AMERICAN

Joe's

BAR & GRILL

Appetizers

Black Skillet Roasted Mussels tossed with extra virgin olive oil and kosher salt 12.99

Shrimp Cocktail three jumbo shrimp served with Joe's cocktail sauce 8.99 additional shrimp 2.99 each

Lobster Quesadilla lobster meat, tomato and cheeses melted between flour tortillas 12.99

Seared Ahi* pepper-crusted and served sashimi-style with Asian cucumbers, ginger-soy dressing and wasabi market

Maryland Lump Crab Cake Joe's special recipe crab cake served with cole slaw and tartar sauce 10.99

Joe's Buffalo Tenderloins with traditional hot sauce, blue cheese dressing and celery sticks 9.25

Original Nachos melted jack and cheddar cheese, guacamole, sour cream, Pico de Gallo and salsa 9.99 add grilled chicken 2.99

Fresh Iced Oysters* the finest tasting oysters available from the cold Atlantic waters. Plump with a crisp flavor and served on crushed ice market

Crispy Calamari quickly fried with cherry peppers until crispy and served with marinara sauce 10.50

Chicken Quesadilla cheddar and jack cheeses. guacamole and Pico de Gallo. Garnished with barbecue sauce and sour cream 10.99

Spinach and Artichoke Dip served in a bubbling hot casserole dish with tortilla chips 10.50

Famous Barbecued Ribs served with cole slaw 13.99

Soups & Salads

Soup of the Day our chef's special creation made fresh everyday cup 3.99 bowl 4.99

Joe's New England Clam Chowder our award-winning clam chowder cup 4.99 served in a hollowed-out bread bowl 7.25

Onion Soup Gratinee made from scratch, served with melted Swiss and mozzarella over a crouton cup 4.99 crock 6.50

Crab Cake Salad Joe's special crab cake served on top of mixed greens tossed with fresh herb vinaigrette, avocado, tomatoes, roasted corn and corn bread croutons. Drizzled with cajun remoulade 17.99

Grilled Honey Chicken Salad with angel hair pasta atop a fresh salad with wontons, sesame seeds and honey mustard dressing 13.75

Roasted Chicken and Wild Greens with feta, walnuts, apples, tomatoes, dried cranberries and cranberry-walnut vinaigrette 13.75

Crazy Harry's Cobb Salad iceberg, blue cheese, tomatoes, bacon, fresh grilled chicken, avocado, black olives, green onions and dijon vinaigrette 13.75

Caesar Salad* classically prepared with croutons and our own dressing 10.99 **blackened chicken or grilled chicken** 13.99 **shrimp** 16.99

Ahi Tuna Salad* seared sashimi tuna with spicy aioli. Served with fresh salad greens, avocado, red onions, sesame seeds and fresh herb vinaigrette market

Enjoy our fresh house made dressings: cranberry-walnut vinaigrette, blue cheese, fresh herb vinaigrette, buttermilk ranch and honey mustard. Also available, low-calorie vinaigrette and 1000 island.

Burgers & Sandwiches

Joe's special burgers are cooked perfectly and ground fresh using only U.S.D.A. choice beef.
Burgers are served on a poppy seed bun and are accompanied by fresh hand-cut fries and an onion ring garnish,

Joe's Original Burger* special ½ pound burger ground fresh and grilled to your specifications 10.50
add nine month aged cheddar, blue, Swiss, American, provolone or boursin cheese 1.00

Bacon Cheeseburger* Joe's original burger topped with crisp bacon strips and melted nine month aged cheddar cheese 12.50

Mushroom Provolone Burger* fresh sauteed mushrooms and melted provolone cheese 12.99

The Chicken Club fresh roasted breast of chicken, crisp bacon, lettuce and tomato, on toasted multigrain bread with mayonnaise 10.99

Fresh Maine Lobster Roll fresh lobster salad on a grilled roll with cole slaw and Joe's hand-cut fries market

French Dip* thinly-sliced roast beef with horseradish sauce on a toasted baguette with au jus for dipping 12.99

Fried Clam Roll tender select clams, lightly battered and served on a grilled roll with french fries market

Sesame Ahi Tuna Burger* served on a griddled multigrain roll with sesame seeds, wasabi aioli and sweet potato fries 13.99

Fresh Turkey Burger perfectly seasoned ground turkey on a griddled multigrain roll with spicy 1000 Island sauce. Served with sweet potato fries 12.99

Grilled Pizzas

All pizzas are made fresh to order.

