

gh | APPETIZERS

CHOWDER AND BISQUE

NEW ENGLAND CLAM CHOWDER	
CUP	6. ⁹⁹
BOWL	8. ²⁵

LOBSTER BISQUE	
CUP	6. ⁹⁹
BOWL	8. ²⁵

STEAMERS AND MUSSELS

STEAMED NATIVE CLAMS	
BOWL	17. ⁹⁹
BUCKET	25. ⁹⁹

CULTIVATED MUSSELS <i>in garlic butter</i>	
BOWL	14. ⁹⁹
BUCKET	16. ⁹⁹

gh | RAW BAR

OYSTERS ON THE HALF SHELL - BLUE POINTS <i>(in season)</i>	2. ⁷⁵ EACH
CHERRYSTONES ON THE HALF SHELL - TOP NECKS	2. ⁷⁵ EACH
SHRIMP COCKTAIL (5)	9. ⁹⁹
TUNA TARTARE AND SEAWEED SALAD <i>served with flatbread</i>	12. ⁹⁹

gh | STARTERS AND SIDES

BEER BATTERED ONION RINGS	6. ⁹⁹
SWEET POTATO FRIES <i>with a sweet chili dipping sauce</i>	6. ⁹⁹
⚓ GLOUCESTER HOUSE SEAFOOD PIZZA	16. ⁹⁹
<i>Shrimp, scallops and lobster with mascarpone cheese, fig, Serrano chilies and scallions</i>	
⚓ GOLDEN FRIED CALAMARI	13. ⁹⁹
SEA SCALLOPS WRAPPED IN BACON	14. ⁹⁹
BAKED STUFFED CLAMS <i>with a bacon crumb stuffing</i>	10. ⁹⁹
BUFFALO STYLE CHICKEN WINGS <i>with bleu cheese dressing and celery sticks</i>	10. ⁹⁹
FRIED CLAM APPETIZER	17. ⁹⁹
FRIED SEAFOOD COMBO <i>clams, shrimp, scallops, calamari and haddock</i>	19. ⁹⁹
HOMEMADE FISH CAKES	7. ⁹⁹
SEAWEED SALAD	4. ⁹⁹
CRANBERRY-APPLE RELISH	3. ⁹⁹
⚓ SMOKED FISH DIP WITH FLATBREAD	5. ⁹⁹

gh | SANDWICHES AND ROLLS

⚓ FISHERMAN'S FRIED HADDOCK SANDWICH	10. ⁹⁹
GOLDEN FRIED CLAM ROLL WITH BELLIES	MARKET PRICE
GOLDEN FRIED CLAM STRIP ROLL	9. ⁹⁹
⚓ FRESH LOBSTER SALAD ROLL	MARKET PRICE
RUM RUNNER BURGER	10. ⁹⁹
GRILLED VEGGIE BURGER	10. ⁹⁹
GRILLED CHICKEN BREAST SANDWICH	10. ⁹⁹

All sandwiches and rolls served with french fries, cole slaw and a dill pickle spear

⚓ Denotes House Favorite

gh | ENTREES

SEAFOOD SPECIALTIES

- ⚓ GLOUCESTER HOUSE BAKED HADDOCK 20.⁹⁹
Topped with our famous house crumb topping
- ⚓ LOBSTER RAVIOLI 24.⁹⁹
Served with shrimp and scallops in a tasty lobster crème sauce
- BROILED FRESH SWORDFISH WITH LINGUATA SAUCE 24.⁹⁹
*Topped with onions sautéed in extra virgin olive oil with wine vinegar and oregano
"Dad's favorite"*
- ⚓ BAKED SEAFOOD MACARONI AND CHEESE 21.⁹⁹
With shrimp, scallops and lobster in a homemade sharp cheddar cheese sauce
- SCALLOPS PROVENCAL 28.⁹⁹
*Sautéed in olive oil, white wine and garlic
Served with mushrooms, tomatoes, onions and rice pilaf*
- NUT AND HONEY CRUSTED SALMON 22.⁹⁹
Roasted salmon filet with a toasted almond and honey crust

All Seafood Specialties are served with vegetable and choice of starch

LOBSTER

LARGER LOBSTERS AVAILABLE UPON REQUEST

- 1^{1/4} POUND HOT BOILED NEW ENGLAND LOBSTER MARKET PRICE
- TWIN HOT BOILED LOBSTERS MARKET PRICE
- LAZY MAN'S LOBSTER CASSEROLE MARKET PRICE
Sautéed lobster meat served en casserole with our famous house crumb topping
- LOBSTER SUPREME MARKET PRICE
1^{1/4} pound lobster stuffed with sea scallops and shrimp
- ⚓ GLOUCESTER HOUSE LOBSTER SPECIAL MARKET PRICE
1^{1/4} pound lobster stuffed with the meat of another whole lobster

