

JOE FISH SEAFOOD

a new england fish house

starters

best crab cake evah! 16

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

crab rangoon dip 15

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

tuna poke* 12

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

steamed shrimp dumplings 9.5

sesame chili sauce, scallions

fried calamari 13.5

traditional, woonsocket, malay, or spicy

mussels 13.5

garlic butter, white wine, scallions, tomatoes

native steamers mkt price

served by the pound

lobster grilled cheese 16

with spicy lobster sauce

buffalo chicken tenders 10

served with bleu cheese dressing

seared ahi tuna* 14

seasoned and seared ahi on wonton crisps with wasabi ginger cream
cheese, radish slaw finished with sweet soy glaze and sriracha aioli

popcorn shrimp 13

naked baby shrimp, lightly battered and fried served with
homemade tartar sauce

onion strings 6

thinly sliced onions lightly battered and fried

Please inform your server of any and all allergies.

- Item can be prepared gluten free. Please talk to your server about
your options. We are not a gluten-free kitchen. Cross-contamination
could occur as all food is prepared in the same facility.

soups

served by the cup 6.5 or by the bowl 8.5

classic clam chowdah

clams, cream, potatoes

lobster bisque

minced lobster, cream, sherry

portuguese clam chowdah

spicy clam chowdah, potatoes, tomatoes,
andouille sausage

& salads

house salad 4/8

mixed greens, cucumbers, tomatoes, red onion

greek goddess 10

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

caesar salad 4/8

romaine, parmesan, croutons

power thai bowl 11

power salad mix, crasins, flax seeds, sunflower
seeds, peanuts, cabbage, radish, cucumber, onion,
tomato, thai ginger dressing

add to any salad:

grilled chicken 6 grilled salmon 9
crab cake 16 ahi tuna* 10 lobster salad 17
four jumbo grilled shrimp 14

raw bar

oysters* 3/each

ask your server for today's selections

littleneck clams* 2/each

cherrystone clams* 2/each

cocktail shrimp* 3.5/each

low cal under 500 calories

grilled yellow fin tuna 30

8 oz. grilled fresh tuna, lightly seasoned served with
jasmine rice and broccoli 396 calories

naked shrimp scampi 24

4 jumbo naked shrimp sautéed in a scampi sauce with mushrooms,
scallions and tomatoes, tossed with zucchini spaghetti 458 calories

grilled chicken scampi 18

grilled chicken breast lightly seasoned served over zucchini spaghetti
in scampi sauce with mushrooms, tomatoes and scallions 480 calories

atlantic salmon 23

fresh salmon lightly seasoned and grilled served with
steamed broccoli and roasted potatoes 494 calories

native sea scallops 27

fresh sea scallops lightly seasoned and grilled served with
steamed broccoli and roasted potatoes 343 calories

native haddock 23

fresh haddock lightly seasoned and grilled served with
steamed broccoli and roasted potatoes 413 calories

OHSO good zoodle primavera 15

zucchini spaghetti sautéed in a garlic and wine sauce with
mushrooms, scallions, tomatoes and broccoli 250 calories

lunch menu

served monday - saturday from 11:30-4:00

fried fish tacos 11

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

fresh catch tacos 11

chef-inspired daily taco

fresh catch piccata 12

chefs choice of fish, white wine, lemon, capers, mushrooms, tomatoes, rice

haddock 14.99

grilled (GF), baked (GF) or fried with rice, seasonal vegetable

grilled salmon 14.99

rice, fresh seasonal vegetable

baked scrod casserole 11.99

scrod, lobster sauce, jack cheese, crumbs, side of rice

popcorn shrimp basket 14.99

naked baby shrimp, lightly battered and fried served with french fries, coleslaw and tartar sauce

fish 'n chips 13.99

french fries, coleslaw, and tartar sauce

chicken b.l.t. 11.99

fried or grilled chicken, toasted bun, bacon, lettuce, tomato, american cheese, fries

fish sandwich 11.99

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

classic burger* 12.99

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

T.L.T.* 15.99

seasoned and seared rare ahi tuna, lettuce, tomato, wasabi mayo served on toasted sourdough bread served with french fries

inspired entrees

haddock maria 25

panko crusted haddock, mushrooms, tomatoes, artichoke hearts, white wine, lemon, capers, parmesan cheese, served over rice

fish tacos 17

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

macadamia encrusted cod 23

alaskan cod, macadamia crust, soy glaze, choice of two sides

steak tip frites* 25

grilled steak tips , cooked your way served with garlic parmesan fries

chicken, broccoli & pasta 20

tender chicken in a garlic white wine sauce with broccoli and pasta

grilled shrimp and steak tips* 28

jumbo naked shrimp and steak tips cooked your way served with your choice of two sides

baked trio 25

haddock, scallops, shrimp, garlic butter, cheese, crumbs served with your choice of two sides

fish 'n chips 18

French fries, coleslaw and tartar sauce

linguine with clam sauce (white or red) 20

clams, crushed red pepper, garlic, tomatoes, parmesan cheese, scallions, linguine

joes jambalaya 26

new orleans style, with chicken, naked shrimp and sausage, served over rice

native fried clams market price

whole belly clams, french fries, coleslaw and tartar sauce
small or large

bleu cheese cod 23

alaskan cod baked casserole with homemade bleu cheese dressing, crumbs, sliced tomato, jack cheese, choice of two sides

katzu tuna* 31

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

spicy thai peanut shrimp 23.5

shrimp, broccoli, carrots, celery, kale, garlic, scallions, noodles tossed in a peanut sauce

grilled chicken dinner 20

chicken breast grilled your way, choice of two sides

lobstah

market prices

baked lobster stuffed lobster

pound and a half lobster, lobster meat, crumbs, butter, choice of two sides

steamed lobster

pound and a half steamed lobster, choice of two sides

lobster rolls

toasted brioche, claw and knuckle meat, lettuce, mayo, fries, coleslaw
small, medium or big kahuna

lobster tacos

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

top of the catch

pick your fish and two sides

haddock 23

baked, grilled or fried

shrimp 24

grilled or fried

tuna 30

grilled

swordfish 27

grilled

cod 21

baked or fried

scallops 27

baked, grilled or fried

salmon 23

grilled

trout 19.5

grilled

SEASONINGS (GF)

salt & pepper

cajun

tuscan

lemon pepper

island spice

blackened

malay

SIDES

rice pilaf

french fries

cole slaw

roasted potatoes

seasonal vegetable

jasmine rice

mashed potatoes

broccoli

*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.