

APPETIZERS

TUNA TARTARE

avocado salad / wasabi aioli
ponzu sauce / crisp wontons 19

GIBRALTAR CRAB CAKE

corn salsa / slaw / remoulade / chili sauce 17

BANG ISLAND MUSSELS

white wine / cherry tomatoes / basil / crostini 17

FRITO MISTO

crisp calamari / shrimp / fresh fish / zucchini
fennel / lemon / broccoli / marinara & aioli 18

GRILLED SPANISH OCTOPUS

marinated white beans / pickled onion
potatoes confit / arugula / balsamic / evoo 18

LOBSTER RAVIOLI

lobster sauce / pine nut gremolata
fresh herbs / parmesan 18

SEARED CHILI LIME SHRIMP

guacamole / crisp tortilla / salsa verde
pico de gallo 16

SOUP / SALADS

LOBSTER CORN CHOWDER

brioche croutons / scallions / tomato oil 16

FRIED GREEN TOMATOES

fresh mozzarella / cherry tomato salad
tomato coulis / basil infused olive oil 16

MIXED BABY LETTUCES

strawberry / goat cheese / radish
candied almonds / white balsamic vinaigrette 12

GIBRALTAR CAESAR SALAD

lemon garlic dressing / croutons
white anchovy / shaved parmigiano 12

RAW BAR

SAVAGE BLOND (PEI) 4
BLUE POINT (NY) 3.5
FANNY BAY (BC) 4
IRISH POINT (PEI) 4

LITTLENECK CLAMS 14
SHRIMP COCKTAIL 18
LOBSTER COCKTAIL 22/36

SHELLFISH PLATTER

THE SAMPLER for 1 48
THE PLATEAU for 2-3 75
THE GIBRALTAR for 4-5 145
lobster / oysters / shrimp / blue crab
littleneck clams / new zealand mussels
w/ cocktail / remoulade / horseradish aioli

CAVIAR SELECTION

SIBERIAN BAERII* 30 g 85
WHITE STURGEON* 30g 95
ITALIAN OSETRA* 30 g 110
served with chopped egg / red onion
melba toast / brioche / crème fraîche

*sustainably harvested

SIDES

9

house cut fries w/ garlic aioli
roasted asparagus w/ parmigiano
sautéed spinach w/ olive oil
french beans w/ toasted almonds
sautéed mushrooms w/garlic & herbs
spice roasted carrots w/ honey
vegetable medley w/ fines herbs
truffle fries with garlic aioli 12
duck fat fries with garlic aioli 12

There is a \$2 Split Plate Charge on any split Soups Salads or Entrees

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

MAINS

FETTUCCINE W/ LOBSTER

maine lobster / sweet corn / fresh herbs / sauce americaine / parmigiano

33

HONEY LEMON GLAZED KING SALMON

Lyonnaise potatoes / sauteed spinach / fava & sweet peas / English pea coulis

32

WHOLE ROASTED BRANZINO

rosemary roasted golden potatoes / asparagus / sauce provincial / crispy onions

39

JUMBO SHRIMP SPAGHETTINI

white wine / garlic / butter / cherry tomatoes / pesto / parmigiano / crostini

28

GRILLED LINE CAUGHT SWORDFISH

coconut almond basmati rice / sautéed spinach / roasted carrots / pineapple salsa / pepper coulis

33

YELLOWFIN TUNA TATAKI

sesame seared / avocado / stir-fried bok choy / ginger soy glaze / wonton / pickled ginger

36

GIBRALTAR BACON CHEESEBURGER

8oz prime blend / taleggio cheese / smoked bacon / balsamic onion / truffle fries

25

GRILLED MARINATED CHICKEN

confit potatoes / grilled zucchini / caramelized sweet onions / black truffle chicken jus

30

FILET MIGNON

whipped potatoes / asparagus / roasted cipollini onions / sauce bordelaise

48 add 2 crab stuffed jumbo shrimp 14

GRILLED 12 OZ DRY AGED NY STRIP

roasted garlic mashed potatoes / french beans / mushrooms / foie gras butter / bordelaise

54

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