens & a spicy peanut
sauce
Chicken 9.95
Steak 13.95

signatures

served with a fresh baked roll

PASTA JAMBALAYA

Jumbo Gulf Shrimp, chicken &
Andouille sausage simmered with
onions & bell peppers in our house
made spiced tomato sauce; served
over our scratch pasta. 19.00

PASTA CARBONARA

Jen's favorite! Chicken, bacon, peas,
onions & garlic tossed with
shredded parmesan in a scratch
cream sauce over our pasta. 16.95
Sub shrimp for chicken +4.00

BLACKENED SHRIMP & GRITS

Jumbo gulf shrimp pan-blackened
with our house Cajun seasoning &
served over our yellow cheesy grits
13.00
Double Gulf Shrimp +8.50

MOJO MAC-N-CHEZ

A local favorite! Our version of the
classic with a creamy beer cheese
sauce tossed with Cavatappi pasta
9.95
Bayou Style -Andouille Sausage &
shrimp +7.00
Add BBQ Brisket +4.95

BRISKET ALFREDO

Our tender beef brisket in sweet,
tangy BBQ sauce & served over
scratch Alfredo with bacon & onion
& pasta 16.95

SALMON FILLET & VEGGIES

Our Fresh Atlantic Salmon fillet pan
seared & oven finished with our
balsamic glaze served over
sautee'd fresh veggies 16.95

side dishes

Cheesy Grits 3.50
Red Beans & Rice 3.50
Sauteed Fresh Veggies 4.00
Dinner Salad 4.00
Cole Slaw 2.75
Buttered Noodles 4.00

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

salads

served with fresh baked bread

HOUSE MADE DRESSINGS

Buttermilk Ranch, Creamy Caesar,
Blueberry Mango Vinaigrette,
Mojo Avocado Spinach

ITALIAN CHOP COBB

Assorted Italian meats & cheeses,
peas, cucumber, tomato, red onion,
bacon & egg on fresh greens with
house made croutons 12.50

GARDEN SALAD

Fresh greens, cucumbers, tomatoes,
red onion & house made croutons
7.95

CAESAR SALAD

Fresh greens, parmesan, artichoke
hearts, house made croutons & our
creamy caesar dressing. 9.95

SALMON BLT SALAD

Fresh Atlantic Salmon fillet, bacon,
tomatoes & house made croutons
on a bed of fresh greens with Mojo
Avocado Spinach dressing 15.95

ADD A SALAD PROTEIN

Shrimp +7.00/Blackened +9.00

Chicken +3.50/Blackened +4.00

Fresh Atlantic Salmon +8.00

Blackened Salmon +10.00

dietary substitutes

Options for diet- specific needs

CARB-FRIENDLY

Swap out the sandwich bun &
chips and put it over veggies or
lettuce; Sub fresh sauteed veggies
in place of pasta +4.00

GLUTEN-FRIENDLY

Opt for fresh sauteed veggies & rice
or cheesy grits in place of pasta or
bun & chips +4.00

VEGAN/NO DAIRY-FRIENDLY

Let us know when ordering and we
will sub olive oil in place of butter
and cut out topping items with
cheese.

ADDITIONAL NEEDS

Due to making your meal to order,
we are able to accommodate many
dietary needs so just ask.

mojo bowls

we offer preset options as well as
"Create Your Own"

VEGAN

Marinated & grilled tofu served over
red quinoa with edamame,
cucumbers, radishes, green onion,
pineapple & grape tomatoes
finished with sesame vinaigrette
11.95

FRENCH QUARTER

Bourbon Street steak & chicken over
red beans & rice with pickled red
cabbage, red onion, mushrooms,
green onion & cilantro topped with
crunchy onions, roasted pepitas &
Bourbon Street Sauce 11.95

SOUTHWEST

Blackened Chicken over brown rice
with grape tomatoes, corn, red
onion, cilantro, green onion &
pineapple topped with crunchy
onions, roasted pepitas & Mojo
Sauce 11.95

POKE

Marinated Ahi Tuna & Atlantic
Salmon served over purple rice with
green onions, cucumbers, radishes,
edamame, seaweed salad,
pineapple & mandarin oranges
topped with furikake, roasted
seaweed & Wasabi Mayo 11.95

beverages

SPECIALTY NA BEVERAGES

Craft sodas, Cold Pressed Juices,
Sparkling Waters & San Pellegrino
Sparkling Fruit Drinks

COFFEE

Fair trade, organic coffee

TEAVANA ICED TEAS

CRAFT BEERS & WINE

We carry a large selection of hard to
find options:

Barrel Aged*Stouts*IPAs

Sours/Lambics

Hard Ciders*Imperial Stouts

Brown Ales*Cream Ales

Lagers*Seasonals*Wheats

Milk Stouts*Porters

Tap Beers

We offer limited & seasonal brews
as well.

desserts

Have you discovered what
everyone is talking about? We
always have a variety of unique
desserts to choose from!

#mojosdifference

WILD CAUGHT SHRIMP

Our shrimp are wild caught &
additive free.

FRESH ATLANTIC SALMON

We fillet the salmon inhouse.

SCRATCH MADE PASTA

We make our own pasta right here!

SCATCH SAUCES & SOUPS

We make our sauces & soups from
scratch.

***FRESH BAKED BREADS &
ROLLS***

FAMILY BUSINESS

Matt and Jen along with their 3
children work side by side every day!
Mojo's truly is a family thing & an
Olson family original!

MOJO MARKET & CATERING

Details coming soon!

**CONTACT US FOR PARTY &
CATERING NEEDS!**

**LOOKING FOR HARD TO FIND,
SPECIALTY COOKING
PRODUCTS? WE CAN HELP!**

Follow us on Facebook/Instagram

Keep up to date with daily
specials, downtown events &
Mojo news!

"Our restaurant produces & cooks with peanuts, tree nuts, soy, milk, eggs, gluten and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg, gluten or wheat allergies."