

STARTERS

PARTY SIZE TRIPLE DIP spinach dip, queso blanco and fresh salsa with warm tortilla chips.....	9.95
DEVILED EGGS mom's recipe garnished with bacon.....	4.95
CLASSIC CALAMARI lightly fried rings, served with homemade marinara.....	8.95
SOUTHWEST SPINACH DIP creamy spinach dip, fresh salsa, warm tortilla chips, grilled pita bread.....	7.95
FIRECRACKER SHRIMP hand-breaded crispy shrimp tossed in our creamy firecracker sauce.....	8.95

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 11.95 dinner cut 14.95

RUBY RED TROUT & SHRIMP

fresh Ruby Red trout and grilled shrimp,
cajun spices, champagne lemon butter 16.95

CEDAR PLANKED SALMON

cedar grilled salmon, fresh pineapple salsa,
and house made bourbon glaze 15.95

MAHI MAHI ALEXANDER

grilled mahi with sautéed shrimp in a white wine
cream sauce, topped with garlic butter crab claws 17.95

SEAFOOD PLATTERS

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

GRILLED SHRIMP

grilled and basted with lemon butter 11.95

FRIED SHRIMP

hand-breaded and lightly-fried 11.95

SHRIMP & CHICKEN TENDERS

fried shrimp and crispy chicken tenders 11.95

STUFFED SHRIMP

broiled stuffed shrimp with our crab
and Ritz® cracker stuffing 13.95

ALASKAN FISH & CHIPS

hand-battered Alaskan cod fillets 11.95

MARKET SIDES

Southern Cole Slaw

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

Steamed Broccoli

Fresh Asparagus +\$1

Buttery Whipped Potatoes

Sweet Potato Fries +\$1

French Fries

Fresh Green Beans (seasonal)

Idaho Baked Potato
(butter, sour cream, aged cheddar)

STEAKS & RIBS

USDA Certified Choice steaks aged 28 days for a tender, flavorful cut

10 OZ. TOP SIRLOIN

center cut top sirloin, baked potato, and one side dish 15.95

STEAK & SHRIMP

10 oz. center cut top sirloin and grilled or fried shrimp,
served with an Idaho baked potato, and one side dish 18.95

8 OZ. CENTER CUT FILET

center cut filet, Idaho baked potato, and one side dish 22.95

SLOW-SMOKED BABY BACK RIBS

slab of slow smoked "falling-off-the-bone" ribs, served with
french fries and southern cole slaw 15.95

Ribs & Fried Shrimp \$18.95

6 OZ. FILET & SHRIMP

hand-cut filet, grilled or fried shrimp, baked potato, one side dish 22.95

GIBBONS TRIO

GRILLED SHRIMP • CHICKEN TENDERS

FRIED SHRIMP • CRAWFISH ETOUFFEE

FRESH NORTH ATLANTIC SALMON + \$1

choose any three + two sides 15.95

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 9.95 two breast 11.95

JAKE'S CRISPY CHICKEN PLATTER

hand-battered chicken tenders, honey mustard, french fries,
and southern cole slaw 9.95

SPINACH DIP CHICKEN PASTA

penne pasta, creamy spinach dip and lemon-herb chicken breast,
served with garlic toast 11.95

LEMON-HERB CHICKEN

lemon-herb chicken breast, served with buttery whipped potatoes,
and steamed broccoli drizzled with lemon butter
one breast 9.95 two breast 11.95

GIBBONS HOUSE SALAD

mixed greens, thinly-sliced Granny Smith apples, tomato, candied walnuts,
and cornbread croutons tossed in our lemon-herb vinaigrette 3.50

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 10.95

FIRECRACKER SHRIMP TACOS

crispy firecracker shrimp, shredded lettuce, tomatoes and crema in flour tortillas 9.95

CLASSIC CHEESEBURGER

half-pound burger, melted cheeses, l/t/o, mustard, and pickle chips 9.95

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 9.95

CRAFTED SALADS

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

PINE ROOM SALAD

mixed greens, chopped egg, toasted almonds, red onion, and Irish cheddar tossed in our housemade bacon vinaigrette 4.00

SALMON, QUINOA & KALE

grilled north atlantic salmon, quinoa, baby kale, golden raisins and love tossed in our house vinaigrette 11.95

GRILLED CHICKEN & WALNUT

chicken breast, mixed greens, tomato, cheddar, candied walnuts, and homemade cornbread croutons 9.95

CLUB SALAD

crispy chicken tenders, mixed greens, tomato, applewood bacon, aged cheddar chopped egg, and homemade cornbread croutons 9.95

HOMEMADE SOUPS

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

SHRIMP GUMBO

a Gibbons favorite – with shrimp & andouille sausage
cup 4.95 bowl 6.95

BAKED POTATO SOUP

garnished with wood-smoked bacon & aged cheddar
cup 4.50 bowl 5.95

SOUP & SALAD

Gibbons House Salad and a bowl of homemade soup 8.95

DESSERT & COFFEE

HOMEMADE KEY LIME PIE

house graham cracker crust, fresh key lime filling and freshly whipped cream 5.95

HOT FUDGE BROWNIE SUNDAE

blue bell vanilla, hot fudge, house made brownie, candied walnuts, whipped cream 6.95

FRESH BREWED COLOMBIAN COFFEE 2.00

Welcome to Gibbons –

You will 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, shellfish or eggs may increase your risk of foodborne illness.

- Danna & Rich