**RAW BAR**

**OYSTERS ON THE HALF SHELL**

- **BLUE POINT**
  Long Island Sound, New York
  Medium Cup, Medium Brine, Fresh, Firm Texture & Sweet Finish
  Each 3.25

- **GREAT WHITE**
  Long Island, New York
  Salty, Full Bodied, Tangy

- **CAPITAL**
  Spencer Cove, Washington
  Pure, Crisp, Sea Salt Flavor with a Clean Finish

- **KUMA**
  Salsa, California
  Plump, Fleshy, Crisp Saltiness, Sweet Finish

**COLD APPETIZERS**

- **WILD CAUGHT SEA OF CORTEZ SHRIMP**
  Each 4.50
- **CRABMEAT AVOCADO**
  22.50
- **TUNA RIBBONS**
  Yuzu Whipped Avocado
  20.00

**HOT APPETIZERS**

- **JUMBO LUMP CRAB CAKE**
  Grilled Baguette
  18.75
- **PAN-ROASTED P.E.I. MUSSELS**
  Leek, Bacon & Potato Cream
  20.00
- **ESCAROT**
  Garlic Butter, Puff Pastry
  12.50
- **SAUTEED FROG LEGS**
  In Lemon Butter
  12.75
- **FRESH POINT JUDITH FRIED CALAMARI**
  15.25
- **FIRECRACKER SHRIMP**
  Popcorn Shrimp, Cherry Peppers
  14.00

**SOUPS & SALADS**

- **BOOKBINDER’S SOUP**
  Small Bowl 5.00 Big Bowl 7.50
- **NEW ENGLAND CLAM CHOWDER**
  Small Bowl 5.25 Big Bowl 7.50
- **BEEF BARLEY**
  Small Bowl 4.50 Big Bowl 6.50
- **HOUSE SALAD**
  6.25
- **CAESAR SALAD**
  12.00
- **LOADED WEDGE**
  Bacon, Tomato & Blue Cheese
  12.00
- **GIBSONS CHOPPED GARBAGE SALAD**
  19.75

**LOCAL FAVORITES**

- **LOBSTER ROLL**
  Shoe String Potatoes
  25.75
- **FILET SLIDER**
  Matie’s Butter & Shoestring Potatoes
  5.00
- **CHARBROILED HAMBURGER**
  Fresh Cut French Fries
  14.75
  With Cheese
  15.75
- **WHOLE SPLIT-RUTISERIE CHICKEN**
  Half Order
  25.75
  Half
  17.25
- **BABY BACK RIBS**
  Half Order
  28.00
  Half
  19.00
- **CRISPY FISH SANDWICH**
  Fresh Cut French Fries
  15.75
- **BEER BATTERED FISH & CHIPS**
  Tartar Sauce & Cole Slaw
  19.75
- **SKIRT STEAK**
  (12 oz)
  32.75
- **CHARBROILED FILET MEDALLIONS**
  Broccoli
  With Oscar Style Lump Crab Meat, Asparagus & Hollandaise
  22.75
  37.75
- **FILET MIGNON**
  (7 oz)
  37.25

**FRESH FISH**

- **BLACKENED SWORDFISH**
  Lobster Buerre Blanc & Basil Oil
  40.50
- **FAROE ISLAND SALMON**
  Lake Vaquita, Fresh Bread Crumbs & Grilled King Trumpet Mushrooms
  34.00
- **SESAME SEARED TUNA STEAK**
  Blistered Shishito Peppers & Chili Vinaigrette
  42.00
- **PLANKED LAKE SUPERIOR WHITEFISH**
  Mashed Potatoes, Grilled Tomatoes & Red Onion
  24.75
- **MISO MARINATED CHILEAN SEA BASS**
  Honey Shimeji Mushrooms & Peas
  48.00
- **RED GROUPER**
  Espelette Vinaigrette, Cucumber Salad
  44.00

**LOBSTER, CRAB & SHRIMP**

- **ALASKAN RED KING CRAB LEGS**
  CHILLED OR STEAMED
  1½ lbs 117.00 1 lb 78.00 ½ lb 39.00

**GIBSONS STEAKS**

Gibson’s Steakhouse proudly serves Gibsons’ Prime Angus Beef. We are the first restaurant group in the country to be awarded its own USDA certification. Gibsons’ Prime Angus is sourced from carefully selected list of producers in the upper Midwest, conditioned for up to 120 days and aged for a minimum of 40 days.

- **FILET MIGNON**
  (10 oz)
  46.50
- **FILET MIGNON**
  (14 oz)
  53.75
- **BONE-IN FILET MIGNON**
  (16 oz)
  61.75
- **NEW YORK STRIP**
  (13 oz)
  55.00
- **NEW YORK STRIP**
  (19 oz)
  66.00
- **BONE-IN STRIP**
  (16 oz)
  56.00
- **W.R.’s CHICAGO CUT**
  (22 oz)
  63.00
- **PORTHOUSE**
  (26 oz)
  66.00

**GIBSONS GRASSFED AUSTRALIAN STEAKS**

Sourced from the top 5% of all grass-fed cattle produced in Australia in terms of marbling, flavor and animal welfare. Aged a minimum of 75 days.

- **RIBEYE**
  (14 oz) $54.00
- **NEW YORK STRIP**
  (14 oz) $54.00
- **BONE-IN FILET**
  (12 oz) $60.00

**POTATOES & PASTA**

- **LOBSTER MAC & CHEESE**
  Butter Poached Lobster & Andouille Sausage
  19.00
- **DOUBLE BAKED POTATO**
  10.25
- **BAKED POTATO**
  7.75
- **MASHED POTATO**
  8.75
- **FRESH CUT FRENCH FRIES**
  7.75
- **HASH BROWNS**
  7.75
- **BAKED SWEET POTATO**
  7.75

**MARKET VEGETABLES**

- **BUTTERNUT SQUASH**
  With Cider Marmalade & Caramelized Sunflower Seeds
  12.75
- **BRUSSELS SPROUTS**
  With Maple Bourbon Butter & Bacon
  12.00
- **SPICY CHARRIED BROCCOLI**
  10.00
- **SAUTEED SPINACH**
  With Olive Oil & Garlic
  12.75
- **CREAMED SPINACH**
  9.75
- **SAUTEED MUSHROOMS**
  9.75
- **GRILLED ASPARAGUS**
  Parmigiano & Lemon Vinaigrette
  12.00

*The consumption of raw uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.

Gift Cards Available | Valet Parking Available | Private Dining Rooms Available | Carry Out Available

1024 North Rush Street, Chicago, IL 60611 312-640-0999 www.HugosFrogBar.com

Wednesday, March 11, 2020