JOSEPH'S BY THE SEA

SOUP

Seafood Chowder — C $8 B $16

Lobster Bisque — C $12 B $22

SALADS

Garden Salad — SM $9 LG $15 GF V
spring mix . carrots . cucumbers . cherry tomato . red onion

Caesar Salad — SM $10 LG $16 *
romaine . grana padano cheese . house-made croutons

Fall Salad — SM $12 LG $18 GF V
spring mix . chèvre . beets . candied pepitas . honey balsamic

Add Protein to any Salad

Salmon $12 ** Shrimp $12 Scallops $20
Chicken $10 Veggie Burger $10 Beef Tips $14 **

SMALL PLATES

Bread Service — $4
mixed ciabatta rolls . olive-anchovy butter

Lobster Tacos — $24
crispy wontons . fresh picked lobster . sriracha aioli . green onion

PEI Mussels — $19 *
served with grilled focaccia
white wine . leeks . garlic . butter

Crispy Calamari — $20 GF
fried capers . peppadew peppers . marinara

Pan Seared Scallops — $20 GF
roasted parsnip puree . balsamic Modena . micro greens

Parmesan Truffle Fries — $12 GF V
truffle oil . grana padano . parsley . garlic aioli

Charcuterie Board— $25 *
rotational meats & cheeses
giardiniera . fruit mustarda . nuts . hot honey . toasted baguette

MAIN COURSES

Mushroom Risotto — $32 GF V
assorted mushroom conserva . roasted shallots
parmesan . port wine reduction
add chicken $10 add salmon $12 add beef tips $14

Pasta Maison — $35 **
shrimp . scallops . salmon . mussels . spinach
sun dried tomato . garlic-herb cream sauce . campanelle pasta

Baked Haddock — $34 *
parmesan herb bread crumbs . lemon-caper beurre blanc
micro greens . nightly vegetables . jasmine rice

Grilled Atlantic Salmon — $36 GF **
miso-maple glaze . scallions . nightly vegetables . jasmine rice

Fish 'N' Chips — $29 GF
fried haddock . house-made slaw
dill tartar sauce . house cut french fries

Braised Shortribs — $38
red wine au jus . rosemary. nightly vegetables . smashed potato

Statler Chicken Breast — $33 GF
cider gastrique . garlic. olive oil . roasted apples
nightly vegetables . smashed potatoes

Korean BBQ Tenderloin Tips — $32 **
kimchi . scallions . nightly vegetables . jasmine rice

Filet Mignon — $48 GF **
8 oz filet . arugula . gorgonzola cream
nightly vegetables . smashed potato

HAND HELDS

served with potato flax seed bun ,
house cut french fries & dill pickle

Beach Burger — $24 ** GF Bun — $2
2 bacon strips . sweet bacon jam
whipped goat cheese . habanero caramelized onions

Classic Burger — $20 **

Veggie Burger — $18 V *
LTO

Fried Chicken Sandwich — $22 *
cajun breading . garlic aioli . arugula
smoked cheddar . apple slaw

Fried Haddock Sandwich — $32 *
fried haddock . house-made slaw
dill tartar sauce pickled red onions

LOBSTER

Lobster Roll — $MKT *
tarragon aioli . shredded lettuce . buttered brioche bun

Steamed Lobster — $MKT GF
Maine lobster . drawn butter

Baked Stuffed Lobster — $MKT **
Maine lobster . scallops . seasoned cracker crumbs

vegan entree available upon request

20% Gratuity ***may*** be added to parties of 6 or more
GF - Gluten Free *- can be made gluten free V- Vegetarian
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness