

★ ★ WHO IS JOEY C? ★ ★

Joe Catalano (aka Joey C) is a born and bred native New Yorker from Queens. He also lived in Italy for five years, which is where he began developing a life-long passion for good food.

As an adult, Joey knew exactly what he wanted to do in life - cook. He graduated from the prestigious Culinary Institute of America in Hyde Park, New York in 1989 and the culinary adventure began.

After years of working the circuit from California to Manhattan as a chef at gourmet restaurants, hotels and exclusive private clubs, Joey was ready for a change - comfort food . . . with a twist. Joey C's Roadhouse opened in Milford in 2010, at a small location on Berwyn Street and reflected his love of BBQ and Mexican cuisine. His wife, Ania, is also a chef, specializing in gourmet wholefoods. A cookbook author and the former owner of Sprouts Natural Foods Markets in Trumbull and Fairfield, Ania contributed a number of delicious, healthy eating selections. The Roadhouse fast became a local favorite and rapidly outgrew the original location. In 2012, Joe and Ania moved the Roadhouse to 439 Boston Post Road to accommodate their growing clientele. The menu expanded along with the facility and fish tacos and shrimp, crab and corn quesadillas quickly became customer favorites and got them thinking....

...More seafood! And the idea for the Boathouse was born. Roadhouse customers will be pleased to see that many of the most popular Mexican dishes are offered at the Boathouse in addition fresh fish and seafood selections.

Clean Eating Comfort Food Done Right!

The varied menu at Joey C's offers something for every palate - including vegans and those on gluten-free diets. All menu items are made from scratch, using the cleanest, freshest ingredients. No refined sugars or corn syrups are used in any of the recipes including cocktails and specialty BBQ sauces which are sweetened only with organic Agave nectar from Mexico. Agave is harvested from the same plant that produces the essential ingredient of premium tequila. This all-natural product is superior to refined sweeteners, so it enhances the flavor of meat - not overpowers it. Refined salt is also off the menu at Joey C's, replaced by mineral rich Himalayan Pink salt. Health conscious burger enthusiasts will surely be delighted to find that locally sourced grass-fed beef is available on the menu.

We hope you enjoy your meal and the cozy, fun atmosphere we've created for our guests. Looking forward to seeing you again and again!

Joe & Ania Catalano



Be sure to visit our
other location for
Tex-Mex and Kick A** BBQ

439 Boston Post Road
Milford, CT 06460
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CATERING AVAILABLE

Catering menu online at www.joeycsboathouse.com