

Appetizers

- **Rudder Chips** – House-fried potato chips with Parmesan cream, crumbled bacon, and scallions \$6
Add chicken +\$1 Add shrimp +\$1 Add lobster +\$6
- **Shrimp Cocktail** – Five shrimp and house-made cocktail sauce \$9
- Seafood Cake** – Haddock, shrimp, and crabmeat with onions, peppers, and corn, served with house-made remoulade sauce \$12
- **Popcorn Shrimp** – With house-made cocktail sauce \$10
- **Mussels** – PEI mussels tossed with scampi butter, white wine, chorizo, caramelized onions, and roasted tomato \$14
- **Fried Calamari** – Lightly fried, with our house Asian chili sauce \$10
- **Potato Wedges** – With cheddar cheese, bacon, chives, and a side of sour cream \$8
- ***Fried Clams** – With house-made tartar sauce \$15
- Lobster Egg Rolls** - A pair of house-made egg rolls stuffed with lobster, cabbage, red peppers, and garlic served with sweet chili-lime dipping sauce \$12

Salads and Soups

- **Caesar Salad** – Romaine, Parmesan cheese, croutons, and our house-made dressing \$4
- Spinach Salad** - Baby spinach, dried cranberries, pecans, red onion, goat cheese, poppy seed vinaigrette \$4
- **Wedge Salad** - Baby iceberg lettuce, red onion, roasted tomato, bacon, bleu cheese dressing \$8
- **Dinner Salad** – A full-sized portion of our house Wedge, Spinach, or Caesar Salad topped with your choice of 5 Grilled Shrimp, *Grilled Marinated Steak Tips, Grilled Chicken Breast, Fried Calamari, Seafood Cake, or Popcorn Shrimp \$14
 - * With grilled or blackened salmon \$20 With 4 ounces lobster meat \$22
- **New England Clam Chowder** – Traditional! \$4 cup, \$6 bowl, \$18 quart
- Traditional Lobster Bisque** – Lobster stock, sherry and cream \$4 cup, \$6 bowl, \$18 quart
Add 4 ounces lobster meat +\$12
- **Vegetable Stew** - A hearty house-made stew filled with sweet potatoes, carrots, celery, onion, and kidney beans in a flavorful vegetable stock \$4 cup, \$6 bowl
- Chili & Cornbread** – Beef chili with beans topped with scallions and sour cream, with a side of house-made cornbread \$6 cup, \$9 bowl

Sandwiches Served with one side and a pickle

- ***Burger** – Grilled to order, with lettuce, tomato, and onion \$11 Add Cheese +\$1
Add Bacon +\$1 Add Sautéed Mushrooms and Onions +\$2
- Rudder Burger** – Our signature burger, grilled to order, topped with roasted garlic beef demi-glace, bleu cheese, and onion rings \$15
- **Fried Haddock Sandwich** – With lettuce, tomato, onion, a side of cole slaw, tartar sauce \$11
- **Lobster Croissant** – ¼ pound fresh-picked lobster meat, lettuce, mayo, and chives on a flaky croissant \$20
- Buffalo Chicken Sandwich** – Fried chicken breast tossed in buffalo sauce topped with bleu cheese, lettuce, tomato, and onion \$12
- **Haddock Caesar Wrap** – Fried haddock, romaine lettuce, Parmesan cheese and Caesar dressing \$11
- Seafood Cake Sandwich** – Our house-made seafood cake with lettuce, tomato, and a side of house-made remoulade sauce \$14

Pot Pies

Beef Pot Pie - Tender beef, potatoes, carrots, onions, and celery in a rich beef gravy, topped with puff pastry \$15

Turkey Pot Pie – Turkey breast, carrots, onions, peas, and celery in a seasoned turkey gravy, topped with puff pastry \$15

Pasta Dishes

• ***Seafood Scampi** – Scallops, shrimp, and mussels sautéed with roasted tomatoes in our house scampi sauce, served on linguine \$24

• **Chicken Pasta** – Grilled chicken breast, with bacon, roasted tomatoes, and spinach, in a Parmesan cream sauce, served on cavatappi \$17

• **Risotto** - Creamy risotto with house-roasted tomatoes, sauteed mushrooms, and spinach \$18
Add Lobster (+\$12), Steak Tips (+\$7), Grilled Chicken (+\$5), Grilled Shrimp (+\$5)

• **Lobster Mac 'N' Cheese** – Lobster and cavatappi in a rich cheese sauce \$24
Double the Lobster +\$12

Fried Seafood Served with French Fries, cole slaw, and Tartar Sauce:

Shrimp (with house-made cocktail sauce) \$17 **Scallops** \$20 **Haddock** \$17 **Clams** \$22
Pick Three Combo \$22 **Pick Four Combo** \$27

Entrees Served with two sides unless noted:

• ***Steak Tips** – Ten ounces of marinated beef tips, grilled to order \$20 Add Sautéed Mushrooms and Onions +\$2

Turkey Dinner – Turkey breast, stuffing, gravy, cranberry sauce, mashed potatoes, carrots \$17

• **Baked Haddock** – Topped with seasoned crumbs and our lobster sherry cream sauce \$17

Seafood Stuffed Haddock – Topped with our seafood stuffing and lobster sherry cream sauce \$20

• **Braised Short Rib** – Braised boneless beef short rib with caramelized onions and mushrooms, served au jus \$22

• ***Salmon** – Grilled or Blackened \$20

• ***Steak** – Hand-cut 14-ounce New York Strip, grilled to order and topped with garlic butter \$25
Add 5 Grilled Shrimp +\$7 Add Sautéed Mushrooms and Onions +\$2

Sides:

French Fries, Sweet Potato Fries (+ \$1), Onion Rings (+ \$1), Baked Potato, Mashed Potato, Mac 'N' Cheese (+ \$1), Carrots, Twice-baked Potato (+\$2), Cole Slaw, Lobster Mac 'N' Cheese (+ \$5), House-Fried Chips, Risotto (+2), Sautéed Brussels Sprouts w/Bacon (+\$1), Garlic Sautéed Baby Spinach

At the Muddy Rudder, we work hard to use the freshest ingredients available. While we also work hard to keep it from happening, some menu items will occasionally be out of stock.

Salt and Pepper will be provided on request.

• **Gluten-Free Option Available**

Due to limited seating based on the Governor's mandates, we ask for your cooperation in limiting excess time spent at your table and reserve the right to limit your stay if business warrants.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness