

Soups & Salads

soups served as cup or bowl. add chicken - 4 or shrimp - 5 to any salad.

Soup of the day	4/8
Clam Chowder	4/8
Minestrone	3/6
House Salad GF	8
beets, arugula, candied walnuts and goat cheese tossed in an orange vinaigrette dressing.	
Garden Salad GF	6
mixed greens, tomatoes, red onions, carrots and green peppers drizzled with your choice of dressing and candied walnuts.	
Warm Spinach Salad GF	8
fresh spinach, mushrooms, roasted red peppers and feta cheese tossed in a honey balsamic dressing.	
Caesar Salad GF	8
chopped romaine tossed with caesar dressing then topped with croutons and shaved parmesan cheese.	

Lunch

from open to 4pm. delivery or takeout available.

Appetizers

Cashew Encrusted Shrimp	9
fresh shrimp coated with crusted cashews pan seared and drizzled with a maple dijon glaze.	
Brown Sugar Scallop & Bacon GF	10
fresh sea scallops wrapped in apple wood smoked bacon, rolled in brown sugar pan seared and topped with a peach chutney.	
Pan Seared Mozzarella	6
fresh mozzarella, pan seared and served over our house made sauce. Topped with fresh basil and shaved parmesan.	

Flatbread Sandwiches

Lobster Roll	MP
fresh lobster, tossed in herbed mayo and served on a toasted roll.	
Sausage Cacciatore GF	8
sausage, peppers and onions with our house marinara on toasted flatbread. topped with a shredded mozzarella cheese blend.	
Chicken Cordon Bleu GF	8
pan seared chicken, filled with ham, swiss cheese, and garlic aioli on toasted flatbread.	

Haddock GF	10
cajun or plain. fresh haddock with a lemon caper aioli and arugula on toasted flatbread.	
Roasted Vegetables GF	7
roasted eggplant, marinated mushrooms, roasted red peppers, plum tomatoes, and fresh spinach with hummus and provolone cheese on toasted flatbread.	
Flat Iron Steak GF	9
seared flat iron steak with a garlic aioli, shaved parmesan cheese and arugula. served on toasted flatbread.	
Pulled Pork GF	8
tender pork tossed with our house made BBQ sauce. finished with caramelized red onions and cilantro on toasted flatbread.	
Bacon, Cheese, & Tomato	7
slices of cheddar and american cheese with a bacon aioli, applewood smoked bacon, and plum tomatoes on a toasted flatbread.	
Peach & Prosciutto GF	9
thin slices of prosciutto and warm peaches with fresh basil and crumbled goat cheese finished with a honey balsamic syrup on toasted flatbread.	

Entrees

Baked or Broiled Haddock GF	13
fresh haddock baked in our house made crumbs or broiled in lemon and white wine. your choice. served with potatoes and vegetables.	
Baked Mac & Cheese GF	10
cavatappi pasta tossed in our homemade cheese sauce and topped with bread crumbs. add bacon - 2 add chicken - 3 add lobster - 6	

Dinner

from 4pm to close. delivery or takeout available.

Appetizers

Baked Stuffed Shrimp	9
four jumbo shrimp stuffed with our seafood stuffing baked to perfection and drizzled with melted butter.	
Lobster & Potato Pancake GF	9
a pan seared potato pancake finished in the oven, topped with lobster meat and a creamy garlic butter.	
Melanzane Alla Mozzarella GF	8
sliced eggplant and tomatoes topped with fresh mozzarella and drizzled with a basil olive oil.	
Pan seared Mozzarella	8
fresh mozzarella, pan seared and served over our house made sauce. Topped with fresh basil and shaved parmesan.	

Roasted Garlic Hummus Plate	8
pan seared eggplant, artichoke hearts, red peppers and goat cheese accompanied with sea salt pita chips and our own roasted garlic hummus.	
Brown Sugar Scallop & Bacon GF	10
fresh sea scallops wrapped in apple wood smoked bacon, rolled in brown sugar pan seared and topped with a peach chutney.	

