

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

Summer Salad — SM \$12 LG \$18 GF V
spring mix . chèvre . strawberries
roasted shallots . candied nuts . honey balsamic

Watermelon Salad — \$16 GF V
feta cheese . balsamic reduction . sunflower seeds . mint

Add Protein to any Salad

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

MAIN COURSES

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

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

Statler Chicken Breast — \$33 GF
mojo verde - garlic, olive oil, citrus, cilantro & cumin
nightly vegetables . jasmine rice

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

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

vegan entree available upon request

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

Chilled Shrimp — \$18 GF
4 jumbo shrimp . house-made cocktail sauce

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

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

LOBSTER

Lobster Risotto — \$48 GF
saffron . peas . roasted shallots
lemon-pink peppercorn vinaigrette

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 . 4 oz fresh picked lobster . chimichurri

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