

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
chili lime shrimp	
guacamole / pineapple salsa / chili 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

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

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

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 w/ chips & pineapple salsa	
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 / braised red cabbage / 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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