

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^o - 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^o 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

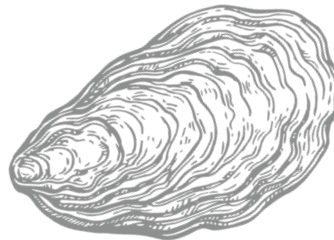
clams, cream, potatoes

lobster bisque 6.5 | 8.5

minced lobster, cream, sherry

portuguese clam chowder^o 7.5 | 9.5

clams, andouille, potatoes, spicy tomato broth



raw bar

oysters*^o 3.25 each

weekly rotation

cherrystone clams*^o 2.75 each

cocktail shrimp*^o 4 each

served by the piece

shellfish platter*^o 30

three oysters, three cherrystones, three cocktail shrimp

Lobstah

market price

lobster stuffed lobster^o

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

steamed lobster^o

pound and a half steamed lobster, two sides

lobster rolls^o

toasted brioche, lettuce, mayo, fries, side of coleslaw

small, medium or big kahuna

lobster tacos^o

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

small, medium or big kahuna

entrees

haddock maria^o 26

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

steak tip frites*^o 28

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

baked trio^o 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^o 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^o 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^o 28

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

baked scallops^o 36

mashed potatoes and vegetables

traditional baked haddock^o 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

JOE FISH SEAFOOD

a new england fish house

salads

house salad^o 10

mixed greens, cucumbers, tomatoes, red onion

greek goddess^o 12

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

caesar salad^o 11

romaine, parmesan, croutons

off the grill

bronzed or blackened

served with mashed potatoes and vegetables

salmon^o 28

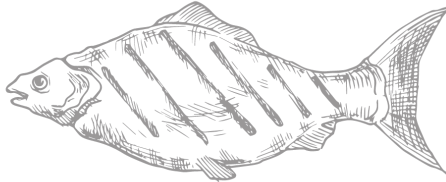
shrimp^o 27

scallops^o 36

tuna^o 37

haddock^o 27

trout^o 25



add to any salad^o:

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^o 5

seasonal vegetables^o 5

jasmine rice^o 5

mashed potatoes^o 6

sweet potato fries 6

black beans and rice^o 6

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

^o 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