Picante Pizza sweet Italian sausage, pepperoni, tomato sauce, mozzarella and parmesan cheeses 11.99

Margherita tomato sauce, mozzarella, oregano, fresh basil and sprinkled with parmesan cheese 10.50

Buffalo Chicken crispy chicken, scallions, mozzarella and blue cheese 11.99

Gluten-Free Pizza any pizza selection above prepared gluten-free 11.99

Allergies: Before placing your order, please inform your server if a person in your party has a food allergy.

** These items may be served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For more information regarding potential health concerns, please ask your server or a manager.*

Steakhouse Favorites

Joe's center-cut steaks and prime rib are the finest U.S.D.A. choice beef available, hand-selected and aged a minimum of four weeks for maximum flavor and tenderness. We know you will enjoy the best steak in town.

How do you like your steak?

Very Rare: cold, raw center **Rare:** cool, red center **Medium Rare:** warm, red center, juicy **Medium:** warm, pink center
Medium Well: hot center, cooked through **Well:** no color, somewhat dry

Friday and Saturday Night Special • Joe's Famous Recipe • Served After 4:00

Prime Rib au jus* Joe's old recipe. Served with creamed horseradish and a jumbo baked potato 24.99

Joe's Prime Rib Challenge* a double-cut of our signature prime rib served on the bone or try it pan-blackened 28.99

New York Sirloin Steak* aged New York strip served with a jumbo baked potato 14 oz 23.99

Chargrilled Buttermilk Sirloin* served with mashed potatoes 12 oz 18.99

Sirloin Steak Tips* steakhouse marinade, served with mashed potatoes, caramelized onions and mushroom gravy 18.99

Filet Mignon* the finest cut of beef, broiled perfectly and served with real mashed potatoes 10 oz 24.99

Specialties & Fresh Seafood

Roasted Half Chicken fresh half chicken served with natural jus and mashed potatoes 16.99

Famous Barbecued Ribs falling-off-the-bone baby back pork ribs served with cole slaw and hand-cut fries full rack 17.99

Chicken Piccata sauteed with capers in a lemon wine sauce, served with angel hair pasta and chives 16.99

Maryland Lump Crab Cakes our special recipe served with cole slaw, tartar sauce and sweet potato fries 18.99

Today's Fresh Fish Special the freshest and finest seafood available. Grilled, broiled, pan-seared or pan-blackened. Your server will describe today's pick market price

Swordfish Steak broiled or grilled with ginger-soy sauce and served with steamed rice and fresh vegetable market

Fresh Fried Clams "These are the best." Tender select clams, lightly battered and fried golden. Served with Joe's hand-cut fries and tartar sauce market

Fresh Atlantic Salmon* prepared as you request and served with Joe's steamed rice and fresh vegetable 19.99

Maine Lobster boiled or baked. Accompanied with melted butter, lemon, Joe's fresh hand-cut fries and fresh vegetable market
Baked stuffed with crabmeat stuffing add 8.00

Jumbo Shrimp Scampi sauteed in olive oil with garlic, red peppers, capers and white wine and served over angel hair 18.99

Lobster Ravioli with Jumbo Shrimp tossed in a creamy lobster basil sauce 21.99

Fish N Chips lightly fried and beer-battered served with hand-cut fries 16.99

Pasta

Gluten-free pasta available.

