

Maximum stay of two hours per table, please.

Face masks need to be worn at all times, except when seated at your table.

HUGO'S FROG BAR & FISH HOUSE

APPETIZERS

Oyster on the Half Shell	1/2 Dozen 19.50 / Each 3.25
Shrimp Cocktail	1/2 Dozen 25.50/ Each 4.25
Housemade Cocktail Sauce	
Crabmeat Avocado	22.75
Spicy Lobster Cocktail	24.75
Baked Goat Cheese	10.75
Tomato, Kalamata, Olives & Basil	
Tempura Firecracker Shrimp	12.00
Sriracha Mayonnaise & Spicy Pecans	
Frog Legs	12.75
Fried Rhode Island Calamari	15.75
Sliced Jalapeño Peppers Served with Hoisin Garlic Chili Sauce	
Tuna Poke	18.75
Yellow Fin Tuna, Cocktail Shrimp, Mango, Avocado, Macadamia Nuts	
Jumbo Lump Crab Cake	18.75
Hugo's Seafood Platter	99.00
Oysters, Shrimp Cocktail, Two (3oz) Lobster Tails & Crabmeat Avocado	

SOUPS & SALADS

New England Chowder	CUP 2.75 / BOWL 5.50
With Bacon	
Soup of the Day	3.75 / 7.50
House Salad	3.00
Iceberg Wedge	3.00
Caesar Salad	8.75

ADD ONS

Chicken (8oz).....	8.00
Shrimp (6oz)....	9.00
Salmon (6oz)....	13.00
Three 2 oz Filet Medallions	15.00

Cobb Salad	14.00
Buffalo Shrimp Salad	14.75
Loaded Wedge	10.00
Bacon, Tomato & Blue Cheese	
Caprese Salad	12.75
Fresh Di Bufala Mozzarella, Mighty Vine Tomato & Giachi Primolio E.V.O.O. with Fresh Basil	
Hugo's Chopped Garbage Salad	14.00
Soba Noodle Pasta Salad	17.75
Shrimp, Snow Peas, Shredded Red Cabbage, Cilantro, lime and a Sesame Peanut Vinagrette	
Beef Tenderloin Steak Salad	19.75

LOCAL FAVORITES

Gibsons Prime Angus Burger Add Cheese 1.00/ Add Bacon 3.00 ..	16.25
Gold Coast Filet Sliders	3 for 16.50/ Each Additional 5.50
Veggie Burger	13.75
Cajun Fried Fish Sandwich	14.00
Turkey Club	14.75
Fish Tacos	16.00
Spicy Shrimp Po' Boy	16.25
Chicken Milanese	16.75
Fish & Chips	19.75
Prime Ribeye Steak Sandwich	21.00
Frog Legs	24.00
Traditonal Maine Lobster Roll	25.75
Petite Filet Mashed Potatoes & Broccoliini	37.50

FRESH FISH

Grilled Faroe Island Salmon	34.00
Served with sauteed Zucchini Noodles and Mint Chimichuri	
Seared Hudson Valley Scallops	34.00
Served with a Cauliflower puree, pea tendrils, and balsamic reduction	
Nori Wrapped Tuna	38.50
Crispy Rice Noodles and a Wasabi Cream and Pickled Mushrooms	
Pan Roasted Miso Marinated Chilean Sea Bass	47.00
Wild Mushrooms, Sweet Peas, & Soy Reduction	

FISH HOUSE SPECIALTIES

Pan Roasted Whitefish	24.75
Mashed Potatoes, Cherry Tomatoes, Garlic & Shallots	
Shrimp & Grits	25.00
Red Pepper, Smoked Gouda & Tabasco Sauce	
Shrimp Dejonghe	26.75
Grilled Shrimp Basmati Rice	26.75
Gold Coast Surf & Turf	34.00
Broccoliini	
Jumbo Lump Crab Cakes	39.00
Spicy Cole Slaw & Fries	
Hugo's Lobster Tail	69.00
Broccoliini	
Alaskan King Crab Legs	(1/2lb.) 45.00 (1 lb.) 90.00
Hugo's Surf & Turf	115.50
Broccoliini	

BLACK ANGUS BEEF

We proudly serve Blue Star Angus beef, 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. Gibsons is the first restaurant group in the country to be awarded its own USDA certification.

Our steaks are cooked in an 1800 degree infra-red broiler, which gives the steak a thin charred crust to help seal in the natural juices. Served with choice of baked potato, mashed potatoes, french fries, or broccoliini.



GPA W.R.'s Chicago Cut (22 oz).....	65.00
Filet Mignon (10 oz).....	46.75
Filet Mignon (14 oz).....	54.25
Filet Mignon Bone-In (12 oz).....	60.25
Porterhouse (24 oz).....	50.25
Dry Aged Bone-In New York Strip (16 oz).....	48.75
Gold Coast Sirloin (7oz).....	24.75
Berkshire Farms Pork Chop (12oz).....	24.25

GIBSONS GRASSFED AUSTRALIAN BEEF

New York Strip (14 oz).....	55.00
Ribeye (14 oz).....	55.00
2 Bone-In Filets and Shrimp (5 oz).....	26.00

POTATOES

Baked Potato	6.50
Hand Cut Fries	7.25
Mashed Potatoes With Gravy.....	8.00
Double Baked Potato	9.25

MARKET FRESH VEGETABLES

Sautéed Mushrooms	9.00
Sautéed Spinach	9.00
Grilled Asparagus	9.75
Creamed Spinach	9.75
Brussels Sprouts - Maple Bourbon Buttered & Bacon.....	11.00
Broccoliini	10.00