APPETIZERS

APPETIZER TRIO 13.99
Four jumbo cocktail shrimp, golden fried calamari with marinara, and our Yuengling beer-battered onion rings

LOBSTER BISQUE Sm 7.99 Lg 11.99
Homemade lobster bisque with heavy cream, a touch of sherry, and sautéed Maine lobster meat

CALAMARI Marinara 10.99 Thai 10.99
Lightly fried calamari rings served with marinara sauce or with Thai Chili sauce and fried banana peppers

CRAB AND SHRIMP DIP 11.99
100% lump crab meat and Joe's Shrimp, baked in our four cheese blend, served with fresh won-ton chips

ONION RINGS 8.99
Hand-cut onions lightly fried in our homemade Yuengling beer batter

CLAM CHOWDER Sm 5.99 Lg 9.99
Homemade New England hard shell clam chowder

SHRIMP COCKTAIL 5/7.99 8/10.99
Five jumbo cocktail shrimp with homemade cocktail sauce

FIRECRACKER SHRIMP 7.99
Fried Joe's Shrimp tossed in our spicy firecracker sauce

SIDE CHOICES

FOR ALL ENTRÉES IN OUR MENU (EXCEPT PASTA DISHES & SALADS)

CHOOSE TWO
French Fries, Homemade Mashed Potatoes, Rice Pilaf, Homemade Cole Slaw, Steamed Seasonal Vegetables, Roasted Corn Pico, Baked Potato (after 4pm)

Choose ONE side from above and substitute your second side for ONE of the following:

Side Salad OR Garlic, Bacon & Gorgonzola Mashed Potatoes +2.99 Onion Rings +3.99
Lobster Mashed Potatoes OR Roasted Corn & Bacon Risotto +5.99

JOE'S ROLLS

NEW ENGLAND LOBSTER ROLL 22.99
Maine lobster meat lightly tossed with fresh chopped celery and mayonnaise on a butter toasted New England roll

JOE'S HADDOCK SANDWICH 11.99
Hand cut North Atlantic haddock filet, FRIED, served on a toasted roll with or without cheese

WHOLE BELLY CLAM ROLL 15.99
Ipswich whole belly clams lightly fried served on a toasted New England roll

FRIED OYSTER ROLL 15.99
Fresh Apalachicola Bay oysters lightly fried served on a toasted New England roll

CRABCAKE SANDWICH 15.99
Baked 100% jumbo lump crab cake served with lettuce and tomato on a toasted brioche

SHRIMP TACOS 12.99
Two shrimp tacos (blackened or fried), topped with roasted red pepper aioli, served with roasted corn pico on the side

HADDOCK TACOS 12.99
Two haddock tacos, blackened or fried, topped with roasted red pepper aioli, served with roasted corn pico on the side

CHICKEN SANDWICH 11.99
Char-grilled or lightly fried chicken breast, served with lettuce, tomato, and white cheddar cheese on a toasted brioche roll

JOE BURGER 12.99
8 oz 100% Prime Angus grass fed beef burger char-grilled and served with lettuce, tomato, and white cheddar cheese on a toasted brioche roll

DINNER CHOWDER 17.99
Homemade New England clam chowder and shrimp sautéed in lobster bisque, combined together, and topped with fried haddock chunks. Served with garlic toast

*ITEMS MAY BE COOKED TO ORDER. THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SEAFOOD COMBOS

PICK TWO DIFFERENT ITEMS: 19.99
Baked Haddock Chunk Casserole, Beer-Battered Haddock Filet, *Salmon (Broiled or Blackened), Chicken Breast (Grilled or Fried), Fried Clam Strips, Fried Joe's Shrimp, Fried Calamari

OR, SUBSTITUTE ONE ITEM AND ADD THE PRICE LISTED BELOW (AVAILABLE ONLY FOR COMBO CHOICES):

Three Baked Stuffed Shrimp	+2.99	Fried Oysters	+2.99
Jumbo Lump Crab Cake	+2.99	Fried or Broiled Maine Lobster Tail	+6.99
Four Beer-Battered Shrimp	+2.99	Deep Sea Scallops	+3.99
		Six Grilled Shrimp	+3.99

