



**COLD APPETIZERS**

Oysters on the Half Shell.....		EACH	2.50
Wianno	Cape cod	White, Slightly Pink Meat, Slightly sweet and Profoundly Salty	
Lady Chatterly	Nova Scotia	Sweet Start, Briny Finish with firm Meat	
Middle Neck Clams.....		EACH	1.75
Shrimp on Ice .....		EACH	3.75
Spicy Lobster Cocktail .....		4 oz	17.75
.....		6 oz	24.75
.....		8 oz	30.75
Crabmeat Avocado .....			12.50
Coriander Seared Tuna SWEET SOY GINGER GLAZE.....			12.00
Spicy Tuna Tartare SRIRACHA MAYO & FRIED WONTONS .....			12.00

**HOT APPETIZERS**

Jumbo Lump Crab Cake HOT PINK MAYONNAISE.....	14.00
Sautéed Frog Legs GARLIC BUTTER .....	11.50
Oysters Rockefeller.....	12.00
Fried Calamari.....	11.00
Fried Shrimp.....	11.75
Pan-Roasted Mussels.....	10.00
Garlic Steamed Clams.....	13.00
Baked Goat Cheese TOMATO, KALAMATA OLIVES & BASIL.....	7.50
Escargot.....	9.00

**SOUPS & SALADS**

Cream of Mushroom.....	SMALL BOWL	3.25	...BIG BOWL	5.00
New England Clam Chowder.....	SMALL BOWL	3.25	...BIG BOWL	5.00
Bookbinder's Soup.....	SMALL BOWL	3.25	...BIG BOWL	5.00
House Salad.....				5.50
Loaded Wedge BACON, TOMATO & BLUE CHEESE .....				6.75
Caesar Salad .....				8.25
Hugo's Chopped Garbage Salad .....				14.75
Coriander Seared Tuna Salad PEANUT MISO VINAIGRETTE.....				13.00
Seared Scallop Salad.....				13.00
Spicy Lobster Cobb.....				18.00

**LOCAL FAVORITES**

Filet Slider maitre d' butter.....	4.00
Tilapia Slider tartar sauce.....	3.00
Charbroiled Hamburger .....	9.75
WITH CHEESE.....	10.50
Blackened Salmon Sandwich .....	9.25
New England Lobster Roll .....	17.75
Bass Ale Battered Cod & Chips .....	14.75
Marinated Skirt Steak .....	19.75
Charbroiled Filet Medallions .....	18.75
Charbroiled Filet Medallions OSCAR KING CRAB MEAT, ASPARAGUS & HOLLANDAISE .....	31.75
Cajun Chicken & Crab ANDOUILLE SAUSAGE & GARLIC BUTTER.....	16.50
Whole Rotisserie Chicken .....	18.75
1/2 ORDER WITH FRIES.....	12.75
BBQ Baby Back Ribs.....	20.00
1/2 ORDER WITH FRIES.....	12.25
One Spicy Niman Ranch Pork Chop APPLE SAUCE.....	17.00
GRILLED WITH ROASTED PEPPERS.....	19.00

**FRESH FISH**

Planked Whitefish MASHED POTATOES, GRILLED TOMATOES & RED ONION .....	19.75
Lake Perch Deal FRIES & COLE SLAW .....	19.75
Macadamia Crusted Tilapia LEMON BUTTER.....	20.00
Seared Hawaiian Yellowfin Tuna WASABI & PICKLED GINGER .....	29.25
BLACKENED MAHI MAHI CARA CARA ORANGE.....	25.25
GRILLED TAZMANIAN KING SALMON BLACK GARLIC TAPENADE.....	37.00
PAN SEARED RED GROUPER TOMATO CAPER BROWN BUTTER.....	28.00
GRILLED SWORDFISH WHOLE GRAIN MUSTARD BUTTER SAUCE & ROASTED OYSTER MUSHROOMS.....	27.00
MISO MARINATED SEA BASS PEA SHOOT SALAD AND SWEET SOY BUTTER.....	34.00
Broiled Sea Scallops BLACK TRUFFLE, PERUVIAN POTATO, BABY SPINACH.....	24.25
Alaskan King Crab Stuffed Cod LEMON BUTTER .....	24.50
<b>Holland Dover Sole</b> WITH TOASTED ALMOND BUTTER & FILLETED TABLESIDE	38.00

