

GULLIVERS

DINNER MENU

APPETIZERS

SEARED AHI TUNA Lightly seared over avocado aioli with ginger and cucumber	\$17.95
CRAB CAKES A duo of crab cakes over honey mustard sauce	\$17.50
CLASSIC SHRIMP COCKTAIL Chilled jumbo gulf shrimp with our house made cocktail sauce	\$17.95
SAUTEED SCALLOPS Perfectly seared over mango saffron sauce with sweet red pepper and micro greens	\$16.95
ESCARGOT * Baked and topped with puff pastry with garlic-butter-mushroom sauce	\$15.95
CRAB STUFFED MUSHROOMS Filled with fresh succulent crab meat over sizzling butter and red bell peppers	\$16.95
SPINACH & ARTICHOKE DIP Served with our garlic parmesan crostini	\$14.95
FILET MIGNON BRUSCHETTA House classic with tender slices of Filet on mini baguettes with tomato balsamic sauce	\$16.50
CRISPY PORK BELLY Over celery root puree and bordelaise mushroom sauce, garnished with red cabbage	\$15.50

POTTAGE \$9.00

Monday- Sweet Pea Tuesday – Cream of Mushroom
Wednesday – Potato Leek Thursday – Old Fashioned Lentil
Friday – New England Clam Chowder

SALADS

GULLIVER'S CLASSIC HOUSE SALAD Crisp hearts of romaine, shrimp, egg with red wine vinaigrette	\$10.00
CAESAR SALAD Romaine lettuce, house made garlic crostini, shaved parmesan (add anchovies - \$2.00)	\$10.50
THE WEDGE Romaine wedge, red onions, sherry tomatoes, bacon and blue cheese	\$12.50
MOZZARELLA SALAD Tomatoes, avocado and mozzarella with balsamic glaze	\$14.50

SEAFOOD

SHRIMP BARCELONA Sautéed gulf shrimps in a chardonnay cream sauce	\$27.50
ATLANTIC KING SALMON Grilled or poached with three-mustard caper sauce	\$28.95
FRESH CATCH OF THE DAY Please ask your server for today's selection and preparation	\$28.95
SEAFOOD LINGUINE Shrimp, scallops, clams, and fresh fish sautéed in garlic white wine sauce	\$26.95
*ADD 6oz COLD WATER LOBSTER TAIL TO ANY ENTREE	\$26.00

Items marked with a * symbol contain nuts
Split Plate Charge \$11.00