HUGO'S FROG BAR & CHOP HOUSE

Appetizers

Oysters on the Half Shell ..... each 3.75

Shrimp Cocktail ..... each 4.50

Sautéed Frog Legs
garlic, lemon butter & scallions 13.00

Steamed Clams
Little neck clams steamed with garlic, white wine, chili flake, basil 13.50

Sweet Chili Fried Calamari 13.75

Soft shell crab
One Pan seared soft shell crab, lemon garlic butter 16.00

Jumbo Lump Crab Cake
hot pink mayonnaise 17.75

Bacon Wrapped Scallops
brown sugar butter 18.00

Buffalo Shrimp 14.00

Crabmeat Avocado
caper remoulade 20.50

Soups & Salads

Soups of the Day ..... cup 6.00 bowl 8.00

House Salad 6.25

Caesar Salad 12.00

add chicken 16.00

add shrimp (3) 25.50

Loaded Wedge
bacon, tomato & blue cheese 12.00

Watermelon Caprese Salad
Watermelon, fresh mozzarella, basil reduction 14.00

Beef tenderloin Salad
red onion, tomato, cucumber,
bleu cheese crumbles, house vinaigrette 18.75

Hugo's Chopped Garbage Salad
shrimp, peppered salami, smoked mozzarella, provolone, tomato, hearts of palm, artichoke, cucumber, onion, house vinaigrette 19.25

Local Favorites

Charbroiled Hamburger served with fresh cut fries 13.75

1.00 each additional toppings
cheddar, Swiss, bleu cheese crumbles, bacon, mushrooms, roasted peppers, grilled onions

Herb Grilled Chicken Breast sandwich
arugula, tomato, garlic aioli & Fresh cut fries 13.00

Turkey Club
cucumber, avocado, chipotle mayonnaise, chips 13.50

Filet Sliders
(3) maître d'butter, fresh cut fries 15.00

Sunrise Burger
fried egg, bacon, cheddar, fresh cut fries 15.50

Shrimp po'boy sandwich
chipotle mayonnaise, chips 18.00

Prime Rib French Dip
giardiniera, au jus, fresh cut fries 19.75

Cajun Chicken & Crab
andouille sausage, basmati rice, lemon butter, chives 21.25

We proudly serve **USDA Gibsons Prime Angus** beef. We are the first restaurant group in the country to have its own USDA Certification. Our beef is breed specific, Black Angus, and region specific to the Upper Midwest by sustainable farms. Our beef is corn fed for 120 days and aged for 50 days providing maximum flavor and tenderness.

Prime Steaks & Chops

The "Philly Cut"
BONE-IN FILET MIGNON (16 Oz) 60.75

W.R.'s Chicago Cut (22oz) 61.00

Filet Mignon (8oz) 42.00

Filet Mignon (12oz) 49.00

T-Bone (20oz) 55.00

New York Sirloin (16oz) 58.00

Porterhouse (26oz) 63.00

Porterhouse (48oz) 109.00

Heritage Duroc Pork Chop (14OZ)
roasted red peppers, broccolini, shaved provolone 31.00

Van Well Family Farms Lamb Chops (18oz)
three double cut 55.50

Seafood

Seafood fra Diavolo
Linguini, Shrimp, Clams, Calamari, cherry peppers, Tomato sauce 32.00

King Crab Stuffed Flounder
king crab, grilled asparagus & lemon butter 38.00

Pan Seared Scallops
Myer Lemon Vinaigrette, Pesto risotto, blistered cherry tomato 36.00

Jumbo Lump Crab Cakes
hot pink mayonnaise, coleslaw, fresh cut fries 36.75

Barbeque Rubbed Salmon
Mango pineapple salsa, avocado puree, micro cilantro 38.00

Caribbean spiced Mahi Mahi
Toasted coconut rice, jicama slaw, sweet chili sauce 38.00

Soft Shell Crab
grilled asparagus, lemon garlic butter 38.00

Chilean Sea Bass
Tomato Gazpacho, pistachio gremolata 48.00

Alaskan King Crab Legs ..... half pound 32.00
..... 1 pound 64.00

Potatoes

Sweet Potato maple bourbon butter 7.75

Fresh Cut Fries 7.75

Baked Potato 7.75

Mashed Potato 8.75

Double Baked Potato 10.25

King Crab mac & cheese
shell pasta, Alaskan king crab, peas & Cabot cheese 14.00

Market Vegetables

Sautéed Mushrooms 8.75

Creamed Spinach 9.25

Spicy Charred Broccolini 10.00

Brussels Sprouts 12.00
Jefferson select bourbon, bacon, maple butter

Asparagus with parmigiana & lemon vinaigrette 12.00

Sautéed Spinach olive oil & garlic 12.75

1001 N . DELAWARE AVENUE ~ PHILADELPHIA, PA ~19125 ~ (215) 717.3900 www.HugosFrogBar.com

GIFT CARDS ~ PRIVATE DINING ~ CARRY OUT ~ OFF SITE CATERING ~ SPECIALTY CAKES

*The Pennsylvania Department of Public Health advises that eating raw or under-cooked meat , poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.