**LOBSTER, CRAB & SHRIMP**

Jumbo Lump Crab Cakes HOT PINK MAYONNAISE.....	28.00
Steak & Cake SMALL FILET & ONE CRAB CAKE .....	46.50
Hugo's Surf & Turf SMALL FILET & HUGO'S LOBSTER TAIL .....	74.75
Alaskan King Crab Legs .....	49.00
1/2 ORDER.....	24.50
Stuffed Lobster LEMON BUTTER.....	32.75
Whole Maine Lobster .....	PER POUND 23.50
Shrimp Dejonghe GARLIC & WHITE WINE .....	23.50
Chargrilled Marinated Shrimp LEMON BUTTER.....	23.50
Bouillabaisse ENOUGH FOR TWO .....	25.00
WITH AUSTRALIAN LOBSTER.....	35.00

**GIBSONS STEAKS & CHOPS**

W.R.'s Chicago Cut.....	42.50
Small Filet.....	32.75
Filet Mignon.....	40.00
Bone-In Filet Mignon .....	50.75
Porterhouse .....	47.50
Small New York Sirloin.....	38.00
New York Sirloin.....	43.50
Bone-In Sirloin .....	37.50
Colorado Lamb Chops FOUR DOUBLE CUT .....	39.00
Spicy Niman Ranch Pork Chops APPLE SAUCE .....	29.75

**SIDES**

Baked Potato.....	5.50	Broccoli.....	6.00
Double Baked Potato.....	7.25	Sautéed Spinach GARLIC.....	12.00
Baked Sweet Potato.....	5.50	Creamed Spinach.....	7.00
Mashed Potatoes.....	5.50	Chipotle Roasted Corn.....	5.50
Buttered Red Potatoes.....	5.50	Sautéed Mushrooms .....	6.25
French Fries.....	5.50	Asparagus ALMOND BUTTER .....	9.25
Crawfish Mac & Cheese.....	6.25	Vegetable Combination.....	11.25
ANDOUILLE SAUSAGE & SCALLIONS			



## Fresh Florida Stone Crab Claws

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Fresh Florida Stone Crab Claws are only harvested from October 15th to May 15th

Hugo's Frog Bar & Fish House only serves the freshest and finest claws available from reputable fisheries

Fresh claws deliver the highest quality of texture and flavor

With Dijon Mustard Sauce

<i>size</i>	<i>per piece</i>	<i>per pound</i>
Colossal	\$18	
Medium	\$4	\$28

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## LOBSTER TAILS & TURF

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Large Australian Lobster Tail..... 99.00  
 WITH TURF..... 132.50

Giant Australian Lobster Tail..... 130.00  
 WITH TURF..... 170.00

**HUGO'S  
FROG  
BAR  
&  
FISH  
HOUSE**



Three Course  
**Prix Fixe**

Dinner Menu

29.50 per person

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Starter Course Selections

New England Clam Chowder  
Bookbinder's Soup  
Cream of Mushroom Soup  
House Salad

Entree Course Selections

**Grilled Norwegian Salmon**  
ROASTED PURPLE & GREEN CAULIFLOWER &  
BLACK GARLIC VINAIGRETTE

**Sautéed Frog Legs**  
BASMATI RICE & GARLIC BUTTER SAUCE

**Petite Filet**  
BEARNAISE SAUCE & BROCCOLI

**Jumbo Lump Crab Cakes**  
HOT PINK MAYO

Dessert Selection

**Key Lime Pie**