

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 garlic-butter sauce / crostini 18

shrimp & grits

cheddar grits / tomato-pepper sauce 18

spanish octopus

fingerling potatoes / arugula
caramelized fennel / red wine vinaigrette 19

oysters rockefeller

blue point oysters / creamy spinach &
gruyere topping 20

kennett square mushroom

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

frito misto

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

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	90
WHITE STURGEON*	30 g	95
ITALIAN OSETRA*	30 g	110
served with chopped egg / red onion		
melba toast / brioche / crème fraiche		

*sustainably harvested

SOUP / SALADS

New England clam chowder

brioche croutons / scallions 10/16

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

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
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

pomegranate glazed king salmon

sweet potato puree / caramelized brussel sprouts / bacon / cranberry-pecan chutney / berycy

32

whole roasted branzino

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

39

Jumbo shrimp spaghetti

white wine / garlic / butter / San Marazano tomato sauce / 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

26

grilled marinated chicken

roasted garlic smashed potatoes / sautéed spinach / black truffle chicken jus

30

filet mignon

whipped potatoes / asparagus / roasted cipollini onions / sauce bordelaise

52 add 2 crab stuffed jumbo shrimp 14

grilled 12 oz dry aged ny strip

parmesan mashed potatoes / french beans / mushrooms / foie gras butter / bordelaise

56

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