

JOSEPH’S BY THE SEA

SOUP

Seafood Chowder — C \$8 B\$15

Saco Bay Soup — \$18 *
scallops . mussels . haddock . seaweed
fennel-tomato broth . rouille crostini

SALADS

House Salad — SM \$9 LG \$13 GF V

mixed greens . carrots . cucumbers . red onion . ginger vinaigrette

Greek Salad — SM \$10 LG \$15 GF V

mixed greens . tomato . cucumber . red onions . chickpeas
olives . artichokes . roasted red peppers . feta crumbles

Wedge Salad — \$15 GF

iceberg lettuce . pork belly lardons
tomato . red onions . blue cheese dressing

Add Protein to any Salad

Chicken \$12 Salmon \$14 Veggie Burger \$10 Beef Tips \$16 **

SMALL PLATES

Lobster Wonton Tacos — \$24

fresh picked lobster . sriracha aioli . green onion

PEI Mussels — \$15 *

garlic . leeks . white wine . butter . grilled baguette
add house made chipotle \$2

Crispy Calamari — \$17 GF

roasted garlic . fried shallots
aleppo pepper - white balsamic reduction

Shaved Prime Rib Flat Bread— \$18

provolone . roasted red peppers . red onion
horseradish creme fraiche

Parmesan Truffle Fries — \$12 GF V

truffle oil . grana padano . parsley . garlic aioli

Pan Seared Edamame Dumplings — \$12 V

sweet soy or house-made peanut dipping sauce

MAIN COURSES

Burrata Ravioli — \$28 V

sauteed mushrooms . brown butter-sage sauce
truffle oil . sun dried tomato . grana padano

Pasta Maison — \$34 **

shrimp . scallops . salmon . mussels . spinach
sun dried tomato . garlic-herb cream sauce . penne

Pistachio Crusted Haddock & Scallops — \$36 **

parmesan . bread crumbs . lemon beurre blanc

Grilled Atlantic Salmon — \$34 GF **

crispy pork belly . Mike’s hot honey . toasted almonds

Filet Mignon — \$44 GF **

8 oz filet . arugula . gorgonzola cream

8 OZ Prime Rib — \$32 GF **
+\$4 per 2oz

horseradish creme fraiche & au jus

Baked Stuffed “Lazy” Lobster — \$MKT **

6 oz Maine lobster . scallops
seasoned cracker crumbs

Beach Burger — \$24 ** GF Bun — \$2

2 bacon strips . sweet bacon jam . whipped goat cheese
habanero caramelized onions . brioche bun . fries

Classic Burger — \$20 ** Veggie Burger — \$18 V *

LTO . dill pickle . brioche bun . fries

Fried Chicken Sandwich — \$22 *

iceberg . smoked cheddar . pickled red onion
sriracha honey . brioche bun . fries

Lobster Roll — \$32 *

garlic-lemon aioli . shredded lettuce . buttered brioche bun

Fish ‘N’ Chips — \$29 GF

fried haddock . house-made slaw . ranch dusted fries

Steak Frites — \$32 GF **

tenderloin tips . bacon-bbq sauce . green onion . truffle fries

Chicken Piccata — \$28 *

lemon . capers . white wine

Bread service available upon request.

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