

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^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

add to any salad^o:

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^o 28

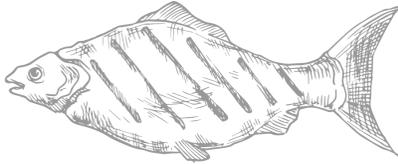
shrimp^o 27

haddock^o 28

trout^o 25

tuna^o market price

scallops^o 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^o 5

seasonal vegetables^o 5

jasmine rice^o 5

mashed potatoes^o 6

sweet potato fries^o 6

black beans and rice^o 6

broccoli^o 6

^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

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