APPETIZERS

CLAM CHOWDER Sm 6.99 Lg 10.99
Homemade New England hard shell clam chowder

CALAMARI Marinara 11.99 Thai 11.99
Lightly fried calamari served with marinara sauce or with Thai Chili sauce and fried banana peppers

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

CRAB AND SHRIMP DIP 12.99
100% lump crab meat and Joe's Shrimp, baked in our four cheese blend, served with fresh won-ton chips

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

APPETIZER TRIO 14.99
Four jumbo cocktail shrimp, golden fried calamari with marinara, and our Yuengling beer-battered onion rings

SHRIMP COCKTAIL 5/8.99 8/12.99
Jumbo cocktail shrimp with homemade cocktail sauce. Large serving is 8 shrimp and small is 5 shrimp

FRESH OYSTERS

***HALF SHELL** 6/ 12.99 12/ 20.99
Fresh Cheasapeake Bay oysters

***STEAMED** 6/ 12.99 12/ 20.99
Fresh Steamed Cheasapeake Bay oysters with Old Bay seasoning

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

OYSTER TRIO 14.99
2 each of our specialty oysters: Crabby, Rockefeller, Casino

***CASINO** 13.99
Six baked oysters topped with seasoned cracker crumbs and applewood bacon

***ROCKEFELLER** 13.99
Six baked oysters with spinach & cheese topped with applewood bacon

FEATURED DINNER COMBOS

JOE'S COMBO 18.99
Four 2.5-3.0 oz golden fried haddock chunks and ¼lb fried Joe's Shrimp - one of our most popular combos!

HADDOCK & CLAM STRIPS 17.99
Small beer battered haddock filet and lightly fried clam strips

PANHANDLE COMBO 22.99
Fried gulf oysters and fried Joe's shrimp served with two sides

JOE'S SHRIMP & CLAM STRIPS 16.99
Golden fried Joe's shrimp and lightly fried clam strips

WHOLE BELLY COMBO 21.99
Small beer battered fried haddock filet and 4oz of lightly fried whole belly clams

JOE'S SHRIMP & CRABCAKE 21.99
Golden fried Joe's shrimp & a baked 100% lump crab cake

BUILD YOUR OWN COMBO

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

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

Five Beer-Battered Shrimp	+1.00	Fried Ipswich Whole Belly Clams	+3.50
Four Baked Stuffed Shrimp	+2.50	Large Beer Battered Haddock Filet	+4.00
Six Grilled Shrimp	+2.50	Fried Oysters	+4.00
Tuna (blackened or sesame crusted)	+3.00	Deep Sea Scallops	+4.50
Salmon (Broiled or Blackened)	+3.00	Fried or Broiled Maine Lobster Tail	+7.00
Jumbo Lump Crab Cake	+3.00		

— *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

HOUSE FAVORITES

BAKED STUFFED SHRIMP 21.99
Six colossal shrimp stuffed with jumbo lump crab meat served with real creamery butter

PARMESAN CRUSTED HADDOCK 18.99
Baked haddock chunks topped with fresh grated parmesan cheese

BEER BATTERED HADDOCK FILET 18.99
Over 10oz haddock filet lightly fried in our homemade Yuengling beer batter

HADDOCK PICCATA 21.99
Large filet of North Atlantic haddock pan seared and finished in a lemon herb & caper sauce

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

JOE'S SHRIMP 16.99
Tender shrimp lightly fried

***SALMON** 8 oz 21.99 6 oz 17.99
Fresh hand-cut char-grilled Atlantic salmon filet, blackened OR with your choice of sauce: lemon-garlic, teriyaki, sweet Thai chili, or bourbon glazed

COLOSSAL SHRIMP 20.99
One dozen colossal fantail shrimp beer-battered or char-grilled with our homemade bourbon glaze

JOE'S CATCH

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

DEEP SEA SCALLOPS 27.99
Baked topped with seasoned cracker crumbs, OR broiled topped with paprika and lemon butter sauce, OR lightly fried

CLAM STRIPS 16.99
Fried sweet and tender sea clam strips

DOWNEAST HADDOCK CHUNKS 18.99
Baked haddock with lobster sauce topped with seasoned cracker crumbs

HUNGRY MAN HADDOCK CHUNKS 19.99
Six 2-3 oz golden fried haddock chunks in a light New England batter

SNOW CRAB LEGS 39.99
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.