Blackened Chicken Pasta escarole and red peppers sauteed in olive oil and tossed with fussili pasta, blackened chicken and a zesty parmesan sauce 15.75

Chicken, Broccoli and Ziti with red peppers in a creamy parmesan cheese sauce 15.75

Angel Hair Primavera fresh "matchstick" vegetables sauteed with olive oil, garlic, fresh basil, red peppers and tomatoes 13.99
with chicken 15.99 **with shrimp** 18.99

With any of the above entrees add a garden salad, Caesar or soup of the day for only 2.99.

Sides

Steamed Rice 2.99
Joe's Real Mashed Potatoes skin on 2.99
Sauteed Broccoli with Garlic 2.99
Steamed Broccoli 2.99
Joe's House Salad 6.99
Sauteed Fresh Spinach 2.99
Sweet Potato Fries 2.99
Fresh Vegetable 2.99
Joe's Fresh Hand-Cut Fries 2.99
Baked Potato (after 4pm) 2.99
Creamy Cole Slaw 2.75
Onion Rings 5.99

Joe's features a private dining room ideally suited for private parties and special events.

Weekend Brunch

Brunch served Saturdays and Sundays until 2pm.

Starters

Spicy Bloody Mary
Champagne or Mimosa
Joe's Screwdriver
Bud Light Draft
Freshly-Squeezed Orange Juice
Freshly-Squeezed Grapefruit Juice

All brunch entree specialties and omelettes include a choice of beverage from the above selections. Limited to one per person.

Specialties

Eggs Benedict* two fresh eggs poached on English muffins with Canadian bacon and fresh hollandaise sauce 12.99

Filet Mignon Benedict* poached eggs, petite filet mignon and bearnaise sauce on English muffins 16.99

Prime Rib Hash* freshly-made, browned and topped with two poached eggs and a tomato-chive hollandaise 12.99

New York Sirloin Steak & Eggs* 10 oz grilled sirloin served with two eggs any style, toast or English muffin 17.75

Three Eggs Any Style* served with toast or English muffin and your choice of bacon, ham or sausage 10.99

French Toast Challah bread sliced thick, dipped in cinnamon-egg batter and served with maple syrup 9.99

Joe's Pancakes freshly-made, plain or with fresh seasonal berries and served with maple syrup 9.99

Eggseptional Omelettes

Farmer's Omelette* with sausage, peppers, onions, tomatoes, and cheddar cheese, served open-faced 11.99

Benedict* ham and asparagus with fresh hollandaise sauce 11.75

Florentine* with spinach, parmesan cheese, sour cream and chives 11.50

Omelette Your Way* plain 9.99 bacon, ham, sausage, tomatoes, onions, mushrooms, peppers, cheddar, Swiss, and provolone add .50 for each additional item.

All entrees are served with a basket of assorted fresh breakfast breads.
Egg dishes are served with Joe's home fries and fresh fruit garnish.
Omelettes and scrambled eggs may be prepared with cholesterol-free eggs upon request.
Children's portions are available for brunch items (except steak and eggs) for only 6.50 and include soda, milk, cranberry or apple juice.

Sides

English Muffin 1.99
Home Fries 2.50
Bacon 2.99
White or Wheat Toast 1.99
Smoked Ham 2.99
Side of Fresh Fruit 2.99
Sausage 2.99

Beverages

Freshly-Squeezed Orange Juice 3.99
Freshly-Squeezed Grapefruit Juice 3.99
Freshly-Squeezed Lemonade (per glass) 2.99
Cappuccino 3.95
Herbal Teas 2.75
Fresh Brewed Coffee 2.75
Espresso 2.75
Mimosa 6.25
Brut Champagne 5.95
Milk 2.25

At Joe's American Bar & Grill, your neighborhood favorite for great food, drink and hospitality, we use only the freshest and highest quality ingredients available. From our great burgers with 9-month aged cheddar cheese, tender baby back ribs, hand-selected aged beef and fresh seafood to our homemade soups and salad dressings, our signature dishes have been created for you by our talented chefs. From host to service staff, we make every effort to accommodate any special requests, including any food or gluten allergies. We promise you exceptional food quality, great value and a memorable dining experience.

www.joesamerican.com