



**Gladstone's**  
**APPETIZERS**



<b>Artichoke &amp; Spinach Dip</b> – Served with Fresh Tortilla Chips.	Lunch 8.95	Dinner 9.95
<b>Steamers</b> – Manila Clams in a Clam Broth with Lemon, Carrot, Tomatoes, Leek, Shallots & Butter		12.95
<b>Shrimp Cocktail</b> - Succulent Jumbo Shrimp served with Cocktail Sauce & Mustard Sauce		16.45
<b>Crispy Calamari</b> – Served with Cocktail Sauce and Chipotle Mayonnaise		11.45
<b>Thai Calamari</b> – Fried Calamari tossed in a Sweet and Spicy Thai Sauce		11.45
<b>Jamaican Jerk Wings</b> – Served with Ranch Dressing		8.95
<b>Crab Cake</b> – 3 Crab Cakes served with Braised Cabbage & Beurre Blanc		15.95
<b>Spicy Tuna Roll</b> – Spicy Tuna, Cucumber, Scallions & Daikon Sprouts		8.95
<b>California Roll</b> – Rock Crab, Avocado, Cucumber & Roe		8.95

**TRY GLADSTONE'S AWARD WINNING CHOWDERS**

**Boston Clam Chowder or Manhattan Fish Chowder**

**16 Ounces...6.25**

**All Take out/Delivered Salads are served with Dressing on the Side**

<b>Iceberg Wedge</b> - Topped with Bacon, Bleu Cheese, Tomatoes & Bleu Cheese Dressing		6.95
<b>Caesar Salad</b> - A Southern California Classic	Starter 6.95	Entrée 9.95
<b>BLT 'Cobb'</b> - Romaine Lettuce, Grilled Chicken, Bacon, Egg, Tomatoes, Avocado, Blue Cheese Crumbles & Bleu Cheese Dressing		13.45
<b>Queensway Salad</b> – Shrimp, Crab, Bacon, Eggs, Tomatoes, Walnuts, Avocado, Grapes, Blue Cheese Crumbles and our Louie Dressing		16.95
<b>Nicoise Salad</b> – Mixed Greens, Seared Spicy Tuna, Hard Boiled Egg, French Green Beans, Tomatoes, Potatoes, Olives & Chive Vinaigrette		14.45
<b>The Pike Salad</b> – Mixed Greens, Apples, Pear, Dried Cranberries, Feta Cheese Red Onion, Raspberries, Candied Walnuts tossed in our Raspberry Vinaigrette		9.95
	Add Shrimp	15.95

**Sandwiches & Wraps served with Fries & Pineapple Cole Slaw**

<b>Ocean Front Cheeseburger</b> – With Lettuce, Tomato & Red Onion		10.95
<b>Lobster 'BLT' Wrap</b> – Lobster Salad, Apple Wood Smoked Bacon, Lettuce Tomato and Avocado		17.95
<b>Grilled Chicken Breast Sandwich</b> – Topped with Fried Onions & Cheddar Cheese		11.95
<b>Tuna Melt</b> - With Cheddar Cheese on Grilled Parmesan Sourdough Bread		10.95
<b>Shrimp Enchiladas</b> - Smothered in a savory Tomatillo-Avocado Sauce & Mozzarella Cheese. Served with Spanish Rice.		13.95

### Lunch -- Dinner

<b>Grilled Fish Tacos</b> = Mahi Mahi topped with Mango-Papaya Salsa, Salsa Blanca, Chipotle Mayonnaise. Served with Fresh Tortilla Chips & our Shrimp-Avocado Salsa	<b>Lunch</b> 12.95 <b>Dinner</b> 14.95
<b>Our Famous Fish &amp; Chips</b> - Pacific Cod in a house-made Beer Batter Served with Tartar Sauce, Cole Slaw and French Fries	<b>Lunch</b> 14.45 <b>Dinner</b> 15.95

### Entrée's

#### Served with your choice of 2 of the following sides:

Wild Rice Pilaf with Almonds & Cranberries - Gilroy Garlic Mashers (Dinner Only)  
Coconut Jasmine Rice - Fresh Seasonal Vegetables - Red Bliss Potatoes

