

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

Spanish chorizo & tomato sauce / crostini 18

oysters rockefeller

blue point oysters / spinach / cream
gruyere / pernod 22

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

butternut squash ravioli

sage-brown butter cream sauce / parmigiana
pumpkinseed gremolata 18

baked crab dip

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

SOUP / SALADS

Butternut squash bisque

Caramelized apples / fried sage 10/16

Beet salad

Red & gold organic beets / watercress / walnuts
gorgonzola dolce / honey-orange vinaigrette 16

mixed baby lettuces

pears / dried cranberries / manchego cheese
pumpkin seeds / red onion / cider 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

KUMOMOTO (BC) 5

IRISH POINT (PEI) 4.5

LITTLENECK CLAMS 14

SHRIMP COCKTAIL 18

LOBSTER COCKTAIL 22/36

SHELLFISH PLATTER

THE SAMPLER for 1 56

THE PLATEAU for 2-3 78

THE GIBRALTAR for 4-5 155

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

brussel sprouts w/ bacon lardons 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 / brussel sprouts / bacon / red cabbage / apple ginger bery

34

whole roasted branzino

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

39

Jumbo shrimp spaghetti

San Marzano tomato coulis / parmigiano / arugula hazelnut pesto / crostini

28

grilled marinated swordfish

basmati rice w/ pistachio & apricot / broccolini / mushroom broth / king oyster mushrooms

34

yellowfin tuna tataki

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

36

wagyu bacon cheeseburger

Cotswold cheese / chili aioli / candied smoked bacon / pickled shallots / truffle fries

32

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

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*