

APPETIZERS

tuna tartare

avocado salad / wasabi aioli
ponzu sauce / crisp wontons 19

gibraltar crab cake

corn salsa / slaw / remoulade / chili sauce 18

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 20

filet carpaccio

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

fried green tomatoes

cherry tomato salsa / fresh mozzarella
tomato coulis / basil oil 16

fresh pea ravioli

sweet pea cream sauce / pistachio gremolata
parmigiano 16

SOUP / SALADS

crab & corn chowder

brioche croutons / scallions 10/16

buffalo mozzarella

heirloom tomatoes / basil pesto vinaigrette
aged balsamic / focaccia / pinenuts 18

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)	4.5
BLUE POINT (NY)	4
FANNY BAY (BC)	4.5
IRISH POINT (PEI)	4.5
LITTLENECK CLAMS	14
SHRIMP COCKTAIL	18
LOBSTER COCKTAIL	22/36

SHELLFISH PLATTER

THE SAMPLER	for 1	52
THE PLATEAU	for 2-3	77
THE GIBRALTAR	for 4-5	148
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	
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 lemon glazed king salmon

braised savoy cabbage / mashed potatoes / asparagus / carrots / lemon dijon beryc

34

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

34

yellowfin tuna tataki

sesame seared / avocado / stir-fried bok choy / ginger soy glaze / wonton / pickled ginger

36

grilled marinated chicken

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

30

filet mignon

whipped potatoes / asparagus / roasted cipollini onions / sauce bordelaise

55 add 2 crab stuffed jumbo shrimp 14

grilled 12 oz dry aged ny strip

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

58

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