



## APPETIZERS

### APPETIZER TRIO 12.99

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 10.99

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 20.99

Maine lobster meat lightly tossed with fresh chopped celery and mayonnaise on a butter toasted New England roll

### JOE'S HADDOCK SANDWICH 10.99

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 14.99

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 11.99

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

### \*JOE'S BURGER 10.99

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

### CHICKEN SANDWICH 10.99

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

### DINNER CHOWDER 16.99

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:

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

19.99

## 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 24.99

Sea scallops over parmesan risotto with charred corn and bacon

### SHRIMP AND SCALLOP RISOTTO 22.99

Broiled shrimp and scallops served over our roasted corn and bacon risotto

### \*BLACKENED SALMON RISOTTO 18.99

Fresh hand-cut Canadian salmon filet pan-blackened and served over our roasted corn and bacon risotto

### SEAFOOD FRA DIAVOLO 25.99

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 21.99

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

### SHRIMP SCAMPI 17.99

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

### CHICKEN PICCATA 16.99

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

### LOBSTER MAC N CHEESE 21.99

### SHRIMP MAC N CHEESE 16.99

### BUFFALO CHICKEN MAC N CHEESE 16.99

## BUTCHER SHOP

### \*JOE'S HOUSE SIRLOIN 18.99

12 oz top choice center-cut sirloin served with roasted garlic, bacon, and gorgonzola cheese mashed potatoes and steamed vegetables

### \*JOE'S PETITE SIRLOIN 13.99

6 oz top choice center-cut sirloin served with roasted garlic, bacon, and gorgonzola cheese mashed potatoes and steamed vegetables

### \*STEAK AND CAKE 22.99

6oz petite top choice sirloin, and 100% lump crab cake, with roasted garlic, bacon and gorgonzola mashed potatoes, and steamed vegetables.

### \*STEAK AND LOBSTER 24.99

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

\*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





## 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 18.99

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

### DEEP SEA SCALLOPS 24.99

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 19.99

Six colossal shrimp stuffed with jumbo lump crab meat & served with real creamery butter

### HUNGRY MAN HADDOCK CHUNKS 16.99

Over ¾ lb golden fried haddock chunks in a light New England batter

### BAR HARBOUR PLATTER 25.99

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

### JOE'S SHRIMP 16.99

Tender shrimp lightly fried

### CLAM STRIPS 14.99

Fried sweet and tender sea clam strips

### IPSWICH FRIED CLAMS 24.99

Golden fried New England whole belly Ipswich clams

### BAKED PLATTER 25.99

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

### ROCKPORT 25.99

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 21.99

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.

\*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





# 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/ 10.99	12/ 18.99
Fresh Cheasapeake Bay oysters		
*STEAMED	6/ 10.99	12/ 18.99
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		
<hr/>		
Dinner salads include a Joe's Large Garden Salad with your choice of protein (below)		
<hr/>		
LOBSTER SALAD		20.99
Maine lobster meat tossed in celery and mayonnaise		
GRILLED SHRIMP SALAD		11.99
Six grilled colossal shrimp		
COLD SHRIMP SALAD		13.99
Eight colossal shrimp		
*AHI TUNA SALAD		14.99
Wild caught seared ahi tuna served sesame crusted or blackened		
*SALMON SALAD		14.99
Atlantic Salmon broiled or blackened		
CRABCAKE SALAD		15.99
One baked jumbo lump crab cake		
FRIED JOE'S SHRIMP		11.99
Golden fried Joe's Shrimp		
CHICKEN BREAST SALAD		11.99
Buffalo, fried, or grilled		

## DRESSING CHOICES

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

— \*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







# JOE'S WINE LIST

## Sparkling Wines

SARACCO MOSCATO D'ASTI Piedmont, Italy	Bottle: Full 32 Half 17
ANDREOLA VERV PROSECCO Veneto, Italy	Bottle 29
ASTORIA PROSECCO ROSE Veneto, Italy	Glass 8
ZONIN PROSECCO Veneto, Italy	Glass 8

## White Wines

DELAPORTE SANCERRE (SAUVIGNON BLANC) Sancerre, France	Bottle 46
FERNLANDS SAUVIGNON BLANC Marlborough, New Zealand	Glass 7.5 Bottle 23
GIACOSA FRATELLI ROERO ARNEIS Piedmont, Italy	Bottle 42
BROGLIA "LA MEIRANA" GAVI DI GAVI Piedmont, Italy	Bottle 36
SWANSON PINOT GRIGIO San Benito County, California	Bottle 37
CA' DONINI PINOT GRIGIO Veneto, Italy	Glass 7.25 Bottle 22
WENTE RIVA RANCH CHARDONNAY Monterey County, California	Glass 12 Bottle 36
GOLDSCHMIDT "SINGING TREE" CHARDONNAY Russian River Valley, Sonoma County, California	Bottle 34
KENDALL JACKSON VINTNERS RESERVE CHARDONNAY California	Glass 10 Bottle 30
STONEWOOD CELLARS CHARDONNAY California	Glass 7 Bottle 21
HUGEL RIESLING Alsace, France.	Bottle 38
P.J. VALCKENBURG "MADONNA" KABINETT Rheinhessen, Germany — Riesling based blend	Glass 8 Bottle 24
CELISTIA WHITE BLEND Catalunya, Spain	Glass 10 Bottle 30
GERARD BERTRAND PICPOUL DE PINET Languedoc-Roussillon, France	Bottle 29

## Red Wines

TREFETHEN CABERNET SAUVIGNON Oak Knoll, Napa Valley, California	Bottle 60
J LOHR CABERNET SAUVIGNON Paso Robles, California	Glass 10.5 Bottle 32
ALBERTONI CABERNET SAUVIGNON California	Glass 7 Bottle 21
QUERCIABELLA CHIANTI CLASSICO DOCG Tuscany, Italy	Bottle 48
TRAVAGLINI GATTINARA DOCG Piedmont, Italy	Bottle 48
LANGE RESERVE PINOT NOIR Willamette, Oregon	Bottle 39
MEIOMI PINOT NOIR California	Glass 11.5 Bottle 34
RED TREE PINOT NOIR California	Glass 7 Bottle 21
SOUTHERN BELLE RED BLEND Jumilla Spain	Bottle 35
PEIRANO ILLUSION RED BLEND Lodi, California	Glass 10 Bottle 30
CLIFFHANGER PROPRIETARY RED BLEND Trentino, Italy	Glass 9 Bottle 27
THE VELVET DEVIL MERLOT Washington	Glass 8.5 Bottle 25
BODEGA SEPTIMA MALBEC Mendoza, Argentina	Bottle 22

## Rose Wines

CHATEAU DE TRINQUEVADEL TAVEL	Bottle 36
LA GALOPE COMTE TOLOSAN ROSE Gascony, France	Glass 7.5 Bottle 23
LA TERRE WHITE ZINFANDEL California	Glass 6.5 Bottle 18