PASTA & RISOTTO

SCALLOP RISOTTO 26.99
Sea scallops over parmesan risotto with charred corn and bacon

SHRIMP AND SCALLOP RISOTTO 24.99
Broiled shrimp and scallops served over our roasted corn and bacon risotto

***BLACKENED SALMON RISOTTO** 19.99
Fresh hand-cut salmon filet pan-blackened and served over our roasted corn and bacon risotto

SEAFOOD FRA DIAVOLO 26.99
Joe's Shrimp & deep sea scallops sautéed in olive oil & white wine in our spicy fra diavolo marinara sauce. Served over cavatappi pasta, topped with fried calamari

TUSCAN PASTA 23.99
Deep sea scallops and Joe's Shrimp sautéed in sun-dried tomato basil cream sauce with fresh egg noodles

SHRIMP SCAMPI 19.99
Ten colossal shrimp sautéed in garlic butter with chopped tomatoes, spinach, cheese and tomato basil pesto over fresh egg noodle pasta

CHICKEN PICCATA 17.99
Fresh chicken breast lightly breaded and pan seared. Finished with lemon caper sauce over fresh egg noodle pasta

LOBSTER MAC N CHEESE 23.99

SHRIMP MAC N CHEESE 17.99

BUFFALO CHICKEN MAC N CHEESE 16.99

BUTCHER SHOP

***JOE'S HOUSE SIRLOIN** 20.99
12 oz top choice center-cut sirloin served with roasted garlic, bacon, and gorgonzola cheese mashed potatoes and steamed vegetables

***JOE'S PETITE SIRLOIN** 15.99
6 oz top choice center-cut sirloin served with roasted garlic, bacon, and gorgonzola cheese mashed potatoes and steamed vegetables

***STEAK AND CAKE** 23.99
60z petite top choice sirloin, and 100% lump crab cake, with roasted garlic, bacon and gorgonzola mashed potatoes, and steamed vegetables.

***STEAK AND LOBSTER** 26.99
Joe's Petite Sirloin entrée with one golden fried or broiled Maine lobster tail, with roasted garlic, bacon and gorgonzola mashed potatoes, and steamed vegetables.

For steak entrées, your choice of bourbon glaze, Canadian steak seasoning, or blackened topped with blue cheese butter.

GRILLED CHICKEN 14.99
Char-grilled, and your choice of sauce: Buffalo, Teriyaki, Thai Chili, BBQ or Plain

CHICKEN TENDERS 14.99
Hand breaded lightly fried and your choice of sauce: Buffalo, Teriyaki, Thai Chili, BBQ or Plain

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JOE'S CATCH

JUMBO LUMP CRAB CAKES One 15.99 Two 24.99
Baked, hand made daily using 100% jumbo lump crab meat seasoned with cracker crumbs and Old Bay seasoning

***SALMON** 8 oz 19.99 6 oz 15.99
Fresh hand-cut char-grilled North Atlantic salmon filet, blackened OR with your choice of sauce: lemon-garlic, teriyaki, sweet Thai chili, or bourbon glazed

COLOSSAL SHRIMP 19.99
One dozen colossal fantail shrimp beer-battered or char-grilled with our homemade bourbon glaze

DEEP SEA SCALLOPS 25.99
Baked topped with seasoned cracker crumbs, OR broiled topped with paprika and lemon butter sauce, OR lightly fried

BAKED HADDOCK FILET 17.99
Baked North Atlantic haddock filet topped with seasoned New England cracker crumbs

PARMESAN CRUSTED HADDOCK CHUNKS 17.99
Baked haddock chunks topped with fresh grated parmesan cheese

BOSTON STYLE HADDOCK CHUNKS 17.99
Baked haddock chunks topped with a mixture of onions, bacon, seasoned cracker crumbs, and tomatoes

DOWNEAST HADDOCK CHUNKS 17.99
Baked haddock with lobster sauce topped with seasoned cracker crumbs

