

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

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
- FAROE ISLAND SALMON* 40.00
|GF| Salsa verde
- WALLEYE PIKE 40.75
Breaded, lemon butter sauce
- BLACKENED MAHI* 41.00
|GF| Blood orange vinaigrette
- 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| Jerk 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

SEAFOOD
BAR

SUSHI

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

OYSTERS

4.50 / each |GF|

MALPEQUE (E)

MALPEQUE BAY, PEI

ROYAL MIYAGI (W)

SUNSHINE COAST, BC

ROYAL CANADIAN (E)

HUNTER RIVER, PEI

BOSU (W)

SOUTH PUGET SOUND, WA

TOWERS

CAPTAIN
\$95

ADMIRAL
\$180

- 6 Oysters
- 5 Shrimp
- 1/2 Seared Tuna
- Crabmeat Avocado
- 1/2 Maine Lobster

- 12 Oysters
- 10 Shrimp
- Seared Tuna
- Crabmeat Avocado
- 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