



Appetizers

- Shrimp Cocktail served with Joe's spicy cocktail sauce each 2.99
- Lobster Quesadilla lobster meat, tomato, roasted corn salsa and cheeses melted between flour tortillas 12.99
- Seared Ahi* fresh tuna, pepper crusted and pan seared. Served with cilantro rice cake, ginger soy dressing, wasabi and crispy noodles 10.75
- Maryland Lump Crab Cake Joe's special recipe crab cake served with cole slaw and tartar sauce 10.99
- Joe's Buffalo Tenderloins fresh chicken, traditional hot sauce, blue cheese dressing and celery sticks 8.99
- Nachos El Grande crispy chips piled high with spicy chili, Jack and cheddar cheeses, guacamole, sour cream, tomatoes and green onions and spicy salsa 9.99
- Fresh Iced Oysters* the finest tasting oysters available from the cold Atlantic waters. Plump with a crisp flavor and served on crushed ice market
- Pan-Fried Mozzarella lightly-breaded with herb crumbs. Served with tomato basil sauce and parmesan cheese 7.99
- Crispy Calamari quickly fried with cherry peppers until crispy and served with marinara sauce and cajun remoulade 9.75
- Chicken Quesadilla with salsa, cheddar and jack cheese. Served with fresh guacamole and sour cream 10.99
- Spinach and Artichoke Dip served in a bubbling hot casserole dish with carrots, celery and tortilla chips 9.99

Soups & Salads

- Soup of the Day our chef's special creation made fresh everyday cup 3.99 bowl 4.85
- Joe's New England Clam Chowder our award-winning clam chowder served in a hollowed-out bread bowl 6.99 cup 4.75
- Onion Soup Gratinée made from scratch, served with melted Swiss and mozzarella over a crouton bowl 5.99
- Chili Joe's homemade spicy chili with melted cheddar cheese bread bowl 6.99 crock 5.99 cup 4.25
- Grilled Honey Chicken Salad with angel hair pasta atop a fresh salad with wontons, sesame seeds and honey mustard dressing 12.99
- Roasted Chicken and Wild Greens with feta, walnuts, apples, tomatoes, dried cranberries and cranberry-walnut vinaigrette 13.75
- Crazy Harry's Cobb Salad crisp iceberg lettuce, blue cheese, tomatoes and real bacon tossed with Joe's special dressing and served in a grand tortilla shell. Topped with fresh grilled chicken, avocado, black olives and green onions 13.50
- Caesar Salad* classically prepared with croutons and our own dressing 10.99 **blackened chicken or grilled chicken** 12.99
- Crab Cake Salad Joe's crab cake served on mixed greens tossed with fresh herb vinaigrette, avocado, tomatoes, roasted corn and corn bread croutons. Drizzled with cajun remoulade 16.99
- Grilled Tenderloin Salad* fresh organic baby greens tossed with a light olive vinaigrette topped with warm, fresh grilled tenderloin. Served with roasted red peppers and grilled potatoes 15.99

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

Burgers & Sandwiches

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

- Joe's Original Burger* special ½ pound burger ground fresh and grilled to your specifications 9.75
- Cheddar Cheeseburger* Joe's original burger topped with melted nine month aged cheddar, or the cheese of your choice 10.50
- Bacon Cheeseburger* Joe's original burger topped with crisp bacon strips and melted nine month aged cheddar cheese 10.99
- Mushroom Provolone Burger* fresh sauteed mushrooms and melted provolone cheese 11.50
- The Chicken Club fresh roasted breast of chicken, crisp bacon, lettuce and tomato, on toasted multigrain bread with mayonnaise 10.75
- 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 medium-rare roast beef with horseradish sauce on a toasted baguette with au jus for dipping 12.75
- 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 13.50
- Fresh Turkey Burger perfectly seasoned ground turkey on a toasted multigrain roll with spicy 1000 Island sauce. Served with sweet potato fries 11.50

Grilled Pizzas

- Picante Pizza sweet Italian sausage, pepperoni, tomato sauce, mozzarella and parmesan cheeses 10.50
- Margherita tomato sauce, mozzarella, oregano, fresh basil and sprinkled with parmesan cheese 9.99
- Buffalo Chicken crispy chicken, scallions, mozzarella and blue cheese 10.50
- Gluten-Free Pizza any pizza selection above prepared gluten-free 10.99

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. top choice beef available, hand-selected for perfect marbling 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 rock salt recipe. Served with fresh grated 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 Cajun pan-blackened 28.99

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

Filet Mignon* the finest cut of beef, broiled perfectly and served with real mashed potatoes 10 oz 23.99

Sirloin Au Poivre* our New York strip steak seared with fresh cracked pepper, finished with a portobello and brandy demi glace and served with Joe's real mashed potatoes 14 oz 24.50

Sliced London Broil au jus* thinly sliced top sirloin, lean and flavorful, served with Joe's real mashed potatoes 14.99

Sirloin Steak Tips* steakhouse marinade, served with mashed potatoes, caramelized onions and mushroom gravy 17.99

Specialties & Fresh Seafood

Roasted Half Chicken fresh half chicken served with natural jus, mashed potatoes and cranberry sauce 15.99

Famous Barbecued Ribs falling-off-the-bone baby back pork ribs served with cole slaw and hand-cut fries half rack 13.99 full rack 17.99

Chicken Piccata sauteed with capers in a lemon wine sauce, served with rice pilaf and fresh vegetable 15.99

Sizzling Chicken Fajitas onions, tomatoes and bell peppers. Accompanied by warmed soft flour tortillas, Joe's salsa, sour cream, fresh guacamole and green onions 13.99

Maryland Lump Crab Cakes our special recipe crab cakes served with cole slaw, tartar sauce and sweet potato fries 18.50

Fresh Atlantic Cod baked light and flaky with butter and bread crumb topping and served with rice pilaf and fresh vegetable 18.99

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 Fillet of Salmon* grilled or broiled and served with Joe's own rice pilaf and fresh vegetable 18.99

Maine Lobster boiled or baked. Accompanied with melted butter, lemon, Joe's fresh hand-cut fries and fresh vegetable market

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

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

Seared Ahi Tuna* Pepper-crusted and served with cilantro rice cake, ginger-soy sauce, wasabi and crispy rice noodles 17.99

Swordfish Piccata pan-seared in a light lemon wine butter. Served with rice pilaf and vegetable 17.99

Pasta

Gluten-free pasta available.

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

Chicken, Broccoli and Ziti in a parmesan cheese and butter 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

Joe's Rice Pilaf 2.99

Mixed Garden Salad 4.75

Joe's Fresh Hand-Cut Fries 2.75

Joe's Real Mashed Potatoes skin on 2.99

Sauteed Fresh Spinach 2.99

Jumbo Baked Potato (after 4pm) 2.75

Sauteed Broccoli with Garlic 2.99

Sweet Potato Fries 2.99

Creamy Cole Slaw 2.50

Caesar Salad 5.99

Fresh Vegetable 2.99

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



Weekend Brunch

Please join us for brunch on 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 6.00 and include soda, milk, cranberry or apple juice.

Sides

English Muffin 1.75
Home Fries 1.99

Bacon 2.75
White or Wheat Toast 1.75

Smoked Ham 2.75
Side of Fresh Fruit 2.99

Sausage 2.75

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.



Another Back Bay Restaurant Group Original
www.joesamerican.com



Dinner