

MAIN MENU

ALL SEAFOOD IS
SUBJECT TO SEASON, WEATHER,
& FISHING CONDITIONS

STARTERS

SAUTEED FROG LEGS	16.25
Lemon butter sauce	
CRAB CAKE	26.00
Jumbo lump crab, hot pink mayo	
SHRIMP CEVICHE	16.00
Marinated shrimp, cilantro	
FIRECRACKER SHRIMP	18.00
Engine Sauce, buttermilk, cherry pepper	
MUSSELS FRITES	19.00
GF PEI mussels, calvados cream sauce, hand-cut fries	
CALAMARI... ..	19.00
Cocktail Sauce, buttermilk	
OYSTERS ROCKEFELLER	25.00
(5) Spinach, hollandaise, paprika	
SHRIMP COCKTAIL	30.00
GF (6) U-12 shrimp, bombay cocktail sauce	
SEARED TUNA*	28.00
Sesame corriander crust	
LOBSTER ARTICHOKE	31.00
GF Lobster cocktail, house vinaigrette	
LOBSTER ROLL.....	34.00
Butter poached lobster, hawaiian roll	
CRABMEAT AVOCADO	36.00
GF Lump crab, tarragon remoulade	
ESCARGOT	16.75
Vienna bread, herb butter	

SOUPS & SALADS

NEW ENGLAND CC	5/8
Traditional clam chowder, bacon	
BOOKBINDER	5/8
Fish stew, tomato, peppers	
LOADED WEDGE.....	15.00
GF Bacon, tomato, blue Cheese	
CAESAR SALAD	14.00
Romaine, caesar dressing, grana padano cheese	
LOBSTER COBB	29.00
Lobster, bacon, egg, avocado, ranch dressing	

ADD TO SALAD

SHRIMP (U-12) (each) GF	5.00
FILET MEDALLIONS (each) GF	6.75
GRILLED CHICKEN 8 OZ GF 	8.50

DAILY SPECIAL

FRI / LAKE PERCH \$32

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

|GF| Gluten Free



SEAFOOD BAR

SUSHI

SALMON AVOCADO ROLL*	19.00
SPICY TUNA ROLL*	22.50
SHRIMP TEMPURA ROLL*	26.00

OYSTERS

4.50 / each GF
BLUE POINT (E) LONG ISLAND, NY
SHIGOKU (W) WILLAPA BAY, WA
HOLLYWOOD (E) CHESAPEAKE BAY, MD
BOSU (W) SOUTH PUGET SOUND, WA

TOWERS

CAPTAIN \$95	ADMIRAL \$180
6 Oysters	12 Oysters
5 Shrimp	10 Shrimp
1/2 Seared Tuna	Seared Tuna
Crabmeat Avocado	Crabmeat Avocado
1/2 Maine Lobster	Full Maine Lobster

CHILLED

Add to tower or order individually

CRABMEAT AVOCADO	36.00 / 6oz GF
MAINE LOBSTER	24 / 6oz (HALF) GF
SHRIMP COCKTAIL	5.00 / each GF
ALASKAN KING CRAB	72 / 8oz GF

HAPPY HOUR

HALF PRICE OYSTERS

IN THE BAR SUN-THURS / 3PM-6PM

HUGO'S FROG BAR & FISH HOUSE

HOUSE SALAD OR
CUP OF SOUP
INCLUDED WITH ENTRÉE

FRESH FISH

LAKE SUPERIOR WHITEFISH.....	32.00
GF Mashed potatoes, grilled onions & tomatoes	
GROUPER*	33.00
GF Pineapple chimichurri	
FAROE ISLAND SALMON*	40.00
GF Salsa verde	
WALLEYE PIKE	40.75
Breaded, lemon butter sauce	
SNAPPER.....	45.00
GF Greek style, lemon, olive oil, oregano	
HALIBUT*.....	45.00
Grape tomato vinaigrette	
TUNA AU POIVRE*	49.00
GF Seared ahi-tuna, cognac peppercorn sauce	
CHILEAN SEA BASS	54.00
Miso marinated, Hon Shimeji mushrooms, peas, soy lemon butter	

GIBSONS STEAKS

W.R'S CHICAGO CUT (22oz).....	87.00
FILET MIGNON (10oz).....	65.00
NEW YORK STRIP (13oz)	67.00
BONE-IN STRIP (16 oz).....	69.00
T-BONE (20oz)	72.00
PORTERHOUSE (26oz)	84.00

FAVORITES

HUGO'S BURGER*	21.50
(2) 4 oz patties, white American cheese, dijonaise, pickles	
FISH & CHIPS	23.50
Beer battered cod, hand-cut fries, tartar sauce	
CRISPY HALF CHICKEN	24.75
GF BBQ sauce, potato salad	
SHRIMP DE JONGHE	30.00
(8) U-15 shrimp, dijon sauce, garlic bread crumbs, basmati rice	
STEAK FRITES*	34.00
6 oz marinated skirt steak, fries	
HUGO'S LOBSTER TAIL	72.00

SIDES

BASMATI RICE GF 	11.00
FRENCH FRIES GF	12.00
MASHED POTATOES GF 	12.50
ASPARAGUS GF 	14.50
BRUSSELS SPROUTS GF 	14.50
LUMP CRAB MAC & CHEESE.....	24.00