

# 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**

mixed greens . carrots . cucumbers . cherry tomato . red onion

**Caesar Salad — SM \$10 LG \$16 \***

romaine . grana padano cheese . house-made croutons

**Pear Salad — SM \$12 LG \$18 GF V**

mesclun greens. gorgonzola . asian pears  
dried cranberries . candied nuts . honey balsamic

**Add Protein to any Salad**

Salmon \$12 \*\* Shrimp \$12 Lobster \$24  
Veggie Burger \$10 Chicken \$10 Beef Tips \$14 \*\*

## MAIN COURSES

**Ravioli Caprese — \$28 V**

buratta ravioli . sundried tomato . pesto cream . spinach . balsamic reduction  
**add chicken \$10 add shrimp \$12**

**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 \*\***

blackened spices . arugula pesto  
prosciutto crisp . nightly vegetables . jasmine rice

**Thai Coconut Curry — \$28 GF**

snow peas . bell peppers . carrots . bok choy  
beans sprouts . scallions . jasmine rice  
**add chicken \$10 add shrimp \$12 add lobster \$24**

**Fish ‘N’ Chips — \$30 GF**

fried haddock . house-made slaw . french fries

**Bacon Wrapped Chicken Roulade — \$34 \***

corn bread stuffing . cranberry gastrique . nightly vegetables . smashed potato

**Filet Mignon — \$48 GF \*\***

8 oz filet . arugula . gorgonzola cream . nightly vegetables . smashed potato

**Pan Seared Duck Breast — \$45 GF \*\***

warm spices . blueberry glaze . nightly vegetables . smashed potato

**Korean BBQ Tenderloin Tips — \$34 \*\***

kimchi . scallions . nightly vegetables . jasmine rice

## 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 . chipotle ranch

**Edamame Dumplings — \$15 V**

garlic dipping sauce . kimchi . scallions

**Parmesan Truffle Fries — \$12 GF V**

truffle oil . grana padano . parsley . garlic aioli

## HAND HELDS

*served with house cut French fries & dill pickle*

**Beach Burger — \$24 \*\* GF Bun — \$2**

2 bacon strips . sweet bacon jam . whipped goat cheese  
habanero caramelized onions . potato-flax seed bun

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

LTO . potato-flax seed bun

**Fried Chicken Sandwich — \$22 \***

cajun breading . garlic aioli . smoked cheddar  
pickled red onion . arugula . potato-flax seed bun

**Lobster Roll — \$32 \***

tarragon aioli . shredded lettuce . buttered brioche bun

## LOBSTER

*served with nightly vegetables & smashed potato*

**Steamed Lobster — \$MKT GF**

Maine lobster . drawn butter

**Baked Stuffed Lobster — \$MKT \*\***

Maine lobster . scallops . seasoned cracker crumbs

**Best of Both Worlds — \$MKT GF \*\***

4 oz Filet Mignon . chimichurri  
4 oz fresh picked lobster . drawn butter