

DINNER MENU

APPETIZERS

CRAB CAKES	\$22.00
Duo of crab cakes over honey mustard sauce	
COLOSSAL SHRIMP COCKTAIL	\$28.00
Colossal prawns with our house made cocktail sauce	
ESCARGOT	\$19.00
Baked and topped with puff pastry, garlic-mushroom sauce	
SPINACH & ARTICHOKE DIP	\$17.00
Served with our garlic parmesan crostini	
FILET MIGNON BRUSCHETTA	\$20.00
House classic with tender slices of Filet on baguettes with tomato balsamic relish and Swiss cheese	

POTTAGE	\$12.00
CREAM OF MUSHROOM	
or	
NEW ENGLAND CLAM CHOWDER	

SALADS

GULLIVER’S CLASSIC HOUSE SALAD	\$14.00
Crisp Romaine lettuce, shrimp, egg with red wine vinaigrette	
CAESAR SALAD	\$14.00
Crisp Romaine lettuce, house made garlic crostini, shaved parmesan (add anchovies - \$3.00)	
CLASSIC WEDGE SALAD	\$16.00
Romaine wedge, red onions, cherry tomatoes, croutons, bacon and blue cheese	

SEAFOOD

ATLANTIC KING SALMON	\$37.00
Grilled or poached with three-mustard caper sauce	
FRESH CATCH (brought in weekends only, available until we run out)	M.P
Please inquire with your server	
ADD 7 oz COLD WATER LOBSTER TAIL TO ANY ENTREE	\$39.00

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