

STARTERS

- TRIPLE DIP** spinach dip, queso blanco and fresh salsa with warm tortilla chips.....5.95
- DEVEILED EGGS** mom's recipe garnished with bacon.....3.95
- CLASSIC CALAMARI** lightly fried rings, served with homemade marinara.....7.95
- SOUTHWEST SPINACH DIP** creamy spinach dip, fresh salsa, warm tortilla chips, grilled pita bread.....6.95
- FIRECRACKER SHRIMP** hand-breaded crispy shrimp tossed in a creamy firecracker sauce.....7.95

FISH MARKET

served with buttery whipped potatoes
and fresh green beans

FRESH NORTH ATLANTIC SALMON

(filleted in-house daily) seasoned, grilled
and drizzled with champagne lemon butter
lunch cut 10.95 dinner cut 12.95

RUBY RED TROUT & SHRIMP

fresh Ruby Red trout and grilled shrimp,
cajun spices, champagne lemon butter 14.95

CEDAR PLANKED SALMON

cedar grilled salmon, fresh pineapple salsa,
and house made bourbon glaze 13.95

MAHI MAHI ALEXANDER

grilled mahi with sautéed shrimp in a white wine
cream sauce, topped with garlic butter crab claws 14.95

SEAFOOD PLATTERS

served with french fries, cole slaw and
homemade tartar and cocktail dipping sauces

GRILLED SHRIMP

grilled and basted with lemon butter 9.95

FRIED SHRIMP

hand-breaded and lightly-fried 9.95

SHRIMP & CHICKEN TENDERS

fried shrimp and crispy chicken tenders 10.95

STUFFED SHRIMP

broiled stuffed shrimp with our lump crab
and Ritz® cracker stuffing 12.95

ALASKAN FISH & CHIPS

hand-battered Alaskan cod fillets 10.95

SIDES

Southern Cole Slaw

Tiny's Mac & Cheese +\$1
(smoked gouda & Cure 81 ham)

Steamed Broccoli

Buttery Whipped Potatoes

Sweet Potato Fries +\$1

French Fries

Fresh Green Beans (seasonal)

Idaho Baked Potato

(butter, sour cream, aged cheddar)

STEAKS & RIBS

USDA Choice steaks aged 28 days

TOP SIRLOIN

center cut top sirloin, baked potato, and one side dish 13.95

STEAK & SHRIMP

top sirloin, grilled or fried shrimp, idaho baked potato,
and one side dish 16.95

8 OZ. CENTER CUT FILET

center cut filet, idaho baked potato, and one side dish 19.95

SLOW-SMOKED BABY BACK RIBS

slab of "falling-off-the-bone" ribs, french fries, cole slaw 13.95

Ribs & Fried Shrimp \$16.95 Ribs & Chicken Tenders \$15.95

6 OZ. FILET & SHRIMP

hand-cut filet, grilled or fried shrimp, baked potato, and
one side dish 19.95

GIBBONS TRIO

GRILLED SHRIMP • FRIED SHRIMP • SHRIMP & GRITS

JAKE'S CHICKEN TENDERS • CRAWFISH ETOUFFEE

FRESH NORTH ATLANTIC SALMON + \$1

choose any three + two sides 13.95

CHICKEN & PASTA

HAWAIIAN CHICKEN

hawaiian marinade, fresh pineapple salsa and a bourbon glaze drizzle
served with a buttery whipped potatoes and steamed broccoli
one breast 8.95 two breast 10.95

JAKE'S CRISPY CHICKEN PLATTER

hand-battered tenders, honey mustard, french fries, cole slaw 8.95

SPINACH DIP CHICKEN PASTA

penne pasta, creamy spinach dip, lemon herb chicken, and garlic toast 9.95

LEMON-HERB CHICKEN

lemon-herb chicken breast, buttery whipped potatoes, steamed broccoli
one breast 8.95 two breast 10.95

GIBBONS HOUSE SALAD 2.50

– substitute a Gibbons House Salad for one side + \$1.25

PINE ROOM SALAD 3.00

– substitute a Pine Room Salad for one side + \$1.50

BURGERS & SANDWICHES

served with french fries or southern cole slaw

BACON CHEESEBURGER

half-pound burger, wood-smoked bacon, melted cheeses, tomato, lettuce, pickle chips, bbq ranch and a crispy onion ring 9.95

FIRECRACKER SHRIMP TACOS

crispy firecracker shrimp, shredded lettuce, tomatoes and crema in flour tortillas 8.95

CLASSIC CHEESEBURGER

half-pound burger, melted cheeses, l/t/o, mustard, and pickle chips 8.95

FISH TACO COMBO

beer-battered cod, pico de gallo, cabbage, cheese and smoked ancho chili sauce in a flour tortilla, served with a cup of soup or a Gibbons House Salad 8.95

CRAFTED SALADS

signature lemon-herb vinaigrette • buttermilk ranch • bleu cheese
bacon vinaigrette • honey mustard

CHICKEN CAESAR PASTA SALAD

grilled chicken breast, chopped kale and romaine, penne pasta, aged parmesan cheese and homemade croutons tossed in our house caesar dressing 8.95

GRILLED CHICKEN & WALNUT

chicken breast, mixed greens, tomato, cheddar, candied walnuts, cornbread croutons 8.95

CLUB SALAD

crispy chicken tenders, mixed greens, tomato, applewood bacon, aged cheddar chopped egg, and homemade cornbread croutons 8.95

GIBBONS HOUSE SALAD

mixed greens, granny smith apples, tomato, candied walnuts, and homemade cornbread croutons tossed in our signature lemon-herb vinaigrette 2.50

PINE ROOM SALAD

mixed greens, chopped egg, toasted almonds, red onion, and irish cheddar tossed in our housemade bacon vinaigrette 3.00

HOMEMADE SOUPS

substitute a cup of homemade soup for one side +\$1

SHRIMP GUMBO

a Gibbons favorite – with shrimp & andouille sausage
cup 3.50 bowl 4.95

BAKED POTATO SOUP

garnished with wood-smoked bacon & aged cheddar
cup 3.50 bowl 4.95

SOUP & SALAD

Gibbons House Salad and a bowl of homemade soup 7.95

DESSERT & COFFEE

HOMEMADE KEY LIME PIE

house graham cracker crust, fresh key lime filling and freshly whipped cream 4.95

HOT FUDGE BROWNIE SUNDAE

blue bell vanilla, hot fudge, house made brownie, candied walnuts, whipped cream 5.95

FRESH BREWED COLOMBIAN COFFEE 2.00

Welcome to Gibbons –

You'll discover we have a passion for cooking with fresh ingredients and a goal of providing you with a dining experience that is both memorable and enjoyable. Some items have limited availability. We are obliged to inform you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

- Danna & Rich