

GULLIVERS

DINNER MENU

APPETIZERS

SEARED AHI TUNA Lightly seared over avocado aioli with ginger and cucumber	\$17.50
CRAB CAKES A duo of crab cakes over honey mustard sauce	\$16.95
CLASSIC SHRIMP COCKTAIL Chilled jumbo gulf shrimp with our house made cocktail sauce	\$17.50
AHI TUNA TARTARE Lightly seasoned with avocado and pickled ginger	\$17.50
SAUTEED SCALLOPS Perfectly seared over mango saffron sauce with sweet red pepper and micro greens	\$16.50
ESCARGOT * Baked and topped with puff pastry with garlic-butter-mushroom sauce	\$14.95
CRAB STUFFED MUSHROOMS Filled with fresh succulent crab meat over sizzling butter and red bell peppers	\$16.50
SPINACH & ARTICHOKE DIP Served with our garlic parmesan crostini	\$14.50
FILET MIGNON BRUSCHETTA House classic with tender slices of Filet on mini baguettes with tomato balsamic sauce	\$15.50
CRISPY PORK BELLY Over celery root puree and bordelaise mushroom sauce, garnished with red cabbage	\$14.95

POTTAGE \$8.50

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

SALADS

GULLIVER'S CLASSIC HOUSE SALAD Crisp hearts of romaine, shrimp, egg with red sherry vinaigrette	\$9.00
CAESAR SALAD Romaine lettuce, house made croutons, parmesan and Caesar dressing	\$9.00
THE WEDGE Romaine wedge, red onions, sherry tomatoes, bacon and blue cheese	\$11.00
MOZZARELLA SALAD Tomatoes, avocado and mozzarella with balsamic glaze	\$14.50
SUMMER SALAD Mesclun greens, caramelized walnuts, Asian pear, blue cheese and raspberry vinaigrette	\$12.50

PASTA

SEAFOOD LINGUINE Shrimp, scallops, clams, and fresh fish sautéed in garlic white wine sauce	\$26.50
GRILLED CHICKEN PRIMAVERA White wine and garlic sauce with mixed seasonal vegetables	\$23.50

SEAFOOD

TWIN MAINE LOBSTER TAILS Oven baked with red dill potatoes and vegetables	\$64.50
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
*ADD 8OZ LOBSTER TAIL TO ANY ENTREE	\$32.00

Items marked with a * symbol contain nuts
Split Plate Charge \$9.95