

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

white wine / cherry tomatoes / basil / 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

jumbo lump crab pasta

tagliatelle / crème fraiche / roasted tomato
crostini / fresh herbs / parmesan 18

prosciutto & figs

baby arugula / goat cheese / candied pecans
port wine glaze / focaccia crisp / evoo 18

fresh pea ravioli

parmesan cream sauce / pine nut gremolata 16
fresh pea greens

SOUP / SALADS

New England clam chowder

brioche croutons / scallions 16

bistro salad

frisee lettuce / duck confit / roquefort / bacon
croutons / over easy egg / sherry vinaigrette 22

mixed baby lettuces

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

gibraltar caesar salad

lemon garlic dressing / croutons
white anchovy / shaved parmigiano 12

RAW BAR

CANADIAN (PEI)	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	75
THE GIBRALTAR	for 4-5	145
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	
roasted asparagus w/ parmigiano	
sautéed spinach w/ olive oil	
french beans w/ toasted almonds	
sautéed mushrooms w/garlic & herbs	
spice roasted carrots w/ honey	
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 lemon glazed king salmon

rainbow Swiss chard / bacon / white bean ragout / zucchini / oyster mushrooms / horseradish crème

32

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

coconut almond basmati rice / sautéed spinach / roasted carrots / pineapple salsa / pepper coulis

33

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

30

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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