Dinner

Open seasonally from April to mid-December, serving Lunch and Dinner daily plus Weekend Brunch.

Monday thru Thursday 11 A.M. til’ 9 P.M.
Friday 11 A.M. til’ 9:30 P.M.
Saturday 7 A.M. til’ 9:30 P.M.
Sunday 7 A.M. til’ 9 P.M.

Gift Cards available in all denominations.
Menu items and prices subject to change.

www.lobstalandrestaurant.com
978-281-0415
Exit 12 off Route 128, 84 Causeway Street
Gloucester, MA  01930

Fish & Seafood

<table>
<thead>
<tr>
<th>Fish &amp; Seafood</th>
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<tbody>
<tr>
<td><strong>SEAFOWL RISOTTO</strong></td>
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<tr>
<td><strong>FILET OF SOLE MEUNIÈRE</strong></td>
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<tr>
<td><strong>FIRE-GRILLED SALMON WITH SPRING PEA, ASPARAGUS &amp; LEMON RISOTTO</strong></td>
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<tr>
<td><strong>SAUTÉED SHRIMP PROVENÇAL</strong></td>
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<tr>
<td><strong>PORTUGUESE-STYLE HADDOCK WITH MUSSELS &amp; CLAMS</strong></td>
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<tr>
<td><strong>PEPPER CRUSTED AHI TUNA POKÉ BOWL</strong></td>
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<tr>
<td><strong>FRESH CATCH OF THE DAY</strong></td>
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Fried or Blackened Haddock Tacos

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<tr>
<td>Crispy fried or Cajun blackened haddock served in grilled tortillas with pickled red onion, Napa cabbage-chipotle slaw, housemade pico d’ gallo &amp; avocado crema.</td>
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Fried Dinners

<table>
<thead>
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<tbody>
<tr>
<td><strong>CHICKEN TENDERS</strong></td>
</tr>
<tr>
<td><strong>CLAMS, SCALLOPS, CALAMARI, HADDOCK, SHRIMP</strong></td>
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All of our fried dinners include french fries and housemade coleslaw.

Lobsters

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<tbody>
<tr>
<td><strong>STEAMED HARD-SHELL LOBSTERS</strong></td>
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<tr>
<td><strong>LAZY MAN’S LOBSTER</strong></td>
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<td><strong>STEAK &amp; LOBSTER</strong></td>
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Baked Seafood

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<td><strong>HADDUCK, SCALLOPS, CALAMARI, SHRIMP</strong></td>
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**Baked Seafood entrées are baked with lemon-butter and our seasoned cracker crumbs. Served with a garden salad and potato or vegetable.**

| Combination dinners are available upon request. |

Meat & Poultry

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<tbody>
<tr>
<td><strong>TERIYAKI MARINATED SIRLOIN STEAK TIP KABOBS</strong></td>
</tr>
<tr>
<td><strong>SAUTÉED CHICKEN PICCATA</strong></td>
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<tr>
<td><strong>MAYTAG BLUE CHEESE CRUSTED SIRLOIN</strong></td>
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<tr>
<td><strong>PEPPER GRILLED HANGER STEAK</strong></td>
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<tr>
<td><strong>SURF &amp; TURF</strong></td>
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<td><strong>LOBSTA LAND HOUSE STEAK</strong></td>
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**Appetizers**

**NEW ENGLAND CLAM CHOWDER**
Our homemade version of a New England classic.  
market price

**HADDOCK CHOWDER**
Haddock filet simmered in a creamy broth with potatoes, celery, Spanish onion and bay leaf.  
cup 6  |  bowl 8

**BOWL OF LOBSTER CHOWDER**
Fresh picked local lobster simmered in a creamy chowder broth with russet potato, celery, Spanish onion, bay leaf and scallion  
market price

**FRIED NATIVE CLAMS (seasonal)**
Lightly breaded native clams deep-fried, served with tartar sauce.  
market price

**TATONKA FINGERS**
Crispy fried chicken tenders tossed in our spicy house buffalo sauce with chunky blue cheese dipping sauce and celery sticks.  
10

**STEAMED MUSSELS SICILIAN STYLE**
Rope grown P.E.I. mussels steamed in olive oil, white wine, garlic-butter and fresh parsley.  
15

**COCONUT BATTERED SHRIMP**
Large shrimp deep-fried in a crunchy coconut batter with honey-ginger dipping sauce & Thai cucumber & rice wine salad.  
13

**LUMP CRABCAKE WITH CHIPOTLE REMOULADE**
Fresh blue lump crabmeat lightly seasoned and pan-fried. Served with baby field greens, lemon-herb vinaigrette, and a spicy chipotle remoulade.  
13