All Lobster Entrees are served with choice of two: potato, vegetable, or salad

GOLDEN FRIED SEAFOOD

Fried entrees served with french fries and cole slaw

- NATIVE CLAMS WITH BELLIES MARKET PRICE
- CLAM STRIPS WITHOUT BELLIES 14.⁹⁹
- ⚓ FRESH TENDER CALAMARI 16.⁹⁹
- FISH AND CHIPS (HADDOCK) 16.⁹⁹
- 1/2 LB OF MEDIUM-SIZED SHRIMP 16.⁹⁹
- FRESH SEA SCALLOPS 27.⁹⁹
- ⚓ CAPTAIN MIKE'S PLATTER 27.⁹⁹
Haddock, native clams, sea scallops, shrimp, and calamari

Add a side garden or caesar salad to any entrée for 2.²⁵

⚓ Denotes House Favorite

gh | DINNER SALADS

- ⚓ PAN SEARED SEA SCALLOP AND APPLE SALAD 16.⁹⁹
Served over mixed greens with bleu cheese, bacon and a raspberry vinaigrette dressing
- GRILLED SALMON SALAD 18.⁹⁹
With candied walnuts and dried cranberries served over spring greens with a raspberry vinaigrette dressing
- CAESAR SALAD 8.⁰⁰
WITH CHOICE OF TOPPING:
FRESH CHILLED LOBSTER MEAT 24.⁹⁹
FRIED OR GRILLED SHRIMP 13.⁹⁹
- ⚓ BLACKENED HADDOCK 15.⁹⁹
GRILLED BEEF TIPS 12.⁹⁹
GRILLED CHICKEN BREAST 12.⁹⁹
GRILLED VEGGIE BURGER 11.⁹⁹
- CUP OF SOUP AND SALAD 11.⁹⁹
Choice of Lobster Bisque or New England Clam Chowder and Choice of Garden Salad or Caesar Salad

gh | BEEF AND POULTRY SELECTIONS

- BEEF TIPS EN BROCHETTE 16.⁹⁹
*Marinated beef tips with onions and red and green peppers
Served over rice pilaf*
- MUDIGA STEAK-AN OLD FAMILY FAVORITE 19.⁹⁹
Baked Italian-style breaded steak
- GREEK STYLE CHICKEN SCAMPI 17.⁹⁹
*Chicken sautéed with artichokes, spinach, black olives, roasted red peppers and feta cheese
Served over penne pasta*
- CHICKEN PARMESAN OVER PASTA 16.⁹⁹
A traditional Italian favorite
- 12 OZ. NEW YORK SIRLOIN STEAK 22.⁹⁹
Served with mushrooms and a cranberry-apple relish garnish
- MUDIGA CHICKEN 15.⁹⁹
Baked Italian-style breaded boneless breast of chicken

Add a side garden or caesar salad to any beef and poultry selection for 2.²⁵

⚓ Denotes House Favorite

*The Gloucester House always serves the freshest and most wholesome seafood and meats.
Consuming raw or undercooked meats, seafood, or shellfish may increase the risk of food borne illness.
7% State and Local Meals Taxes and Gratuity are not included. For groups of 6 or more a gratuity of 18% shall be added.
There is a \$5.00 plate charge for shared entrees.*

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

gh | DINNER SPECIALS

⚓ BAKED STUFFED FILET OF SOLE 21.⁹⁹

With a crabmeat stuffing and lobster sauce

“CIOPPINO” - FISHERMAN’S STEW 21.⁹⁹

*Shrimp, scallops, clams, mussels and fish in a light tomato broth with Mediterranean seasoning
Served with garlic bread*

⚓ HADDOCK OSCAR 21.⁹⁹

Baked haddock with crabmeat stuffing and topped with asparagus and hollandaise sauce

MEDITERRANEAN SALMON 19.⁹⁹

*A grilled salmon filet served on a bed of peppers, onions, summer squash, zucchini and eggplant
Topped with a lemon caper mayo*

⚓ SURF AND TURF 33.⁰⁰

Hot boiled lobster and N.Y. sirloin steak served with potato and vegetable

MUDIGA STEAK-AN OLD FAMILY FAVORITE 19.⁹⁹

Baked Italian-style breaded steak

FISHERMAN’S PLATTER 24.⁹⁹

Golden fried clams, shrimp, scallops, calamari and haddock served with french fries and cole slaw

LAND AND SEA KABOBS 18.⁹⁹

A beef kabob and a shrimp and scallop kabob served over rice pilaf with grilled vegetables

⚓ SEAFOOD FRA DIAVOLO 22.⁹⁹

*Lobster, shrimp, mussels, scallops and little necks in a savory and spicy tomato sauce
Served over linguine*

GREEK STYLE SHRIMP AND SCALLOP SCAMPI 21.⁹⁹

*Shrimp and scallops sautéed with artichokes, spinach, black olives, feta cheese and roasted peppers
Served over penne pasta*

CLAMBAKE SPECIAL

32.⁰⁰

*New England clam chowder, steamed clams, mussels, lobster,
potato and cole slaw*

Add a side garden or caesar salad to any dinner special for 2.²⁵

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