

# JOE FISH SEAFOOD



a new england fish house

## starters

### best crab cake evah! 20

maryland-inspired, jumbo lump crab, mustard sauce, cole slaw

### guac lobster 17.5

fresh made guacamole, lobster meat, sriracha aioli, tortilla chips

### tuna poke\* 17

ahi tuna, seaweed salad, pickled ginger, soy, wasabi

### fried calamari 17

traditional, woonsocket, or spicy

### mussels° 17.5

garlic butter, white wine, scallions, tomatoes

### onion rings 9

### asiago focaccia loaf 5

hot out of the oven served with EVOO, crushed red pepper and parmesan cheese

### crab rangoon dip 15

blend of crab, cream cheese, jack cheese, scallions, served with wonton crisps

### buffalo chicken tenders 14

served with bleu cheese dressing

### mango habanero popcorn shrimp 16

fried shrimp, mango habanero sauce, bleu cheese dressing, pickled jalapenos

### steamers° market price

served by the pound with broth and drawn butter

## soup

cup | bowl

### classic clam chowdah 6.5 | 8.5

clams, cream, potatoes

### lobster bisque 6.5 | 8.5

minced lobster, cream, sherry

### portuguese clam chowder° 7.5 | 9.5

clams, andouille, potatoes, spicy tomato broth



## raw bar

**oysters\*° 3.25 each**  
weekly rotation

**cherrystone clams\*° 2.75 each**

**cocktail shrimp\*° 4 each**  
served by the piece

# lobstah

market price

### lobster stuffed lobster°

pound and a half steamed lobster baked with lobster meat, crumbs, butter, two sides

### steamed lobster°

pound and a half steamed lobster, two sides

### lobster rolls°

toasted brioche, lettuce, mayo, fries, side of coleslaw  
**small, medium or big kahuna**

### lobster tacos°

flour tortillas, lettuce, mayo, pico de gallo, san diego sauce, side of coleslaw  
**small, medium or big kahuna**

## entrees

### haddock maria° 28

panko crusted haddock, mushrooms, tomatoes, artichokes, white wine, lemon, capers, parmesan, rice

### traditional baked haddock° 28

mashed potatoes and vegetables

### filet scampi\*° 34

peppercorn crusted tenderloin medallions, mashed potatoes, scampi sauce  
*add two jumbo shrimp 8*

### baked trio° 33

haddock, scallops, shrimp, garlic butter, cheese, breadcrumbs, mashed potatoes and vegetables

### macadamia encrusted cod 25

alaskan cod, macadamia crust, soy glaze,

### katzu tuna\* market price

flash fried yellowfin tuna, jasmine rice, wasabi aioli, sweet soy glaze, seaweed salad

### bayou cod° 28

blackened cod, shrimp, andouille, cajun cream sauce, spinach, tomatoes, rice

### malay scallops° market price

fresh pan-seared scallops, jasmine rice, seaweed salad, and malay sauce

### joes jambalaya° 26

new orleans style, chicken, shrimp, sausage, rice

### fish tacos 18.5

fried scrod, flour tortillas, san diego sauce, lettuce, pico de gallo, side of coleslaw

### tuscan salmon 29

seared fresh salmon, tuscan seasoning, hummus, olives, feta, tomatoes, and olive tapenade

Please inform your server of any and all food allergies prior to ordering.

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## salads

### house salad<sup>o</sup> 10

mixed greens, cucumbers, tomatoes, red onion

### greek goddess<sup>o</sup> 12

mixed greens, kalamata olives, feta, onion, grape tomatoes, cucumbers, pepperoncini, house dressing

### caesar salad<sup>o</sup> 11

romaine, parmesan, croutons

### add to any salad<sup>o</sup>:

grilled chicken 8      grilled salmon 15  
crab cake 18          ahi tuna\* 14  
lobster salad 20      four grilled jumbo shrimp 16

## bronzed or blackened

*served with mashed potatoes and vegetables*

### salmon<sup>o</sup> 28

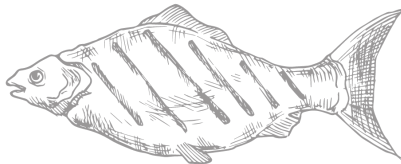
### shrimp<sup>o</sup> 27

### haddock<sup>o</sup> 28

### trout<sup>o</sup> 25

### tuna<sup>o</sup> market price

### scallops<sup>o</sup> market price



## bowls

### cali roll bowl 20

crab salad, sushi rice, house pickles, avocado, wonton crisps, seaweed salad, soy glaze, wasabi aioli

### joe's taco bowl

rice, beans, lettuce, pico de gallo, house pickles, sour cream, crushed tortillas, cojita cheese, chipotle aioli

add blackened shrimp 20

add tenderloin medallions 25

add tenderloin and blackened shrimp 25

add grilled chicken breast 20

### carbonara bowl 27

medium shrimp or grilled chicken, pancetta, peas, alfredo sauce, linguine

## fried fish

*served with french fries, coleslaw and homemade tartar sauce*

### fish 'n chips 25

### fried haddock 28

### fried shrimp 27

### fried calamari 24

## à la carte

french fries 5

cole slaw<sup>o</sup> 5

seasonal vegetables<sup>o</sup> 5

jasmine rice<sup>o</sup> 5

mashed potatoes<sup>o</sup> 6

sweet potato fries<sup>o</sup> 6

black beans and rice<sup>o</sup> 6

broccoli<sup>o</sup> 6

## lunch

*served 11:30am - 4:00pm Monday through Saturday*

### fish sandwich 17.5

blackened or fried, toasted bun, lettuce, tomato, pickles, fries

### haddock 17.5

bronzed, baked or fried, mashed potatoes and seasonal vegetables

### shrimp po boy 17.5

popcorn shrimp, cajun spices, lettuce, tomato, chipotle pepper aioli, fries

### spicy chicken B.L.T. 17.5

chicken breast, bacon, lettuce, tomato, chipotle aioli, american cheese, fries

### fried fish slider and chowdah 15

fried fish, slider roll, tartar sauce, lettuce, tomato, choice of chowdah or bisque

### baked scrod casserole 15.5

scrod, lobster bisque, jack cheese, breadcrumbs, mashed potatoes

### fish 'n chips 16.5

fries, coleslaw, homemade tartar sauce

### classic burger\* 15

toasted bun, lettuce, tomato, pickles, fries  
add cheese (.50) add bacon (1.00)

### T.L.T.\* 18

seasoned and seared rare ahi tuna, lettuce, tomato, wasabi mayo, toasted sourdough, fries

### fried fish tacos 12.5

scrod, flour tortillas, san diego sauce, lettuce, pico de gallo

<sup>o</sup> denotes items that are gluten free or can be prepared gluten free.

We are a gluten-friendly kitchen.

\* These menu items may be served raw or under cooked. Consuming raw or under cooked meat, shellfish, eggs or poultry may result in food-borne illness. Not all ingredients listed on menu.

18% gratuity added to parties of 8 or more.