HADDOCK PICCATA 19.99
Large filet of North Atlantic haddock pan seared and finished in a lemon herb & caper sauce

HADDOCK ROCKEFELLER 21.99
Large filet baked with spinach & cheese; topped with lump crab sautéed in lemon garlic sauce

SALMON CASSEROLE 16.99
Hand-cut chunks of North Atlantic salmon filet baked in our lobster sauce; topped with New England seasoned cracker crumbs

18% GRATUITY INCLUDED FOR PARTIES OF 7 OR MORE

HOUSE FAVORITES

BEER BATTERED HADDOCK FILET 16.99
Over ½lb haddock filet lightly fried in our homemade Yuengling beer batter

BAKED STUFFED SHRIMP 20.99
Six colossal shrimp stuffed with jumbo lump crab meat & served with real creamery butter

HUNGRY MAN HADDOCK CHUNKS 16.99
Over 3/4 lb golden fried haddock chunks in a light New England batter

BAR HARBOUR PLATTER 26.99
Haddock filet, Joe's Shrimp, & deep sea scallops all lightly battered and fried

JOE'S SHRIMP 16.99
Tender shrimp lightly fried

CLAM STRIPS 15.99
Fried sweet and tender sea clam strips

IPSWICH FRIED CLAMS 25.99
Golden fried New England whole belly Ipswich clams

BAKED PLATTER 26.99
Baked North Atlantic haddock filet, deep sea scallops, and three baked stuffed shrimp

ROCKPORT 26.99
One 100% jumbo lump crab cake and one Maine lobster tail (broiled or fried) served with steamed vegetables and lobster mashed potatoes

CHARLESTON 22.99
One jumbo lump crab cake & one skewer of six jumbo blackened char-grilled shrimp served with vegetables & lobster mashed potatoes

APALACHICOLA BAY OYSTERS 22.99
Hand breaded and lightly fried fresh Apalachicola Bay oysters

SNOW CRAB LEGS 44.99
1 ½ lbs of Snow Crab legs steamed and served with butter

LOBSTER TAILS Two 29.99 One 18.99
Maine lobster tails broiled or lightly battered and fried, served with real creamery butter.

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JOE'S WINE LIST

Sparkling Wines

SARACCO MOSCATO D'ASTI — Bottle: Full 32 Half 17
Piedmont, Italy

ANDREOLA VERV PROSECCO — Bottle 29
Veneto, Italy

ASTORIA PROSECCO ROSE — Glass 8
Veneto, Italy

ZONIN PROSECCO — Glass 8
Veneto, Italy

White Wines

DELAPORTE SANCERRE (SAUVIGNON BLANC) — Bottle 46
Sancerre, France

FERNLANDS SAUVIGNON BLANC — Glass 7.5 Bottle 23
Marlborough, New Zealand

GIACOSA FRATELLI ROERO ARNEIS — Bottle 42
Piedmont, Italy

BROGLIA "LA MEIRANA" GAVI DI GAVI — Bottle 36
Piedmont, Italy

SWANSON PINOT GRIGIO — Bottle 37
San Benito County, California

CA' DONINI PINOT GRIGIO — Glass 7.25 Bottle 22
Veneto, Italy

WENTE RIVA RANCH CHARDONNAY — Glass 12 Bottle 36
Monterey County, California

GOLDSCHMIDT "SINGING TREE" CHARDONNAY — Bottle 34
Russian River Valley, Sonoma County, California

KENDALL JACKSON VINTNERS RESERVE CHARDONNAY — Glass 10 Bottle 30
California

STONEWOOD CELLARS CHARDONNAY — Glass 7 Bottle 21
California

HUGEL RIESLING — Bottle 38
Alsace, France.

