

The Rudder

At Rocky Neck

978.283.7967
73 Rocky Neck Ave.
Gloucester, MA 01930

Chris Wheeler, Executive Chef

✎ RAW BAR ✎

Fresh Oyster Selection & Little Neck Clams ...please ask your server

“Jumbo” Shrimp Cocktail ... \$3.50 each

Raw Bar fare is served with cocktail sauce and lemon; horseradish is available upon request

✎ APPETIZERS ✎

Mediterranean Calamari...\$11

Lightly fried, tossed with our spicy, roasted tomato & caper sauce

Crab Cakes...\$14

Super lump crab, that's about it, served with dressed greens & aioli

Moules-Frites...\$14

Mussels simmered in a light, creamy broth of garlic, herbs & fennel sausage with a classic side of French fries

Spinach Dip...\$8

A blend of baby spinach, roasted red peppers, & imported cheeses

Tartare...\$14

Hand cut Tuna with sesame oil & jalapeno peppers, topped with guacamole

Eggplant Napoleon...\$9

Flash fried and layered with tomato, mozzarella, ricotta & basil

Flash Fried Oysters...\$13

Lightly seasoned & served with tarragon cream sauce of Pernod, pancetta & sautéed spinach

***Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

🐟 APPETIZERS CONT 🐟

Fried Clams...mkt

Tender, juicy and sweet, served with tartar sauce and lemon wedge

Shrimp Skewers...\$13

Marinated jumbo shrimp with chorizo rounds & served over soft polenta

Chicken Wings...\$10

Plump and juicy with blue cheese dressing, hot or not!

🐟 SOUP & SALADS 🐟

Clam Chowder...\$7

Chef Wheeler's recipe, a thick and creamy broth with fresh local clams

Mixed Greens...\$8

Tossed with carrots, onion, tomato & cucumber, drizzled with balsamic dressing

Wedge Salad...\$9

Romaine, tomato, applewood bacon, & gorgonzola cheese dressing

Greek Salad...\$11

Sliced tomato, roasted pepper, calamata olives, capers with fresh Feta over dressed greens and drizzled with imported olive oil and Mediterranean herbs

The "Natural"...\$9

Raw beets, carrots, fennel over romaine, tossed with honey mustard dressing & gorgonzola

***Before placing your order, please inform your server if a person in your party has a food allergy.



🐟 The Rudder's Lobster Roll & Surf n' Turf 🐟

available Monday, Tuesday & Wednesday nights only!

Lobster Roll...\$29

Start with a bowl of our clam chowder, followed by a classic lobster roll on a toasted bun, served with French fries & coleslaw.

Surf n' Turf...\$36

Start with a house salad, followed by petite bistro steak & your choice of: fried shrimp, fried scallops, fried clams or a crab cake, served with French fries.

ENTRÉES 🐟

Baked Cod...\$19

Day boat cod, topped with traditional crumbs & served with garlic mashed potatoes & a vegetable

Seafood Risotto...\$24

Creamy blend of Arborio rice with a medley of shrimp, scallop, mussels, & imported cheese

Boiled Lobster...mkt

A 2-pound native lobster served with French fries, drawn butter & coleslaw

Chef's Chicken ...\$17

Chef's nightly choice & served with garlic mashed potatoes & a vegetable

Pasta Bolognese...\$16

Gemelli, tossed with Northern Italian tomato sauce of veal, pork & beef, finished with cream & sprinkled with imported cheese

Salmon Fillet...\$23

Oven roasted served on a bed of lentils with onion & bacon, served with a vegetable and glazed with a butter sauce

Tuna...\$24

Ahi loin grilled & served w/a coconut risotto cake, baby bok choy, pickled ginger & soy broth

🐟 ENTRÉES CONT. 🐟

Steak Tips...\$17

Generous portion of charbroiled steak tips, served with French fries & a vegetable

The "Classic" Seafood Plate of your choice...

Your choice of clams, scallops, fish, or shrimp, lightly battered & flash fried, served with French fries, coleslaw & tartar sauce

Native Clams...mkt; Scallops...\$19; Fish & Chips...\$18; Shrimp...\$19

Pork Tenderloin...\$21

Medallions of tender pork, pan seared, served with an apple and onion chutney, along with garlic mashed potatoes & a vegetable

"Bistro Steak"...\$22

Chef's choice of a tender cut of beef, grilled and served with French fries & a vegetable

Grilled Lamb Chops...\$28

Tender chops, grilled and served with garlic mashed potato & a vegetable

🐟 LIGHTER FARE 🐟

Rudder Burger...\$10

Eight ounces of natural corn fed beef, served with lettuce & tomato & French fries

Tuna Burger...\$14

Hand cut and gently seasoned, grilled and served on a toasted onion roll with caramelized onions, lettuce, tomato & French fries

Fillet of Fish... \$13

Haddock fillet, flash fried & served on a toasted roll with tomato & lettuce, served with French fries, coleslaw & tartar sauce.

The "Petite" Plate of your choice...

Enjoy a smaller portion of one of the following entrées:

Seafood Risotto...\$18; "Bistro Steak"...\$16; Lamb Chops...\$19; Pork Tenderloin...\$16



CHILDREN'S MENU

(8 years old and under)

choice of

Hamburger/Cheeseburger, Chicken Fingers,
Pasta or Fish & Chips

Served with soda & ice cream...\$9

Soft Drinks

Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Orange, Ice Tea & Dasani (20oz)...\$2.50;
S. Pellegrino (750ml)...\$5

Private Events

The Rudder is available for private events up to Dec. 18th.
If you are interested in a private party, please call Jeanne @ 978.283.7967.

Rudder Gift Certificates Are Available.

Please Note...

Meals Tax

State tax of 6.25% and local tax of 0.75% totaling 7% are added to the total price of the meal.

Gratuity Policy

A gratuity of 20% is added to the check for parties of 6 or more.

Master Card- Visa – Discover - American Express & Diners Club Accepted

