

# JOE FISH SEAFOOD



a new england fish house

## starters

### best crab cake evah! 20

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

### native steamers<sup>o</sup> - mkt price

served by the pound

### tuna poke\* 15.5

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

### fried calamari 16.5

traditional, woonsocket, or spicy

### mussels<sup>o</sup> 17.5

garlic butter, white wine, scallions, tomatoes

### crab rangoon dip 15

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

### buffalo chicken tenders 14

served with bleu cheese dressing

### mango habanero popcorn shrimp 15.5

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

### bavarian pretzel sticks & bisque 12

served with lobster bisque and honey mustard

### onion strings 8

thinly sliced, fried golden brown

## soup

cup | bowl

### classic clam chowdah 6.5 | 8.5

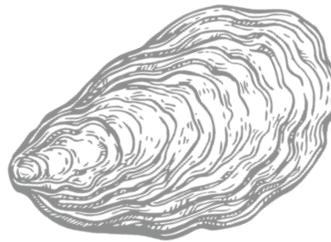
clams, cream, potatoes

### lobster bisque 6.5 | 8.5

minced lobster, cream, sherry

### portuguese clam chowder<sup>o</sup> 7.5 | 9.5

clams, andouille, potatoes, spicy tomato broth



## raw bar

### oysters\*<sup>o</sup> 3.25 each

weekly rotation

### cherrystone clams\*<sup>o</sup> 2.75 each

### cocktail shrimp\*<sup>o</sup> 4 each

served by the piece

### shellfish platter\*<sup>o</sup> 30

three oysters, three cherrystones, three cocktail shrimp

# Lobstah

market price

### lobster stuffed lobster<sup>o</sup>

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

### steamed lobster<sup>o</sup>

pound and a half steamed lobster, two sides

### lobster rolls<sup>o</sup>

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

### lobster tacos<sup>o</sup>

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

## entrees

### haddock maria<sup>o</sup> 26

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

### steak tip frites\*<sup>o</sup> 28

grilled steak tips, garlic and parmesan fries  
(add 3 grilled shrimp 12)

### baked trio<sup>o</sup> 29

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

### general malay chicken 22

chicken stir fry, broccoli, red peppers, malay sauce, over rice

### joe's southern style shrimp and grits<sup>o</sup> 28

shrimp, pork belly, jalapenos, scallions, red pepper, garlic lemon sauce, cheddar cheese grits

### macadamia encrusted cod 25

alaskan cod, macadamia crust, soy glaze, jasmine rice and vegetables

### joes jambalaya<sup>o</sup> 26

new orleans style, chicken, shrimp, sausage, rice

### katzu tuna\* 37

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

### bayou cod<sup>o</sup> 28

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

### baked scallops<sup>o</sup> 36

mashed potatoes and vegetables

### traditional baked haddock<sup>o</sup> 27

mashed potatoes and vegetables

### joe's crazy noodles 29

ramen noodles, haddock, shrimp, mussels, saffron tomato broth, fennel, leeks, hard-boiled egg, micro greens

### fish tacos 18.5

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

### cedar planked salmon 28

roasted with maple BBQ sauce, housemade pickled jalapenos, rice and black beans

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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

## off the grill

*bronzed or blackened*

*served with mashed potatoes and vegetables*

salmon<sup>o</sup> 28

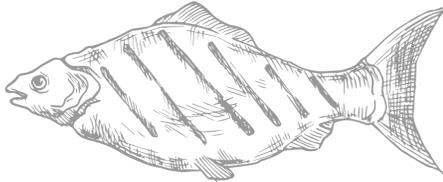
shrimp<sup>o</sup> 27

scallops<sup>o</sup> 36

tuna<sup>o</sup> 37

haddock<sup>o</sup> 27

trout<sup>o</sup> 25



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

grilled chicken 8

grilled salmon 15

crab cake 18

ahi tuna\* 14

steak tips\* 16

lobster salad 20

four grilled jumbo shrimp 16

## fried fish

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

native fried clams - market price

fish 'n chips 22

fried haddock 27

fried scallops 36

fried shrimp 27

## 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 6

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

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

<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.

## 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

### bronzed or blackened salmon 20

mashed potatoes and seasonal vegetables

### 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