

COCKTAILS 21.

CLASSIC

52nd & Broadway

Where the Gallagher's tradition began! Bulleit Rye Whiskey, Carpano Antico Vermouth and Bitters

Moscow Mule

Drake's Organic Vodka, Fresh Lime Juice, and Fever-Tree Ginger Beer

Scotch Old Fashioned

Johnny Walker Black Scotch Whisky, Muddled Sugar, Cherry, Bitters and Orange Slices

Dirty Martini

Tito's Vodka, Olive Juice and Bleu Cheese Olives

SPECIALTY

Hampton Martini

Havana Club Añejo Rum with Peach Syrup and Mint, Topped with Club Soda

NY Margarita

Grand Leyenda Blanco Organic Tequila, Muddled Strawberries, Mint and Lime

SOUP & SALADS

New England Clam Chowder 13.

Rich, Creamy. Clams, Potatoes, Bacon

Gallagher's Wedge 14.

Crisp Iceberg Lettuce, Blue Cheese, Bacon, Tomato, Chives

Caesar Salad 15.

Hearts of Romaine, Caesar Dressing, Parmesan

APPETIZERS

Market Fresh Oysters* 4.95 ea.

(min. 3) Daily Selection

Crispy Calamari 18.

Marinara, Fresh Lemon

Jumbo Shrimp Cocktail 25.

Large Prawns, Cocktail Sauce

Maryland Crab Cakes 24.

Jumbo Lump Blue Crab Cakes, Chipotle-Aioli, Fresh Lemon

Steak Tartare 25.

Quail Egg, Chives, Dijon Vinaigrette, Toasted Brioche

Braised Short Rib 20.

Potato Purée, Demi Glace

Chef's Chilled Seafood Display MP

Poached Shrimp, Seasonal Oysters*, King Crab, Jumbo Lump Crab, Lobster, Mignonette, Lemon

BUTCHER'S CUTS

Our beef is wet-aged for eight to ten weeks and then certain cuts are dry-aged for an additional 15 days.

Dry-Aged New York Strip* 65.
Our Signature Bone-In Steak

Prime Rib of Beef* 65.

Double Cut Pork Chop* 38.

Center Cut Filet Mignon* 68.

Cowboy Rib-Eye* 68.

Add Jumbo Lump Crab Oscar to any Entree MP

LOBSTER SURF & TURF MP.

ENTRÉES

Irish Organic Salmon* 40.
Jumbo Asparagus, Lemon Burre Blanc

Free-Range Chicken Breast 35.
Mixed Mushrooms, Roasted Tomatoes, Chicken Jus

12oz. Australian Lobster Tail MP

ACCOMPANIMENTS 5.95

Brandied Peppercorn
Mushroom Whiskey Demi-Glace
Port Wine Demi-Glace
Sauce Béarnaise*
Stilton Blue Cheese Sauce
Caramelized Onions

SIDES

Roasted Wild Mushrooms 15. Bacon Mac and Cheese 15. Yukon Gold Potato Purée 13.
Asparagus 15. Creamed Spinach 14. Baked Potato 13. Parmesan & Garlic Fries 12.

DESSERTS

Sticky Toffee Pudding 14. Crème Brûlée 13. New York Style Cheesecake 13.

Please advise your server of any food allergies or dietary restrictions

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.