**FRIED MARYLAND OYSTERS**
Fresh shucked Maryland oysters lightly breaded and deep-fried, served with fresh lemon & housemade cocktail sauce.  
15

**LOBSTER QUESADILLA**
Flour tortilla grilled with our Best of Boston lobster salad and melted Chihuahua cheese, served with housemade pico d’gallo and guacamole.  
market price

**CIOPPINO**
Fresh market fish, littleneck clams and mussels simmered in a saffron & plum tomato lobster broth with garlic, shallots and herbs.  
15

**BUFFALO STYLE SHRIMP**
Crispy fried large shrimp tossed in our house buffalo sauce. Served with celery sticks and blue cheese dipping sauce.  
12

**BUFFALO SCALLOPS**
Fresh day-boat sea scallops crispy fried and tossed in our house buffalo sauce. Served with celery sticks and blue cheese dipping sauce.  
15

**LOBSTA LAND SAMPLER**
A combination of coconut battered shrimp, crispy calamari and our homemade crabcake. Served with a trio of dipping sauces.  
17

**Lighter Fare**

**LOBSTA LAND HOUSE SALAD**
Baby field greens tossed with dried cranberries, toasted walnuts, diced apple and housemade walnut, gorgonzola, balsamic dressing.  
10

**CAESAR SALAD**
Hearts of romaine tossed in our housemade Caesar dressing with shaved Parmesan and garlicy croutons.  
10

**WINGAERSHEEK WEDGE SALAD**
Fresh cut wedge of iceberg lettuce topped with Applewood smoked bacon bits, grape tomatoes, Bermuda red onion and chunky blue cheese dressing.  
10

**Add to these salads**

- Chicken 6  
- Shrimp 9  
- Salmon 10  
- Steak Tips 10  
- Lobster Salad  market price

**LOBSTER ROLL**
Fresh picked lobster meat lightly dressed and served on a grilled brioche bun with fresh fries and coleslaw.  
market price

**CHAR-GRILLED BURGER**
8oz. of ground chuck grilled and served with lettuce and tomato on a toasted brioche roll. Served with fresh fries & coleslaw.  
12  
with cheese and/or caramelized onions, add 1.50  
with Applewood smoked bacon, add 2

**OVEN-ROASTED TURKEY CLUB**
A triple decker of oven-roasted turkey, Applewood smoked bacon, lettuce and tomato. Served with french fries.  
14

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**Lobster Roll & Cup of Chowder**
Our “Best of Boston” lobster roll served with a cup of our New England clam or haddock chowder.  
market price

**HADDOCK SANDWICH**
Fresh filet of haddock grilled or fried. Served on a brioche roll with lettuce & tomato with fresh fries and coleslaw.  
16

**CRABCAKE SANDWICH**
Fresh lump crabmeat seasoned and pan-fried. Served on a toasted brioche roll, with lettuce, tomato and chipotle remoulade.  
15

**LOBSTA LAND SPECIALTIES**

**LOBSTA LAND BOULLABAISSE**
Haddock, shrimp, mussels, littleneck clams and lobster simmered in a saffron and plum tomato-lobster broth with garlic, shallots, fresh herbs and caramelized fennel. Garnished with focaccia toast points.  
27

**CHICKEN MARSALA WITH PROSCIUTTO**
Parmesan & Gruyere stuffed breast of chicken pan-seared over garlicky braised baby spinach with shiitake mushroom & marsala wine demi-glace.  
21

**PAN-SEARED LUMP CRABCAKES WITH CHIPOTLE REMOULADE**
Fresh blue lump crabmeat lightly seasoned and pan-fried. Topped with vine-ripe tomato-caper relish and chipotle remoulade.  
24

**ORANGE-GINGER GLAZED SALMON**
Orange-ginger glazed salmon filet fire-grilled and served over garlicky braised spinach. Garnished with carrot-ginger slaw.  
24

**PAELLA**
Fresh market fish, mussels, littleneck clams, shrimp, scallops & lobster tossed in a saffron-chorizo risotto with garlic, shallots, peas & lobster broth.  
26

**FISH & CHIPS**
Fresh haddock lightly breaded and deep-fried, served with french fries and our homemade island coleslaw.  
18

**CAJUN BLACKENED HADDOCK**
Fresh haddock filet blackened with Cajun spices, topped with maître d’hôtel butter. Served with choice of sides.  
market price

**COCONUT BATTERED SHRIMP**
Jumbo shrimp deep-fried in a crispy panko coconut batter with honey-ginger dipping sauce & Thai cucumber-rice wine salad.  
22

All our entrées and Lobsta Land Specialties are served with fresh baked bread and garden salad.  
Add a Caesar salad to any entrée for an additional $2.