ROCKPORT 27.99
One 100% jumbo lump crab cake and one Maine lobster tail (broiled or fried) served with steamed vegetables and lobster mashed potatoes

DINNER CHOWDER 22.99
Homemade New England clam chowder and shrimp sautéed in lobster bisque, combined together, and topped with fried haddock chunks. Served with garlic toast

FRIED OYSTERS 23.99
Hand breaded and lightly fried fresh Gulf Coast oysters

BAKED HADDOCK FILET 19.99
Large baked North Atlantic haddock filet topped with seasoned New England cracker crumbs

SALMON CASSEROLE 18.99
Hand-cut chunks of North Atlantic salmon filet baked in our lobster sauce; topped with New England seasoned cracker crumbs

BAKED PLATTER 27.99
Baked North Atlantic haddock filet, deep sea scallops, and three baked stuffed shrimp

BAR HARBOUR PLATTER 27.99
Fried haddock filet, Joe's Shrimp, & deep sea scallops all lightly battered and fried

BOSTON STYLE HADDOCK CHUNKS 18.99
Baked haddock chunks topped with a mixture of onions, bacon, seasoned cracker crumbs, and tomatoes

HADDOCK ROCKEFELLER 23.99
Large filet baked with spinach & cheese; topped with lump crab sautéed in lemon garlic sauce

CHARLESTON 23.99
One jumbo lump crab cake & one skewer of six jumbo blackened char-grilled shrimp served with vegetables & lobster mashed potatoes

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PASTA & RISOTTO

SCALLOP RISOTTO 27.99
Sea scallops served over our roasted corn and bacon risotto

SHRIMP RISOTTO 21.99
Ten broiled shrimp served over our roasted corn and bacon risotto.,

TUSCAN PASTA 24.99
Deep sea scallops and Joe's Shrimp sautéed in sun-dried tomato basil cream sauce with fresh egg noodles

CHICKEN EMILY 18.99
Fried chicken tenders in sun-dried tomato basil cream sauce over egg noodle linguine topped with parmesan cheese

SHRIMP AND SCALLOP RISOTTO 25.99
Broiled shrimp and scallops served over our roasted corn and bacon risotto

***BLACKENED SALMON RISOTTO** 20.99
Fresh hand-cut salmon filet pan-blackened and served over our roasted corn and bacon risotto

SHRIMP SCAMPI 20.99
Ten colossal shrimp sautéed in garlic butter with chopped tomatoes, spinach, cheese and tomato basil pesto over fresh egg noodle pasta

CHICKEN PICCATA 18.99
Fresh chicken breast lightly breaded and pan seared. Finished with lemon caper sauce over fresh egg noodle pasta

BUTCHER SHOP

***JOE'S HOUSE SIRLOIN** 22.99
12 oz top choice center-cut sirloin served with roasted garlic, bacon, and gorgonzola cheese mashed potatoes and steamed vegetables

***STEAK AND CAKE** 25.99
60z petite top choice sirloin, and 100% lump crab cake, 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.

CHICKEN TENDERS 15.99
Hand breaded lightly fried and your choice of sauce: Buffalo, Teriyaki, Thai Chili, BBQ or Plain

***JOE'S PETITE SIRLOIN** 16.99
6 oz top choice center-cut sirloin served with roasted garlic, bacon, and gorgonzola cheese mashed potatoes and steamed vegetables

***STEAK AND LOBSTER** 27.99
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.

STEAK AND BAKED STUFFED SHRIMP 25.99
6 oz top choice sirloin and four baked stuffed shrimp served with roasted garlic, bacon, and gorgonzola mashed potatoes and steamed vegetables

GRILLED CHICKEN 15.99
Char-grilled, and your choice of sauce: Buffalo, Teriyaki, Thai Chili, BBQ or Plain

SIDE CHOICES

FOR ALL MENU ITEMS EXCEPT PASTAS, SALADS, DINNER CHOWDER, AND CROCK & ROLLS

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 +3.49 Garlic, Bacon & Gorgonzola Mashed Potatoes +2.99 Onion Rings +4.99 Lobster Mashed Potatoes OR Roasted Corn & Bacon Risotto +6.99

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JOE'S ROLLS

NEW ENGLAND LOBSTER ROLL 23.99
Maine lobster meat lightly tossed with fresh chopped celery and mayonnaise on a butter toasted New England roll

JOE'S HADDOCK SANDWICH 12.99
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

CAPE COD REUBEN 13.99
Haddock filet broiled or fried topped with swiss cheese, homemade coleslaw, 1000 Island horseradish sauce on a toasted brioche roll

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

CROCK & LOBSTER ROLL 24.99
A crock of our homemade New England clam chowder, and Maine lobster roll

CROCK & WHOLE BELLY CLAM ROLL 17.99
A crock of our homemade New England clam chowder and a fried whole belly clam roll

CROCK & CLAM STRIP ROLL 15.99
A crock of our homemade New England clam chowder and a fried clam strip roll

CROCK & SHRIMP ROLL 15.99
A crock of our homemade New England clam chowder and a fried Joe's shrimp roll

CROCK & OYSTER ROLL 16.99
A crock of our homemade New England clam chowder and a fried oyster roll

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

CHICKEN SANDWICH 12.99
Char-grilled or lightly fried chicken breast, served with lettuce, tomato, and white cheddar cheese on a toasted brioche roll

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

JOE'S 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

SALADS

JOE'S GARDEN SALAD Lg 6.99 Sm 4.99
Fresh greens, iceberg lettuce, cucumbers, tomatoes, onions

