

HUGO'S FROG BAR & FISH HOUSE



RAW BAR

OYSTERS ON THE HALF SHELL* EACH 3.50

KUMIAI	BAJA, CALIFORNIA	PLUMP FLESH, CRISP SALTINESS, SWEET FINISH
BEAU SOLEIL	NEW BRUNSWICK, CANADA	MEDIUM CUP, LIGHT BRINE , SOFT MELON FLAVOR

COLD APPETIZERS

WILD CAUGHT SEA OF CORTEZ SHRIMP..... EACH 4.50

TUNA RIBBONS* YUZU WHIPPED AVOCADO..... 23.00

CRABMEAT AVOCADO 32.00

FRESH FLORIDA STONE CRAB CLAWS (EACH)
MARKET PRICE

HOT APPETIZERS

JUMBO LUMP CRAB CAKE HOT PINK MAYONNAISE 22.00

PAN-ROASTED P.E.I. MUSSELS

SAFFRON, CHORIZO, GRILLED ITALIAN BREAD..... 20.00

SAUTÉED FROG LEGS WITH LEMON BUTTER..... 12.75

FRESH POINT JUDITH FRIED CALAMARI..... 17.25

FIRECRACKER SHRIMP POPCORN SHRIMP, CHERRY PEPPERS..... 14.00

SOUPS & SALADS

SOUP OF THE DAY..... SMALL BOWL 5.00 BIG BOWL 7.00

NEW ENGLAND CLAM CHOWDER..... SMALL BOWL 5.00 BIG BOWL 7.00

HOUSE SALAD 6.25

CAESAR SALAD..... 12.00

LOADED WEDGE BACON, TOMATO & BLUE CHEESE 12.50

GIBSONS CHOPPED GARBAGE SALAD..... 19.75

LOCAL FAVORITES

FILET SLIDERS*3 FOR 16.50

CHARBROILED HAMBURGER* WITH FRIES..... 16.50

WITH CHEESE..... 17.50

WHOLE SPIT-ROTISSERIE CHICKEN WITH FRIES..... 26.75

HALF ORDER WITH FRIES..... 17.50

BABY BACK RIBS WITH FRIES..... 32.00

HALF ORDER WITH FRIES..... 22.00

BEER BATTERED FISH & CHIPS

TARTAR SAUCE & COLE SLAW..... 19.75

SKIRT STEAK* (12oz) GIARDINIERA..... 41.00

FRESH FISH

BLACKENED GROUPE

CREOLE BUTTER SAUCE, CRAWFISH..... 44.00

FAROE ISLAND SALMON*

SALSA VERDE AND PAPRIKA..... 35.00

TOGARASHI SEARED TUNA STEAK*

MEDITERRANEAN VINAIGRETTE, BASIL CORAL CRISP..... 45.00

PLANKED LAKE SUPERIOR WHITEFISH

MASHED POTATOES, GRILLED TOMATOES & RED ONION..... 24.75

MISO MARINATED CHILEAN SEA BASS

HON SHIMEJI MUSHROOMS , PEAS, SOY LEMON BUTTER..... 48.00

LOBSTER, CRAB & SHRIMP

ALASKAN RED KING CRAB LEGS CHILLED OR STEAMED
1 1/2 LB 165.00.....1 LB 110.00.....1/2 LB 55.00

SHRIMP DEJONGHE GARLIC & WHITE WINE..... 27.25

GRILLED MARINATED WILD CAUGHT SHRIMP

LEMON BUTTER & BASMATI RICE..... 26.25

STEAK & CAKE 7oz FILET WITH ONE CRAB CAKE..... 67.00

JUMBO LUMP CRAB CAKES

HOT PINK MAYONNAISE, FRENCH FRIES & COLESLAW 44.00

HUGO'S® LOBSTER TAIL

WITH TURF..... MARKET PRICE

GIBSONS STEAKS*

Gibsons Steakhouse proudly serves **Gibsons Prime Angus** beef. We are the first restaurant group in the country to be awarded its own USDA certification. Gibsons Prime Angus is sourced from a carefully selected list of producers in the upper Midwest, corn-fed for up to 120 days and aged for a minimum of 40 days.



NEW YORK STRIP* (13 oz)..... 59.00

NEW YORK STRIP* (19 oz)..... 75.00

BONE-IN STRIP* (16 oz)..... 59.00

W.R.'s CHICAGO CUT* (22 oz)..... 72.00

PORTERHOUSE *(26 oz)..... 72.00

T-BONE*(20 oz)..... 62.00

TOMAHAWK *(32 oz)..... 125.00

GIBSONS FILETS*

FILET MIGNON* (7 oz)..... 46.00

FILET MIGNON* (10 oz)..... 56.00

FILET MIGNON* (14 oz)..... 66.00

GIBSONS GRASSFED AUSTRALIAN STEAKS*

Sourced from the top 5% of all grassfed cattle produced in Australia in terms of marbling, flavor and animal welfare. Aged a minimum of 75 days.

RIBEYE (14 oz) \$56.00

NEW YORK STRIP (14 oz) \$57.00

BONE-IN FILET (12 oz) \$62.00

POTATOES

DOUBLE BAKED POTATO 10.25

BAKED POTATO 8.00

MASHED POTATO 8.75

FRENCH FRIES 7.75

MARKET VEGETABLES

SAUTÉED SPINACH WITH OLIVE OIL AND GARLIC..... 12.75

CREAMED SPINACH..... 9.75

SAUTÉED MUSHROOMS 9.75

GRILLED ASPARAGUS PARMIGIANO & LEMON VINAIGRETTE 12.00

BROCCOLI WITH CHEDDAR CHEESE SAUCE..... 12.00