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

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

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 soup
Caramelized apples / fried sage 10/16

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

mixed baby lettuces
glazed pears / dried cranberries / manchego cheese
pumpkin seeds / cider vinaigrette 14

gibraltar caesar salad
lemon garlic dressing / croutons
white anchovy / shaved parmigiano 14

RAW BAR

WILD GOOSE (RI)	4.5
HAMMERHEAD (CAPE COD)	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 bercy
34

whole roasted branzino
rosemary roasted golden potatoes / asparagus / sauce provincal / crispy onions
39

Jumbo shrimp spaghettini
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 choi / 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

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