

JOE FISH

A NEW ENGLAND FISH HOUSE

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@JoeFishNE



STARTERS

Warm Sourdough Loaf \$8.00

Sourdough loaf ‘hot out of the oven’, served with EVOO, crushed red pepper, & parmesan cheese.

Best Crab Cake Evah! \$21.00

Maryland-inspired, jumbo lump crab cake with mustard aioli & cole slaw.

Top Neck Stuffies \$18.00

Local clams, spicy andouille sausage in a New England style stuffing with parsley. Served with melted butter.

Crab Rangoon Dip \$16.50

A blend of crab, cream cheese, scallions, & jack-cheese served with wonton crisps.

RAW BAR

Oysters \$3.25

Ask server for our weekly roatations.

Oysters 1/2 price all day on Tuesdays

Cherrystone Clams \$2.75

Cocktail Shrimp \$4.00

Steamed and chilled, served by the piece.

Raw Bar Platter \$37.00

(4) Oysters, (4) Shrimp Cocktail, (3) Top Necks. Lemon and cocktail sauce.

Add Lobster for \$20

SOUPS

Fried Clam N’ \$28.00

Chowder Bread Bowl

Clam chowder in a warm sourdough bread bowl topped with fried clams and scallions.

Lobster N’ Lobster \$30.00

Bisque Bread Bowl

Lobster bisque in a warm sourdough bread bowl topped with buttery lobster meat and scallions.

New England Cup: \$9.00

Clam Chowdah Bowl: \$11.00

Traditional New England chowder with clams, cream, and potatoes.

Lobster Cup: \$9.00

Bisque Bowl: \$11.00

Minced lobster, cream, and sherry wine.

Portuguese Cup: \$9.00

Clam Chowder Bowl: \$11.00

Clams, andouille sausage and potatoes in a spicy tomato broth.

Fried Calamari \$17.50

Traditional, Woonsocket (RI) Style or Spicy.

Fried Oyster Baton Rouge \$17.50

Fresh shucked oysters, fried with cajun dry rub and tartar remoulade.

Fried Clam App MKT

Fresh, local fried clams, homemade tartar sauce.

Mussels \$18.50

Mussels with garlic butter, white wine, scallions, & tomatoes and toast points.

Ahi Tuna Mango Stack \$21.00

Ahi tuna, mango, avocado, cucumbers, wasabi aioli & soy glaze served with wonton crisps.



LOBSTARS

Refer to Market Price Board

Lobster Stuffed Lobster

A pound and a half steamed lobster baked with lobster meat, breadcrumbs, and garlic butter served with two sides.

Steamed Lobster

A pound and a half steamed lobster served with two sides.

Lobster Rolls

Claw & knuckle meat; New England style or warm n’ buttered.

Choice of Small, Medium, or Big Kahuna

Lobster Tacos

Lobster salad, flour tortillas, lettuce, pico de gallo, San Diego sauce, with coleslaw.

Choice of Small, Medium, or Big Kahuna

New England Lobster Pie

Claw and knuckle shucked lobster meat, New England style breadcrumbs, butter.

Choice of Small, Medium, or Big Kahuna

SALADS & BOWLS

Mediterranean \$12.50

Salad

Romaine lettuce, cucumbers, cherry tomatoes, red onion, kalamata olives, feta cheese, hummus, and house dressing.

Fish Taco Bowl \$24.00

Fried haddock, jasmine rice, black bean sauce, lettuce, pico de gallo, pickled vegetables, jalapenos, avocado, tortilla chips, and San Diego sauce.

Choice to Substitute for Chicken

Joe’s House Salad \$11.00

Caesar Salad \$11.50

Romaine lettuce topped with parmesan cheese and croutons.

Sesame Garlic \$23.00

Salmon Bowl

Blackened salmon medallions, rice, edamame, quinoa, avocado, seaweed salad, pickled vegetables, jalapenos and chipotle aioli.

Add-ons or Substitutions

Grilled Chicken: \$10 Grilled Salmon: \$15 Crab Cake: \$18 Ahi Tuna: \$17

Lobster Salad: \$21 4 Grilled Jumbo Shrimp: \$16 Steak Tips: \$16

*additional charge reflects market price. - 18% gratuity added to parties of 8 or more.

Items that are undercooked of raw, or contain (or may contain) raw or undercooked ingredients. Please be advised of the risk of illness from eating raw shellfish and undercooked meat or seafood. All ingredients may not be listed. Before placing your order, please inform your server if a person in your party has a food allergy.



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FISH FRY

Fish N’ Chips \$25.00

Fish Tacos \$24.00
Fried scrod, flour tortillas, San Diego sauce, lettuce, and pico de gallo.

Fried Fish B.L.T. \$23.00
Crispy haddock topped with bacon, lettuce, tomato, and tartar sauce on a toasted brioche bun.

ENTREES

Katzu Tuna* Market Price
Fresh, flash fried tuna, jasmine rice, wasabi aioli, sweet soy glaze, and seaweed salad.

