



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 🐟

Tuna Tartare... Sushi -grade tuna, hand cut, and served with dressed greens ...\$13

Mediterranean Calamari... Lightly fried, topped with spicy,
roasted tomatoes, artichokes, calamata olives & caper sauce ...\$11

Crab Cakes... Super lump crab, that's about it, served with dressed greens & aioli...\$13

Mussels... Gently simmered in a light, creamy broth of garlic, herbs & fennel sausage...\$12

Our “Individual” Pizza... Chef's choice of different toppings nightly...\$9

Fried Clams... Tender, juicy and sweet, served with tartar sauce and lemon wedge...\$mkt

Chicken Wings... Plump and juicy with blue cheese dressing, hot or not!...\$10

Summer Sampler... Gently poached shrimp, lump crab cake and tuna tartare...\$14

Artichoke Dip... A roasted, creamy blend of hearts & imported cheeses...\$7



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

🐟 The Rudder's Clam Bake & Surf n' Turf 🐟

available Monday, Tuesday & Wednesday nights only!

Clam Bake...\$36

Start with a bowl of our clam chowder, followed by a 1 ¼lb boiled lobster & steamers or mussels (depending on availability), served with corn-on-the-cob & 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 fries.

🐟 SOUPS & SALADS 🐟

Clam Chowder... The Chef's recipe, a thick and creamy broth with fresh local clams...\$7

Mixed Greens... With carrots, onion, tomato, cucumber & drizzled balsamic dressing...\$8

Wedge Salad... Romaine hearts, tomato, applewood bacon, Gorgonzola cheese ...\$9

Beefsteak Tomato Salad... Beefsteak tomato with mozzarella, ricotta & tapenade...\$9

The "Natural"... Julienne of raw beets, carrots, fennel, cucumber & apple on lettuce tossed with honey mustard dressing, topped w/ gorgonzola cheese & toasted pecans ...\$10



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

✧ ENTRÉES ✧

Monkfish Fillet... Pan seared, topped with the sauce of the evening,
served with mashed potato & vegetable ...\$22

“Day Boat” Haddock... Local fillet with traditional crumbs,
served with mashed potato & vegetable ...\$19

Jumbo Scallop and Shrimp Medley... Seared scallops topped with
grilled shrimp & served with a white bean puree & greens ...\$23

Ravioli... Chef's *“meatless”* selection nightly ...\$15

Boiled Lobster... 2-pound native lobster, served with fries,
drawn butter & cole slaw...\$market

Chef's Chicken... Pan seared with the sauce of the night
& served with rice & vegetable...\$16

Long Island Duck... Half duck, oven roasted
and served with an orange glaze, wild rice & vegetable ...\$24

New Englander... Roasted salmon on a creamy broth of clams & shrimp
served with mashed potato & vegetable ...\$24

Pasta Bolognese... Gemelli tossed with the classic Northern Italian tomato sauce,
finished with cream & a sprinkle of imported cheese ...\$16

Pork Tornado... Tender pork fillet, pan seared topped with caramelized onion & apple
relish, and served with mashed potato & vegetable ...\$19

Rack of Lamb... Tender rack of lamb, grilled & served with wild rice & vegetable ...\$26

Alaskan King Crab... Jumbo legs served hot w/drawn butter, fries & vegetable ...\$30

🐟 ENTRÉES cont. 🐟

Seafood Risotto... Creamy blend of Arborio rice with a medley of shrimp, scallops, clams, mussels, & imported cheese ...\$24

Gnocchi... Italian dumplings in a spicy roasted tomato sauce, served with arugula & Italian sausage ...\$17, with shrimp ...\$20

Steak Tips... Charbroiled steak tips served with fries & vegetable ...\$17

“Bistro Steak”... Chef’s choice of a tender cut of beef, grilled and served with fries and arugula ...\$22

The “Classic” Seafood Plate of your choice...

Light, crisp batter, flashed fried, w/ fries, slaw & tartar sauce...

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



🐟 LIGHTER FARE 🐟

Rudder Burger... Eight ounces of natural corn fed beef, served with lettuce & tomato & fries...\$10

Steak Sandwich... Open-faced, charbroiled steak on grilled ciabatta bread, served with fries & greens ...\$15

Fillet of Fish... Haddock fillet, flash fried & placed on a toasted roll with tomato & lettuce, and served with fries, slaw & tartar sauce ...\$13

The “Petite” Plate... Enjoy a smaller portion of one of the following entrées:

Seafood Risotto, “Bistro Steak”, or Rack of Lamb ...\$16

🐟 CHILDREN'S MENU 🐟

(8 years old and under)

Choice of
Hamburger/Cheeseburger, Chicken Fingers,
Pasta, Mac & Cheese or Fish & Chips
Served with soda & ice cream...\$8



As part of our continual effort to improve the quality of our menu items, we are pleased to announce that we have decided to serve “All Natural, Corn Fed Beef”. We welcome you to visit the website of our critically acclaimed Rancher, BrandtBeef.com

Please advise your waitperson at the time of your order if you would like your check split. We are only able to accommodate THREE (3) different billing requests per table.

*** Please Note***

If you are unable to show proof of legal drinking age, 21, please do not ask to be served an alcoholic beverage!

Meals Tax

State tax of 6.25% and local tax of .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.

Reservation Policy

We gladly accept reservations for parties of 6 or more.

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



Rudder Gift Certificates Are Available.