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

LOBSTER SALAD 23.99
Maine lobster meat tossed in celery and mayonnaise

GRILLED SHRIMP SALAD 13.99
Six grilled colossal shrimp

COLD SHRIMP SALAD 15.99
Eight colossal shrimp

***AHI TUNA SALAD** 15.99
Wild caught seared ahi tuna served sesame crusted or blackened

***SALMON SALAD** 17.99
Atlantic Salmon broiled or blackened

CRABCAKE SALAD 15.99
One baked jumbo lump crab cake

FRIED JOE'S SHRIMP 13.99
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, French, Balsamic Vinaigrette

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BEER AND WINE

Sparkling Wines

LUCIEN ALBRECHT, CREMANT D'ALSACE BRUT — Bottle 34
Alsace, France

GRUET BRUT CHAMPAGNE — Botttle Full 30 Half 18
New Mexico, United States

SARACCO MOSCATO D'ASTI — Bottle: Full 34 Half 18
Piedmont, Italy

ZONIN PROSECCO — Glass 8.25
Veneto, Italy

White Wines

SILVERADO SAUVIGNON BLANC (1 LITER) — Glass 9 Bottle 36
Yountville, Napa Valley, California

BROGLIA "LA MEIRANA" GAVI DI GAVI — Bottle 37
Piedmont, Italy

C'A MONTINI PINOT GRIGIO — Bottle 32
Trentino, Italy

CA' DONINI PINOT GRIGIO — Glass 7.75 Bottle 23
Veneto, Italy

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

GOLDSCHMIDT "SINGING TREE" CHARDONNAY — Bottle 35
Russian River Valley, Sonoma County, California

BUEHLER CHARDONNAY — Bottle 34
Russian River Valley, Sonoma County, California

VERIZET MACON VILLAGES CHARDONNAY VIELLES VIGNES — Glass 10 Bottle 31
Burgundy, France

KENDALL JACKSON VINTNERS RESERVE CHARDONNAY — Glass 9.5 Bottle 30
California

HUGEL RIESLING — Glass 11 Bottle 35
Alsace, France.

GERARD BERTRAND PICPOUL DE PINET — Bottle 33
Languedoc-Roussillon, France

E. GUIGAL COTES DU RHONE BLANC — Glass 10 Bottle 32
Rhone Valley, France

CELISTIA WHITE BLEND — Glass 10 Bottle 30
Catalunya, Spain

Red Wines

SILVERADO GEO CABERNET SAUVIGNON — Bottle 82
Coombsville, Napa Valley, California

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

CONSTANT DISRUPTIONS "ANTIHERO" CABERNET SAUVIGNON — Bottle 43
Napa Valley, California

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

ALBERTONI CABERNET SAUVIGNON — Glass 7.25 Bottle 22
California

QUERCIABELLA CHIANTI CLASSICO DOCG — Bottle 48
Tuscany, Italy

LANGE PINOT NOIR — Bottle 39
Williamette, Oregon

MEIOMI PINOT NOIR — Glass 12 Bottle 35
California

SOUTHERN BELLE RED BLEND — Bottle 37
Jumilla Spain

GUNDLACH BUNDSCHU MONTAIN CUVEE RED — Bottle 35
Sonoma County, California

BELL CELLARS "THE SCOUNDREL" RED BLEND — Bottle 33
California

PEIRANO ILLUSION RED BLEND — Glass 9 Bottle 27
Lodi, California

GOUGUENHEIM MALBEC RESERVA — Bottle 27
Mendoza, Argentina

THE VELVET DEVIL — Glass 9.5 Bottle 30
Washington

PETIT HAMEAU "POOR THING" — Bottle 37
Castilla-LaMancha, Spain

Rose Wines

BODEGA FAMILIA SCHROEDER SAURUS PINOT NOIR ROSE — Bottle 30
Patagonia, Argentina

LA TERRE WHITE ZINFANDEL — Glass 7 Bottle 20
California

BEER LIST

ASK YOUR SERVER FOR OUR OTHER DRAFT SELECTIONS

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

WEEKLY SPECIALS

Join us at our dinner service from 4:00 PM to 9:00 PM for the following weekly specials

TUESDAY SHRIMP FEST - VARIOUS SHRIMP DINNERS FOR $14.99 (DINE-IN ONLY)

WEDNESDAY 15 UNDER $15 - FIFTEEN (OR MORE) DINNERS FOR LESS THAN $15 (DINE-IN ONLY)

THURSDAY TWIN TAILS SPECIAL - TWO LOBSTER TAILS, TWO SIDES, AND A BOWL OF NEW ENGLAND CLAM CHOWDER (OR A SALAD) FOR $27 (DINE-IN ONLY)

SATURDAY PRIME RIB - 10OZ+ QUEEN CUT WITH TWO SIDES FOR $24.99 OR 16OZ+ KING CUT WITH TWO SIDES FOR $32.99. AVAILABLE AT 4:00 PM UNTIL IT IS GONE