Baked Trio \$35.00
Baked haddock, scallops, shrimp, breadcrumbs, garlic butter, monterey jack cheese, with mashed potatoes and vegetables.

Macadamia \$26.00
Encrusted Cod
Alaskan cod, macadamia crust, soy glaze, with broccoli, and rice.

Baked Haddock \$29.00
Baked haddock served with mashed potatoes and vegetables.

Haddock Maria \$28.00
Panko-crusted haddock, mushrooms, tomatoes, artichokes, white wine, lemon, capers, parmesan, and rice.

STRAITFROMTHEDOCKS

Choose A Main:

Salmon: \$28 Shrimp: \$27 Haddock: \$29 Trout: \$25 Swordfish: \$36 Steak Tips: \$29

Chicken: \$24 Tuna: Market Price Scallops: Market Price 3 Filet Medallions: \$37

Seasoning:

Blackened Bronzed Salt & Crushed Black Pepper Lemon Pepper Old Bay

Herbes de Provence

Sides (Pick 2):

French Fries Cole Slaw Sweet Potato Fries Black Beans and Rice Rice Pilaf

Jasmine Rice Mashed Potatoes Vegetable Medley Broccoli Onion Rings: +\$3

Additions:

Compound Butter: \$1.50 Mini Crab Cake: \$7.00

Baked Stuffed Shrimp: \$7.00 Each Angry Stuffed Clam: \$6.00 Each

ENJOY A FRIED FISH COMBO

Served with Fries and Cole Slaw. Sub Onion Rings: +\$3.

Combos are ½ portions and can only be added to an original fried plate.

MAIN	Fried Haddock	Fried Shrimp	Fried Calamari	Fried Clams	Fried Scallops	Fried Oysters	Fried Chicken
PRICE	\$29.00	\$27.00	\$25.00	MKT	MKT	\$28.00	\$24.00
COMBO	\$9.00	\$9.00	\$8.00	MKT* (full portion)	MKT	\$9.00	\$8.00

Chicken and \$26.00
Broccoli Cavatappi
Cavatappi pasta with chicken and broccoli in alfredo or scampi sauce.

Tuscan Salmon \$29.00
Fresh seared salmon, tuscan seasoning, hummus, olives, feta, tomatoes, olive tapenade, and pita bread.

Bayou Cod \$28.00
Blackened cod, shrimp, andouille sausage, cajun cream sauce, spinach, and tomatoes over rice.

Angry Baked \$35.00
Stuffed Shrimp
Jumbo shrimp, angry clam stuffing with andouille sausage, with mashed potatoes, and vegetables.

Filet and Lobster Pie \$46.00
Traditional lobster pie with claw & knuckle meat and buttered breadcrumbs along side with Montreal crusted filet medallions. Served with mashed potatoes and vegetables.

Joe’s Jambalaya \$26.00
New Orleans style, chicken, shrimp, andouille sausage, and rice.

Steak Tips \$29.00
Cooked your way. Served with vegetables and mashed potatoes.

Linguine alle Vongole \$28.00
Linguine tossed with littleneck clams in a light garlic, white wine and olive oil, finished with fresh parsley and a hint of chili flakes.

Scallops Casino \$37.00
Linguine
Seared sea scallops tossed with smoked pancetta, garlic, shallots, paprika, herbs and scallions over linguine in a white wine butter sauce.

Lobster Champagne \$45.00
Sweet lobster meat over fresh pasta, tossed in a silky, champagne butter sauce with hints of garlic and herbs.



LUNCH MENU

Offered Monday - Saturday from 11:30AM - 4:00PM.

Fish Sandwich \$17.50
Blackened or fried fish topped with lettuce, tomato, and pickles on a toasted bun. Served with fries.

Haddock \$19.50
Your choice of bronzed, baked or fried haddock served with mashed potatoes and seasonal vegetables.

Shrimp Po Boy \$17.50
Popcorn shrimp, cajun spices, lettuce, tomato, and chipotle aioli on a sub roll. Served with a side of fries.

Spicy Chicken B.L.T. \$17.50
Chicken breast topped with american cheese, bacon, lettuce, tomato, and chipotle aioli. Served with a side of fries.

Fried Fish Tacos \$16.50
Scrod in flour tortillas topped with San Diego sauce, lettuce, and pico de gallo.

Baked Scrod Casserole \$17.50
Scrod, lobster bisque, jack cheese, breadcrumbs, with mashed potatoes.

Fish N’ Chips \$17.50
Fish and French Fries served with coleslaw and homemade tartar sauce.

Classic Burger \$18.00
A classic beef patty topped with lettuce, tomato, and pickles on a toasted bun. Served with a side of fries.

Add Cheese: +\$1 | Add Bacon +\$2

T.L.T. \$19.00
Seasoned and seared rare ahi tuna with lettuce, tomato, wasabi mayo on toasted sourdough. Served with fries.

Fried Fish Slider & Chowdah \$18.00
Fried fish with tartar sauce, lettuce, and tomato on a slider roll. Served with your choice of chowdah or bisque.