P.J. VALCKENBURG "MADONNA" KABINETT — Glass 8 Bottle 24
Rheinhessen, Germany
— Riesling based blend

CELISTIA WHITE BLEND — Glass 10 Bottle 30
Catalunya, Spain

GERARD BERTRAND PICPOUL DE PINET — Bottle 29
Languedoc-Roussillon, France

Red Wines

TREFETHEN CABERNET SAUVIGNON — Bottle 60
Oak Knoll, Napa Valley, California

J LOHR CABERNET SAUVIGNON — Glass 10.5 Bottle 32
Paso Robles, California

ALBERTONI CABERNET SAUVIGNON — Glass 7 Bottle 21
California

QUERCIABELLA CHIANTI CLASSICO DOCG — Bottle 48
Tuscany, Italy

TRAVAGLINI GATTINARA DOCG — Bottle 48
Piedmont, Italy

LANGE RESERVE PINOT NOIR — Bottle 39
Williamette, Oregon

MEIOMI PINOT NOIR — Glass 11.5 Bottle 34
California

RED TREE PINOT NOIR — Glass 7 Bottle 21
California

SOUTHERN BELLE RED BLEND — Bottle 35
Jumilla Spain

PEIRANO ILLUSION RED BLEND — Glass 10 Bottle 30
Lodi, California

CLIFFHANGER PROPRIETARY RED BLEND — Glass 9 Bottle 27
Trentino,Italy

THE VELVET DEVIL MERLOT — Glass 8.5 Bottle 25
Washington

BODEGA SEPTIMA MALBEC — Bottle 22
Mendoza, Argentina

Rose Wines

CHATEAU DE TRINQUEVADEL TAVEL — Bottle 36

LA GALOPE COMTE TOLOSAN ROSE — Glass 7.5 Bottle 23
Gascony, France

LA TERRE WHITE ZINFANDEL — Glass 6.5 Bottle 18
California

BEER LIST

Draft Beers

YUENGLING	4.75
OLD MECKLENBURG COPPER	5.75

ASK YOUR SERVER FOR TODAY'S ROTATING DRAFT BEER SELECTIONS

Bottles

MICHELOB ULTRA	4.00
BUD LIGHT	4.00
BUDWEISER	4.00
COORS LIGHT	4.00
MILLER LIGHT	4.00
BLUE MOON	4.00
O'DOULS	4.00
SAM ADAMS BOSTON LAGER	4.50
CORONA	4.50
CORONA LIGHT	4.50
WOODCHUCK AMBER CIDER	4.50
STELLA ARTOIS	4.50
FOOTHILLS HOPPYUM IPA	5.00
NARRAGANSETT LAGER (16OZ CAN)	4.00

FRESH OYSTERS

***HALF SHELL** 6/ 11.99 12/ 19.99
Fresh Cheasapeake Bay oysters

***STEAMED** 6/ 11.99 12/ 19.99
Fresh Steamed Cheasapeake Bay oysters with Old Bay seasoning

***ROCKEFELLER** 12.99
Six baked oysters with spinach & cheese topped with applewood bacon

***CASINO** 12.99
Six baked oysters topped with seasoned cracker crumbs and applewood bacon

***CRABBY** 14.99
A Joe Fish original! Six baked oysters topped with jumbo lump crabmeat, seasoned cracker crumbs with a splash of Tabasco sauce

SALADS

JOE'S GARDEN SALAD Lg 5.99 Sm 3.99
Fresh greens, iceberg lettuce, cucumbers, tomatoes, onions

Dinner salads include a Joe's Large Garden Salad with your choice of protein (below)

LOBSTER SALAD 22.99
Maine lobster meat tossed in celery and mayonnaise

GRILLED SHRIMP SALAD 12.99
Six grilled colossal shrimp

COLD SHRIMP SALAD 14.99
Eight colossal shrimp

***AHI TUNA SALAD** 14.99
Wild caught seared ahi tuna served sesame crusted or blackened

***SALMON SALAD** 15.99
Atlantic Salmon broiled or blackened

CRABCAKE SALAD 15.99
One baked jumbo lump crab cake

FRIED JOE'S SHRIMP 12.99
Golden fried Joe's Shrimp

CHICKEN BREAST SALAD 12.99
Buffalo, fried, or grilled

DRESSING CHOICES
Homemade Blue Cheese, Homemade Ranch, Thousand Island, Honey Mustard, Zesty Italian, Greek Vinaigrette, Balsamic Vinaigrette

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