

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

tomato / basil / provincial 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

frito misto

calamari / shrimp / mixed summer vegetables
fresh fish / marinara / parm aioli 20

baked crab dip

jumbo lump crab & cream cheese / gruyere
aged cheddar / parm / crostinis 22

SOUP / SALADS

New England clam chowder

brioche croutons / scallions 10/16

buffalo mozzarella

heirloom tomatoes / basil pesto / tapenade
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 balsamic glazed king salmon

sweet corn / pancetta / shiitake / spinach / cherry tomatoes / balsamic brown butter

34

whole roasted branzino

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

39

Jumbo shrimp spaghettini

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

28

grilled marinated swordfish

coconut basmati rice / sautéed French beans / almonds / mango salsa / fumé rosé

34

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

crisp polenta cake / wild mushrooms / 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

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

58

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