Entrees

Chicken Cacciatore GF	16
pan seared chicken thighs sautéed in white wine, red peppers, garlic, onions, and capers. served over linguini.	
Flat Iron Steak GF	19
10 oz. flat iron steak pan seared to your liking, smothered in a red onion jam. Served with blistered asparagus and garlic mashed potatoes.	
add baked stuffed shrimp. - 6.5	
Sea Scallops Wrapped in Bacon	22
fresh sea scallops wrapped in bacon, baked to perfection. Served over a roasted corn and red pepper risotto finished with a rum butter and served with blistered asparagus.	
Chicken Marsala GF	17
chicken breast in a traditional marsala sauce with mushrooms and shallots. served over smoked mozzarella raviolis.	
Linguini, Sausage & Meatballs GF	14
our house made meatballs and sauce served over a bed of linguini.	
Lobster Pot Pie	21
sautéed lobster with peas, carrots, and diced potatoes in a rich and creamy sherry sauce, topped with a flaky pie crust.	
Smoked Mozzarella Raviolis & Short Rib GF	18
slow cooked short rib sautéed with mushrooms and garlic in a rich beef demi-glace. Served over smoked mozzarella raviolis and finished with shaved parmesan.	
Haddock Ragù GF	15
fresh haddock topped with plum tomatoes, peppers, onions, and capers. baked to perfection.	
Shrimp Scampi GF	20
fresh shrimp sautéed with spinach and roasted plum tomatoes, tossed in a rich scampi sauce then finished with shaved parmesan cheese and served over a bed of linguini.	
Pasta Alfredo GF	14
linguini tossed in our house made Alfredo sauce.	
Add chicken - 3 Add shrimp - 5 Add lobster - 6	
Cashew Crusted Haddock	18
fresh haddock coated with roasted cashews, pan seared and drizzled with a lemon butter. served with sautéed spinach and garlic mashed potatoes.	

Deep Dish Pizza

thin crust also available.

Flat Iron Steak

slices of flat iron steak with cracked pepper, roasted sweet peppers and a blend of American and mozzarella cheese.

Melanzana

fresh cut roasted eggplant and ricotta.

Shrimp Aglio

fresh shrimp sautéed in olive oil, sliced garlic, lemon juice and red pepper flakes. served on top of cherry tomatoes and mozzarella, finished with romano, parmesan, and fresh cut basil.




Chicken Cacciatore

chicken, roasted red peppers, garlic, onions, and capers

Pizza Unica

sausage, pepperoni, prosciutto, meatball, mushroom, & roasted red peppers.

create your own pie. deep dish cheese \$12 thin crust cheese \$10

-  Eggplant, Tomatoes, Artichoke hearts, Mixed bell peppers, Garlic, Onions, Spinach, Mushroom
-  Sausage, Shrimp, Steak, Prosciutto, Meatball, Chicken, Pepperoni
-  Sliced Mozzarella, Ricotta, Goat Cheese, Feta, American, Provolone

Desserts

available for pick up only.

Gelato

ask your server for our daily selections.

Dan's Gelato Panini

cappuccino gelato with hazelnut crunch in a warm sweet roll dusted with powdered sugar.

CJ's Gelato Panini

chocolate gelato with peanut butter and chocolate chip filling in a warm sweet roll dusted with powdered cocoa.

Brian's Gelato Panini

vanilla and caramel gelato with hot fudge in a warm sweet roll dusted with powdered cocoa.

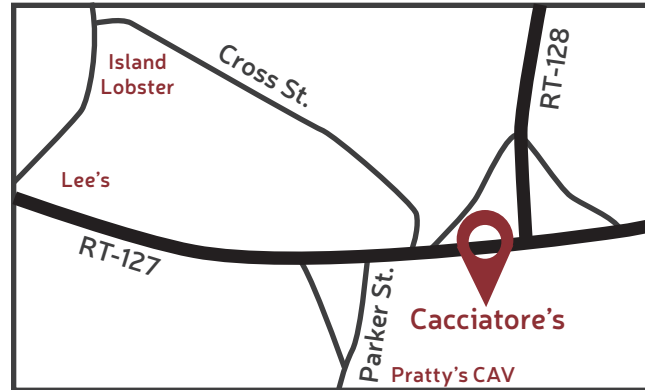
Creme Brûlée

a smooth and creamy vanilla custard topped with a fresh berry compote.

Take Out & Delivery

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Hours

mon-thu 11am - 10pm
fri-sat 11am - 1am
sun 11am - 8pm

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GF This recipe is available gluten free. Please inform your server when ordering gluten free.
Before placing your order please inform your server if you or a member of your party has any food allergies. Consuming raw or undercooked foods may increase the risk of food borne illness.