

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

filet carpaccio

black garlic aioli / shaved parm / preserved lemon
arugula / capers / bone marrow crostini 22

kennett square mushroom

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

fresh pea ravioli

sweet pea cream sauce / pistachio gremolata
parmigiano 16

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

strawberries / goat cheese / candied almonds
watermelon radish / honey lemon vinaigrette 14

gibraltar caesar salad

lemon garlic dressing / croutons
white anchovy / shaved parmigiano 14

RAW BAR

WILD GOOSE (RI)	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	
sautéed fiddlehead ferns	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

balsamic glazed king salmon

cauliflower puree / poached asparagus / shiitakes / hazelnut vin / sauce bercy
32

whole roasted branzino

rosemary roasted golden potatoes / asparagus / sauce provincial / crispy onions
39

Jumbo shrimp spaghetti

white wine / garlic / butter / cherry tomatoes / parmigiano / basil pesto / crostini
28

grilled basil pesto swordfish

roasted red potatoes / french beans / bacon / lobster broth / cherry tomatoes
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

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*