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<b>Lemon Sole</b> - Seasoned & Sautéed with a Caper Butter Sauce	<b>Lunch</b> 13.45 <b>Dinner</b> 20.95
<b>Grilled Sea Scallop &amp; Shrimp Skewers</b> - With Chipotle Mayonnaise	25.45
<b>Double Shrimp Skewers</b> - Served with Chipotle Mayonnaise	22.95
<b>The 'PCH' Parmesan Crusted Halibut</b> - With a Chardonnay Butter	
<b>28.95 12 oz Angus New York Steak</b> - Topped with Fried Onions Strings	28.45
<b>Baby Back Ribs</b> - Slow Cooked and smothered in BBQ Sauce.	20.45
<b>½ Roasted Herb Chicken</b> – Roasted with Garlic & Rosemary Served with a Beurre Blanc Sauce	16.95
<b>Filet Mignon</b> – 7 oz. Petit Filet	28.45
<b>Blue Crab Stuffed Salmon</b> – Served with Beurre Blanc	25.95
<b>Mixed Grill</b> – Shrimp Skewer, Scallops & Salmon served with Beurre Blanc	28.45
<b>Jamaican Jerk Salmon</b> – Jerk Seasoned topped with a Mango-Papaya Salsa	<b>Lunch</b> 14.45 <b>Dinner</b> 24.95

### Lobster & Crab

<b>1 ½ lbs Live Maine Lobster</b> – Served with Drawn Butter and Lemon	35.95
<b>1 ½ lbs King Crab Legs</b> – Served with Drawn Butter and Lemon	37.95

#### Specialty Entrée's (As is, no additional sides)

<b>Butterfly Tuna</b> – Jerk Seasoned, Sautéed topped with a Sweet Thai Chili Sauce Served with Coconut Jasmine Rice & Heirloom Tomato Salad	<b>Lunch</b> 13.45 <b>Dinner</b> 20.95
<b>Chicken &amp; Penne Pasta</b> – Chicken, Mushrooms & Tomatoes tossed In our Sherry-Alfredo Sauce and Penne Pasta topped with Parmesan Cheese	13.95
<b>Scampi Scampi &amp; Scampi</b> – Garlic & Wine Sauteed Shrimp with Capers, Lobster Butter & Mushroom Cream Sauce served over a bed of Angel Hair Pasta	24.45
<b>Chicken Jambalaya</b> – Bell Peppers, Onion, Tomato, Andouille Sausage, (w/o Shrimp) And Cajun Seasonings all served over Rice	11.95
	<b>With Shrimp</b> <b>Lunch</b> 17.45 <b>With Shrimp</b> <b>Dinner</b> 21.45
<b>Lobster, Shrimp &amp; Crab Linguini</b> - Tomato & Basil tossed in our Lobster Cream Sauce	<b>Lunch</b> 16.95 <b>Dinner</b> 23.95

## Deals of the Century

**All day Wednesdays: 1 ½ lbs Maine Lobster ONLY 29.95**

**All day Fridays: 1 ½ lbs King Crab Legs ONLY 29.95**

### **Gladstone's Clambake for 2      69.95**

1 1/2 lbs Live Maine Lobster, King Crab Legs, Shrimp, Steamers, Corn on the Cobb,  
Steamed Red Potatoes. Drawn Butter and Lemon Wedges

### **FRESH FISH!!**

Choice of: Wood Smoked Char-Broiled 'California Style'  
or Griddled with our Blackening Seasoning

All Grilled Fish comes with your choice of Chipotle Mayonnaise, Beurre Blanc or Caper Sauce

**Alaskan Halibut – 28.95**

**Atlantic Salmon – Lunch- 14.45      Dinner-23.95**

**Hawaiian Mahi Mahi – Lunch- 14.95      Dinner- 24.95**

**Hawaiian Ahi Tuna – 28.95**

**Hawaiian Swordfish – Lunch- 14.95      Dinner -25.45**

### **Desserts**

**'Mile High' Chocolate Cake...8.95**

**Bread Pudding with Vanilla and Chocolate Sauces...6.95**

All pricing and availability are subject to change without notice.

[www.gladstoneslongbeach.com](http://www.gladstoneslongbeach.com)

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