

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

frito misto

calamari / shrimp / fish / broccoli / lemon
cauliflower / zucchini / parm aioli / pomo 21

spanish octopus

fingerling potatoes / arugula
caramelized fennel / red wine vinaigrette 19

butternut ravioli

brown butter / sage / parmesan
pumpkin seed gremolata 16

seared chili lime shrimp

guacamole / crisp tortilla / salsa verde
pico de gallo 16

kennett square mushroom

crisp polenta cake / wild mushrooms / truffle cream
baby arugula / shaved parm / truffle oil 18

SOUP / SALADS

New England clam chowder

brioche croutons / scallions 16

local beet salad

watercress / Belgian endive / candied bacon
roquefort / honey-orange vinaigrette 16

mixed baby lettuces

apple / goat cheese / roasted pumpkin seeds
radish / apple cider vinaigrette 14

gibraltar caesar salad

lemon garlic dressing / croutons
white anchovy / shaved parmigiano 14

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*	30 g	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	
sautéed broccoli rabe w/ chilies	
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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