



**SAUTÉED
SOFT SHELL CRAB**

**FRESH SOFT SHELL CRAB SEASON HAS
ARRIVED!!**

**SOFT SHELL CRAB IS ONLY AVAILABLE
FRESH FROM LATE SPRING TO EARLY FALL
AS THE CRAB MIGRATE UP THE
ATLANTIC COAST**

**SAUTÉED WHOLE AND SERVED WITH
LEMON BUTTER SAUCE**

APPETIZER.....	\$16
ENTRÉE.....	\$48

LOBSTER TAILS & TURF

AUSTRALIAN LOBSTER TAIL.....	72.00
WITH TURF.....	108.75
 LARGE AUSTRALIAN LOBSTER TAIL.....	 108.00
WITH TURF.....	152.75



COLD APPETIZERS

OYSTERS ON THE HALF SHELL EACH 3.00		
RAPPAHANNOCK	EAST COAST	MEDIUM CUP, LIGHT BRINE, ROOT VEGETABLE STOCK FINISH
BLUE POINT	EAST COAST	MEDIUM CUP, FRESH, CRISP, FIRM TEXTURE, & SWEET FINISH
DELAWARE BAY	EAST COAST	LARGE CUP, MEDIUM BRINE, ROOT VEGETABLE FINISH
MIDDLE NECK CLAMS EACH 1.75		
SHRIMP ON ICE EACH 4.00		
SPICY LOBSTER COCKTAIL 4 oz 19.75		
..... 6 oz 26.75		
..... 8 oz 33.25		
CRABMEAT AVOCADO 15.75		
CORIANDER SEARED TUNA SWEET SOY GINGER GLAZE..... 12.75		
SPICY TUNA TARTARE SRIRACHA MAYO & FRIED WONTONS..... 12.75		
ALASKAN KING CRAB FINGERS DIJON MUSTARD SAUCE..... 18.75		
ALASKAN KING CRAB COCKTAIL BOMBAY COCKTAIL SAUCE..... 18.75		

HOT APPETIZERS

JUMBO LUMP CRAB CAKE HOT PINK MAYONNAISE..... 15.75		
SAUTÉED FROG LEGS GARLIC BUTTER..... 11.50		
KING CRAB SPINACH DIP GRILLED TOAST POINTS..... 17.00		
OYSTERS ROCKEFELLER 16.75		
KING CRAB DEJONGHE GARLIC & WHITE WINE..... 18.75		
FRIED CALAMARI 11.50		
FRIED SHRIMP 11.75		
PAN-ROASTED MUSSELS 10.50		
GARLIC STEAMED CLAMS 13.00		
BAKED GOAT CHEESE TOMATO, KALAMATA OLIVES & BASIL..... 8.75		
ESCARGOT 9.50		

SOUPS & SALADS

BEEF BARLEY SOUP	SMALL BOWL 4.25	...BIG BOWL 6.00
NEW ENGLAND CLAM CHOWDER	SMALL BOWL 4.25	...BIG BOWL 6.00
BOOKBINDER'S SOUP	SMALL BOWL 4.25	...BIG BOWL 6.00
HOUSE SALAD 5.75		
LOADED WEDGE BACON, TOMATO & BLUE CHEESE..... 9.75		
CAESAR SALAD 9.00		
HUGO'S CHOPPED GARBAGE SALAD 15.75		
ALASKAN KING CRAB CHOPPED SALAD 22.00		
CORIANDER SEARED TUNA SALAD PEANUT MISO VINAIGRETTE..... 13.50		
SEARED SCALLOP SALAD 19.75		
SPICY LOBSTER COBB SALAD 19.25		

LOCAL FAVORITES

FILET SLIDER MAITRE D' BUTTER..... 4.25		
TILAPIA SLIDER TARTAR SAUCE..... 3.00		
CHARBROILED HAMBURGER FRENCH FRIES..... 11.50		
WITH CHEESE..... 12.50		
BLACKENED SALMON SANDWICH FRENCH FRIES..... 11.75		
SAUTÉED FROG LEGS GARLIC BUTTER & BASMATI RICE..... 23.00		
NEW ENGLAND LOBSTER ROLL SHOESTRING POTATOES..... 19.75		
BASS ALE BATTERED COD & CHIPS TARTAR SAUCE & COLE SLAW..... 17.00		
MARINATED SKIRT STEAK (12 oz) WITH TANGLED ONIONS..... 22.75		
CHARBROILED FILET MEDALLIONS SAUTEED BROCCOLI OR ROASTED PEPPERS..... 19.75		
CHARBROILED FILET MEDALLIONS OSCAR KING CRAB MEAT, ASPARAGUS & HOLLANDAISE..... 32.75		
CAJUN CHICKEN & CRAB ANDOUILLE SAUSAGE & GARLIC BUTTER..... 17.25		
WHOLE ROTISSERIE CHICKEN 19.75		
1/2 ORDER WITH FRIES..... 13.75		
BBQ BABY BACK RIBS 20.50		
1/2 ORDER WITH FRIES..... 13.00		

