

# DINNER MENU

## APPETIZERS

CRAB CAKES Duo of crab cakes over honey mustard sauce	\$21.00
COLOSSAL SHRIMP COCKTAIL Colossal prawns with our house made cocktail sauce	\$25.00
ESCARGOT Baked and topped with puff pastry, garlic-mushroom sauce	\$17.00
SPINACH & ARTICHOKE DIP Served with our garlic parmesan crostini	\$16.00
FILET MIGNON BRUSCHETTA House classic with tender slices of Filet on mini baguettes with tomato balsamic sauce	\$17.00

POTTAGE \$10.00  
CREAM OF MUSHROOM  
or  
NEW ENGLAND CLAM CHOWDER

## SALADS

GULLIVER'S CLASSIC HOUSE SALAD Crisp Romaine lettuce, shrimp, egg with red wine vinaigrette	\$12.00
CAESAR SALAD Crisp Romaine lettuce, house made garlic crostini, shaved parmesan (add anchovies - \$3.00)	\$12.00
CLASSIC WEDGE SALAD Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese	\$14.00

## SEAFOOD

ATLANTIC KING SALMON Grilled or poached with three-mustard caper sauce	\$35.00
FRESH CATCH (brought in weekends only, available until we run out) Please inquire with your server	M.P
ADD 7 oz COLD WATER LOBSTER TAIL TO ANY ENTREE	\$36.00

## FEATURED COCKTAILS

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Hangar 1 vodka, Bombay Sapphire, dry vermouth, shaken, not stirred...

### RUMBLER SIDE CAR

Remi Martin VSOP, Cointreau, fresh lemon juice, sugar rim

### STRATFORD TONIC

Tito's homemade vodka, Elderflower liquor, fresh lime juice, cucumber

### GULLIVER'S OLD FASHION

Michter's rye, sugar cube, bourbon cherry, bitters, orange peel

**\*Escargot, green beans almondine and coleslaw contain nuts**

\*Split plate charge - \$11.00

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