

## APPETIZERS

### tuna tartare

avocado salad / wasabi aioli  
ponzu sauce / crisp wontons 19

### gibraltar crab cake

corn salsa / slaw / remoulade / chili sauce 17

### mussels & chorizo

white wine / chilies / tomato / basil / crostini 18

### fried green tomatoes

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

### jumbo lump crab salad

local corn pilaf / spicy mango coulis  
sriracha chips / avocado aioli / arugula 19

### lobster ravioli

lobster sauce / pine nut gremolata  
fresh herbs / parmesan 18

### seared chili lime shrimp

guacamole / crisp tortilla / salsa verde  
pico de gallo 16

### buffalo mozzarella

heirloom tomatoes / aged balsamic  
basil pesto / parm crostini / evoo 18

## SOUP / SALADS

### New England clam chowder

brioche croutons / scallions 16

### fried Calamari salad

frisee / pickled peppers / wasabi aioli  
jalapeno / gochujang vinaigrette / sesame 16

### mixed baby lettuces

roasted peach / manchego cheese / cucumber  
pine nuts / champagne 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 fraiche

\*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  
guacamole & chips w/ pico de gallo  
brussels w/ mushrooms & bacon 12  
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 balsamic glazed king salmon**

sweet corn pilaf / shiitakes / spinach / cherry tomatoes / balsamic brown butter emulsion

32

## **whole roasted branzino**

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

39

## **Jumbo shrimp spaghetti**

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

28

## **grilled line caught swordfish**

wild mushroom broth / parmesan mashed potatoes / brussel sprouts / bacon / mushrooms

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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