

STARTERS

SHRIMP COCKTAIL	30.00
Bombay Cocktail Sauce	
CRABMEAT AVOCADO	36.00
Lump Crab, Tarragon Remoulade	
CRAB CAKE	26.00
Jumbo Lump Crab, Hot Pink Mayo	
SAUTEED FROG LEGS	16.25
Lemon Butter Sauce	
BAKED GOAT CHEESE	15.00
ESCARGOT	16.75
Vienna Bread, Herb Butter	
FIRECRACKER SHRIMP	17.25
Sriracha Mayonnaise & Spicy Pecans	
P.E.I. MUSSELS	19.00
White Wine, Garlic, Butter & Lemon Zest	
RHODE ISLAND CALAMARI	19.50
Jalapeno & Hoisin Chili Sauce	
TUNA POKE	22.50
Cocktail Shrimp, Avocado, Mango & Macadamia Nuts	
OYSTERS ROCKEFELLER	25.00
(5) Creamed Spinach, Hollandaise	
LOBSTER ROLL	34.00
Butter, Poached Lobster, Hawaiian Roll	

SOUPS & SALADS

NEW ENGLAND CC	5/8
Traditional Clam Chowder, Bacon	
SOUP OF THE DAY	5/8
HOUSE SALAD	4.00
CAESAR SALAD	14.00
Romaine, Caesar Dressing, Asiago & Croutons	
LOADED WEDGE	15.00
Bacon, Tomato, Blue Cheese	
STEAK SALAD	24.75

- ADD TO SALAD -

GRILLED SHRIMP (each)	4.75
FILET MEDALLIONS (each)	6.75
GRILLED CHICKEN 8 OZ	8.50
SALMON	14.50

DAILY SPECIALS

FRI / LAKE PERCH \$32

SAT / PRIME RIB \$55

SEAFOOD BAR

SUSHI

SALMON AVOCADO ROLL*
19

SPICY TUNA ROLL*
22.50

SHRIMP TEMPURA ROLL*
26

OYSTERS

SERVED WITH COCKTAIL SAUCE &

CUCUMBER MIGNONETTE

4.50/EACH

27/HALF DOZEN

54/DOZEN

ROTATING SEASONAL SELECTION

OF EAST AND WEST COAST

SEAFOOD PLATTERS

CAPTAIN
117.50

(6) OYSTERS
(6) SHRIMP
CRABMEAT AVOCADO
(2) 2 OZ LOBSTER TAILS

ADMIRAL
235

(12) OYSTERS
(12) SHRIMP
(2) CRABMEAT AVOCADO
(4) 2 OZ LOBSTER TAILS

Add to Platter or Order Individually

TWIN LOBSTER TAILS
30

CRABMEAT AVOCADO
36.00

ALASKAN KING CRAB
72 / 8 oz 144 / 1 lb

SEASONAL

HUDSON VALLEY SCALLOPS
Pumpkin Risotto, Green Beans, Walnuts, Basil, Bacon

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

FRESH FISH

LAKE SUPERIOR WHITEFISH.....32.00

With Mashed Potatoes & Lemon Butter

WALLEYE PIKE
 33.00 |

Orange Fennel, Cherry Tomato, Arugula, Basil

GRILLED SALMON
 40.00 |

Fall Succotash, Corn Butter Sauce, Maple Glaze

HALIBUT
 45.00 |

Butternut Squash, Brown Butter, Leeks, Garlic, Sage

SEARED TUNA
 49.00 |

Fennel, Grapefruit, Orange, Lemon, Lime, Sesame Crust

CHILEAN SEA BASS.....
 54.00 |

Miso Marinated, Wild Mushrooms, Sweet Peas, Soy Reduction

WHOLE DOVER SOLE.....
 73.00 |

Asparagus & Almond Butter

GIBSONS STEAKS

W.R'S CHICAGO CUT (22 oz).....
 87.00 |

FILET MIGNON (10 oz).....
 65.00 |

FILET MIGNON (14 oz)
 75.00 |

NEW YORK STRIP (13
 67.00 |

PORTERHOUSE (26 oz).....
 84.00 |

GGA RIBEYE (14 oz)
 62.00 |

SKIRT STEAK (12 oz)
 48.00 |

FAVORITES

GIBSONS BURGER.....
 20.50 |

Prime Angus Burger, Cheese 1.00 / Bacon 4.75

CHICKEN MILANESE
 21.75 |

FISH & CHIPS
 23.50 |

Beer Battered Cod, Hand-Cut Fries, Tartar Sauce

SHRIMP DE JONGHE
 30.00 |

Shrimp, Dijon Sauce, Garlic, Bread Crumbs, Basmati Rice

BERKSHIRE FARMS PORK CHOP 34.00

PETITE FILET
 55.00 |

7 oz Filet, Mashed Potatoes & Asparagus

HUGO'S LOBSTER TAIL
 72.00 |

Asparagus

SIDES

BAKED POTATO
 11.00 |

FRENCHRIES
 12.00 |

SAUTEED MUSHROOMS.....
 12.00 |

MASHED POTATOES.....
 12.50 |

HASH BROWNS
 12.00 |

CREAMED SPINACH
 13.50 |

ASPARAGUS.....
 14.50 |

BRUSSEL SPROUTS.....
 14.50 |