

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

tomato / white wine / garlic / butter / crostini 17

frito misto

crisp calamari / shrimp / fresh fish / zucchini
fennel / lemon / broccoli / marinara & aioli 18

grilled Spanish octopus

marinated white beans / pickled onion
potatoes confit / arugula / balsamic / evoo 18

chili lime shrimp

guacamole / fried tortilla chips / chili sauce
pineapple salsa 16

oysters rockefeller

spinach / cream / pernod / gruyere 18

porcini gnocchi

housemade potato gnocchi / prosciutto
shiitake / parmesan cream sauce 18/32

SOUP / SALADS

new england clam chowder

bacon / brioche croutons / scallions 16

buffalo mozzarella

heirloom tomatoes / basil / evoo
25 yr aged balsamic vinegar 22

mixed baby lettuces

strawberries / candied almonds / goat cheese
radish / white balsamic vinaigrette 12

gibraltar caesar salad

lemon garlic dressing / croutons
white anchovy / shaved parmigiano 12

RAW BAR

GREAT WHITE (CAPE COD) 3.5

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 72

THE GIBRALTAR for 4-5 138

lobster / oysters / shrimp / blue crab
littleneck clams / new zealand mussels
w/ cocktail / remoulade / horseradish aioli

CAVIAR SELECTION

SIBERIAN BAERII* 30 g 85

WHITE STURGEON* 30g 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

spring vegetable medley

roasted asparagus w/ parmigiano

sautéed spinach w/ olive oil

french beans w/ toasted almonds

sautéed mushrooms w/garlic & herbs

truffle fries with garlic aioli 12

duck fat fries with garlic aioli 12

guacamole & chips w/ salsa 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

sweet corn / shiitake mushrooms / spinach / brown butter vinaigrette / cherry tomato salsa

31

whole roasted branzino

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

39

Jumbo shrimp spaghetti

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

28

Grilled line caught swordfish

smashed red potatoes / sautéed zucchini / roasted pepper coulis / mango salsa

32

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

25

grilled marinated chicken

parmesan mashed potatoes / spinach / sautéed mushrooms / black truffle chicken jus

28

filet mignon

whipped potatoes / asparagus / roasted cipollini onions / sauce bordelaise

48 add 2 crab stuffed jumbo shrimp 14

grilled 12 oz dry aged ny strip

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

54

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