FRESH FISH

PLANKED WHITEFISH MASHED POTATOES, GRILLED TOMATOES & RED ONION..... 19.75	
BLACKENED TILAPIA FRUIT SALSA..... 15.00	
LAKE PERCH DEAL LEMON BUTTER SAUCE, COLE SLAW & FRENCH FRIES..... 22.25	
PAN FRIED WALLEYE GARLIC BUTTER SAUCE..... 29.75	
SEARED HAWAIIAN YELLOWFIN TUNA WASABI & PICKLED GINGER..... 33.50	
GRILLED ALASKAN KING SALMON OR NORWEGIAN SALMON 41.00	
FRIED EGGPLANT, DILL BUTTER SAUCE..... 27.75	
GRILLED SWORDFISH MACHE SALAD, BLOOD ORANGE VINAIGRETTE..... 34.00	
BLACKENED GROUPE CORN SALAD, ROASTED RED & YELLOW PEPPER VINAIGRETTE..... 34.50	
PAN SEARED SEA SCALLOPS VEGETABLE COUSCOUS, HERB VINAIGRETTE..... 33.00	
HALIBUT EN PAPILOTE..... 37.25	

MISO MARINATED SEA BASS PEA SHOOT SALAD AND SWEET SOY BUTTER	
	37.50

LOBSTER, CRAB & SHRIMP

JUMBO LUMP CRAB CAKES HOT PINK MAYONNAISE..... 31.50	
STEAK & CAKE SMALL FILET & ONE CRAB CAKE..... 50.50	
HUGO'S LOBSTER TAIL 53.00	
WITH TURF..... 90.75	
PAN ROASTED TRISTAN ISLAND LOBSTER TAILS 35.00	
ALASKAN KING CRAB LEGS SERVED CHILLED OR STEAMED	
1.5 POUND.....	69.00
1 POUND.....	46.00
STUFFED LOBSTER LEMON BUTTER..... 37.00	
WHOLE MAINE LOBSTER 1.25 POUND 32.00	
SHRIMP DEJONGHE GARLIC & WHITE WINE..... 23.50	
CHARGRILLED MARINATED SHRIMP LEMON BUTTER..... 23.50	
CLASSIC BOUILLABaisse 22.75	

GIBSONS STEAKS & CHOPS

We proudly feature USDA Gibson's Prime Angus beef. We are the only restaurant group in the country to be awarded it's own USDA Prime Certification. Our beef is region specific to upper Midwest sustainable farms and is breed specific Black Angus. It is corn fed for 120 days and aged for 40 days providing maximum flavor and tenderness.

W.R.'s CHICAGO CUT (22 oz).....	49.75
FILET MIGNON (10 oz).....	37.75
FILET MIGNON (14 oz).....	44.75
BONE-IN FILET MIGNON (16 oz).....	53.25
NEW YORK SIRLOIN (13 oz).....	43.00
NEW YORK SIRLOIN (19 oz).....	49.50
BONE-IN SIRLOIN (16 oz).....	39.75
PORTERHOUSE (26 oz).....	52.75
COLORADO LAMB CHOPS (18 oz) THREE DOUBLE CUT.....	46.00
BBQ RUB NIMAN RANCH PORK CHOP (12 oz) APPLE SAUCE..	21.75
OR GRILLED WITH ROASTED PEPPERS.....	24.75

SIDES

BAKED POTATO 6.75	BROCCOLI 7.50
DOUBLE BAKED POTATO 9.75	SAUTÉED SPINACH GARLIC..... 12.00
BAKED SWEET POTATO 6.75	CREAMED SPINACH 7.50
MASHED POTATOES 6.75	CHIPOTLE ROASTED CORN 6.00
BUTTERED RED POTATOES 6.50	SAUTÉED MUSHROOMS 6.75
FRENCH FRIES 6.75	ASPARAGUS ALMOND BUTTER..... 9.75
CRAWFISH MAC & CHEESE 7.75	VEGETABLE COMBINATION 11.25
ANDOUILLE SAUSAGE & SCALLIONS	BASMATI RICE 6.25



DESSERT

CHOCOLATE HAZELNUT CAKE.....	15.25
CHOCOLATE MOUSSE PIE.....	12.75
MUDDY BOTTOM PIE.....	14.25
KEY LIME PIE.....	9.75
BIG APPLE TURNOVER.....	10.50
CHERRY PIE.....	8.50
CRÈME BRÛLÉE.....	7.75
STRAWBERRY SHORTCAKE.....	12.00
ICE CREAM.....	4.75
SORBET.....	4.75

COFFEE

HUGO'S BLEND COFFEE.....	3.00
CAPPUCCINO.....	4.00
ESPRESSO.....	3.75

GIFTS

HUGO'S FROG BAR HAT.....	20.00
HUGO'S FROG BAR T-SHIRT.....	17.00

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