

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

lager / chorizo / tomato / lime / 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

shrimp & grits

white cheddar grits / peppers / lemon / spices 16

figs & prosciutto di parma

baby arugula / goat cheese / candied pecans
port wine syrup / olive oil 18

butternut squash ravioli

sage brown butter sauce / parm / pistachio 16

SOUP / SALADS

roasted butternut squash

apple chutney / fried sage / smoked chili oil 16

beet salad

gold & red beets / watercress / candied bacon
Danish blue / almonds / honey orange vin 15

mixed baby lettuces

pomegranate / apple / manchego / radish
candied pecans / honey cider vinaigrette 12

gibraltar caesar salad

lemon garlic dressing / croutons
white anchovy / shaved parmigiano 12

RAW BAR

MADELINE POINTS (ME)	4
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

caramelized brussel sprouts / bacon

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

sautéed broccoli rabe w/ crostini 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

maple glazed king salmon

sweet potato puree / sautéed brussel sprouts w/ bacon / apple ginger beryc
31

whole roasted branzino

rosemary roasted golden potatoes / asparagus / sauce provincial / crispy onions
39

Jumbo shrimp spaghetti

white wine / garlic / butter / pomodoro / pesto / parmigiano / crostini
28

grilled line caught swordfish

honey roasted root vegetables / sautéed spinach / celery root slaw / mushroom beryc
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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