

APPETIZERS

Oyster on the Half Shell 1/2 Dozen 25.50 / Each 4.25
Shrimp Cocktail 1/2 Dozen 27.00 / Each 4.50 Housemade Cocktail Sauce
Baked Goat Cheese 13.75
Frog Legs 15.75
Tempura Firecracker Shrimp 16.25 Sriracha Mayonnaise & Spicy Pecans
Escargot 16.25
P.E.I Mussels 18.00 White Wine, Garlic, Butter, & Lemon Zest
Fried Rhode Island Calamari 19.50
Tuna Poke 21.75
Oyster Rockefeller 23.75
Jumbo Lump Crab Cake 24.50
Crabmeat Avocado 35.00

SOUPS & SALADS

	CUP	BOWL
New England Clam Chowder With Bacon	4.00	8.00
Soup of the Day	4.00	8.00
House Salad	4.00	
Iceberg Wedge	4.00	
Caesar Salad	14.00	

ADD-ONS

Chicken (8oz)	8.00
Shrimp (6oz)	13.00
Salmon (6oz).....	14.00
Filet Medallions (3pc).....	19.50

Loaded Wedge Bacon, Tomato & Blue Cheese	14.25
Beet Salad Golden & Red Beets, Spring Mix, Shaved Fennel, Orange Segments, Goat Cheese, Candied Hazelnuts with Citrus Vinaigrette	15.25
Caprese Salad Fresh Di Bufala Mozzarella, Mighty Vine Tomato, Giachi Primolio Extra Virgin Olive Oil with Fresh Basil	15.50
Hugo's Chopped Garbage Salad	17.25
Beef Tenderloin Steak Salad	22.75

LOCAL FAVORITES

Gibsons Prime Angus Burger Add Cheese 1.00 / Add Bacon 4.50	18.50
Veggie Burger	17.25
Chicken Milanese	20.75
Fish & Chips	21.75
Prime Ribeye Steak Sandwich	25.75
Shrimp & Grits Red Pepper, Smoked Gouda & Tabasco Butter Sauce	27.25
Frog Legs Basmati Rice	28.25
Shrimp Dejonghe	28.75
Grilled Shrimp Basmati Rice	29.25
Traditional Maine Lobster Roll	33.00
Petite Filet Mashed Potatoes & Broccoli.....	52.00

FRESH FISH

Grilled Faroe Island Salmon Roasted Sweet Potato Hash, Spinach, & Bacon Jam	38.00
Seared Hudson Valley Scallops Spinach Risotto & Sambuca-Fennel Cream Sauce	45.00
Togarashi Crusted Tuna Red Cabbage Slaw & Sweet Chili Sauce	48.00
Pan Roasted Miso Marinated Chilean Sea Bass Wild Mushrooms, Sweet Peas, & Soy Reduction	52.50
Pan Seared Walleye Grilled Asparagus, Lemon Butter & Toasted Almonds	30.00
Pan Roasted Halibut Charred Leek & Tomato Sauce	43.00

FISH HOUSE SPECIALTIES

Pan Roasted Whitefish Mashed Potatoes, Cherry Tomatoes, Garlic & Shallots	28.75
Jumbo Lump Crab Cakes French Fries & Spicy Cole Slaw	49.75
Gold Coast Surf & Turf	38.50
Hugo's Lobster Tail Broccoli	69.00
Hugo's Surf & Turf	131.00
Alaskan King Crab Legs (1 lb.)	138.00

BLACK ANGUS BEEF

We proudly serve Gibsons Blue Star Angus beef, which is sourced from a carefully selected list of producers in the upper Midwest, grain-fed for up to 120 days and aged for a minimum of 45 days.

GPA W.R.'s Chicago Cut (22 oz).....	83.00
Filet Mignon (10 oz).....	62.00
Filet Mignon (14 oz).....	72.00
Porterhouse (24 oz)	60.00
Dry Aged Bone-In New York Strip (16 oz)	53.00
Gold Coast Sirloin (7 oz)	26.00

GIBSONS GRASSFED AUSTRALIAN BEEF

Ribeye (14 oz)	60.00
New York Strip (14 oz)	61.00

Berkshire Farms Pork Chop (12 oz)	32.75
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POTATOES

Baked Sweet Potato With Maple Bourbon Butter	8.25
Baked Potato	9.00
Hand Cut Fries	10.00
Mashed Potatoes With Red Wine Gravy.....	11.00
Double Baked Potato	12.50

MARKET FRESH VEGETABLES

Steamed Broccoli	10.75
Sautéed Mushrooms	10.75
Creamed Spinach	13.00
Grilled Asparagus	13.75
Brussels Sprouts Maple Bourbon Butter & Bacon.....	14.00
Sautéed Spinach	13.25
Spinach Risotto	16.00

55 S. MAIN STREET, NAPERVILLE, ILLINOIS | 630.548.3764 | WWW.HUGOSFROGBAR.COM

Private Dining Rooms Available Carry-Out Available

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