



SOUP, SALAD, & LIGHT FARE

ICED REGIONAL OYSTERS 4, 6, 8, or 12 MP
SPICED MIGNONETTE, PEAR CAVIAR,
PINK PEPPER

GINGER SCENTED CARROT SOUP \$10
LUMP CRAB MEAT, EDAMAME & MASCARPONE

ONION SOUP "MY WAY" \$10
SOURDOUGH CROUTON & TRIO OF CHEESE

TUNA TARTAR \$16
SESAME WONTON CRISP, AVOCADO, MELON,
WAKAME SEAWEED & CUCUMBER – FENNEL SLAW

PAN SEARED CRAB CAKE \$18
JUMBO LUMB CRAB, AVOCADO MOUSSE,
PINEAPPLE (SALSA CRUDA)

CRISPY CALAMARI \$15
NAPA CABBAGE, PINEAPPLE, AVOCADO,
ASIAN VINAIGRETTE & SWEET THAI CHILI SAUCE

SUPER JUMBO SHRIMP COCKTAIL \$16
BOMBAY SAPPHIRE COCKTAIL SAUCE AND LEMON WEDGE

CLASSIC CAESAR \$9
HEARTS OF ROMAINE, GARLIC CROUTONS,
PARMIGIANO-REGGIANO

ADD GRILLED CHICKEN \$7 SHRIMP \$9
LOBSTER \$12 OR STEAK \$10

LOBSTER COBB \$21
MAYTAG BLUE, SMOKED BACON, EGG, TOMATO, AVOCADO

THE GROVE 'WALDORF' \$14
TOSSED TENDER GREENS WITH CHICKEN SALAD,
CRANBERRIES, GRAPES, ALMONDS, MAYTAG BLUE,
CELERY ROOT AND APPLE CHIPS

MAIN DISHES

PAN SEARED SNAPPER
BRAISED LEEKS, BOCKCHOY, SHITAKE
MUSHROOMS, LEMONGRASS – SEAFOOD BROTH
\$30

CHAR-GRILLED FLAT IRON STEAK
CARMELIZED ONIONS AND
TRUFFLE-PARMESAN FRIES
\$26

ROASTED ORGANIC CHICKEN 'AU JUS'
AU GRATIN POTATOES & SAUTEED SPINACH
\$24

SEAFOOD GARGANELLI & CHEESE GRATINEE
BLUE CRAB MEAT, DIVER SCALLOP, SHRIMPS,
ARUGULA, ASPARAGUS & ASIAGO
\$22

HANDS ON

*SANDWICH SELECTIONS SERVED WITH CHOICE OF
FRENCH FRIES, SWEET POTATO FRIES, OR SALAD*

PORTABELLO AND BRIE \$14
CIABATTA BREAD, SUNDRIED TOMATO TAPENADE,
GRIDDLES ONIONS, LETTUCE & TOMATO

KEY WEST SNAPPER WRAP \$16
TODAY'S CATCH WITH SHAVED ICEBERG, TOMATO,
& LEMON PEPPER AIOLI

10 oz ANGUS BEEF BURGER \$15
APPLEWOOD BACON, CHEDDAR & BBQ AIOLI

MAHI MAHI SANDWICH \$16
BLACKENED MAHI, GREENS, GRILLED TOMATO,
SPICY LEMON & TARTAR SAUCE

GRILLED CHICKEN PANINI \$15
BACON, BRIE, ROMAINE, AND CRANBERRY MAYO
ON SOURDOUGH

BBQ PULLED STEAK \$18
SMOKED GOUDA AND HORSERADISH SLAW
ON A BRIOCHE BUN

OPEN FACE TUNA NICOISE \$18
ARUGULA, EGGS, TOMATOES, GREEN BEAN RELISH
ON GRILLED OLIVE BREAD

DESSERT

GRANNY SMITH APPLE TART 'A LA MODE'
WHITE CHOCOLATE ICE CREAM
\$9

FLORIDA KEY LIME PIE
SAVORY GRAHAM CRUST, CANDIED LEMON
VANILLA WHIP
\$8

WARM DECADENT LAVA CAKE
SALTED CARAMEL ICE CREAM & CUSTARD
SAUCE
\$9

COCONUT PANNA COTTA
ALMOND CRUSTED TUILLE
& MANGO-BASIL CHUTNEY
\$8

DULCE DE LECHE BRULEE
CINNAMON BEIGNET & CHANTILLY
\$9

HOUSE MADE COOKIE PLATE
\$6

ICE CREAM AND SORBET
SINGLE SCOOP
\$4

EXECUTIVE CHEF: GERD RICHTER

HEART HEALTHY ALTERNATIVES: FOR THOSE THAT ARE LOOKING FOR HEALTHY ALTERNATIVES OR SUBSTITUTIONS,
GIBRALTAR IS WILLING TO MODIFY MENU ITEMS TO BEST ACCOMMODATE OUR GUESTS.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.