

Gino's at the Point

STARTER

COCONUT PRAWNS | 20

Served in a ginger plum & raspberry sauce

KUSSHI OYSTERS | 24

Oven roasted oysters baked with garlic butter & pancetta, topped with chipotle aioli

BAKED BRIE | 20

Warm Brie topped with fig preserve, candied walnuts, & balsamic glaze accompanied by garlic
toasted crostini

BRUSSEL SPROUTS | 18

Crispy brussel sprouts & artichoke hearts served with a roasted garlic saffron aioli

CALAMARI FRITTI | 19

Flash fried calamari rings tossed with crispy jalapeños served with sweet chili sauce

WICKED PRAWNS | 22

Jumbo prawns sautéed with onions in our house made wicked sauce served with grilled bread

COZZE & VONGOLE | 22

Mussels & clams sautéed with garlic in a white wine lemon butter sauce

BEET NAPOLEON | 19

Roasted beets, blood oranges, & pistachio-hazelnut crusted goat cheese in an agave vinaigrette

SOUP & SALAD

LOBSTER BISQUE | 14

NONNAS | 14

Organic mixed greens topped with walnuts, blue cheese crumbles, grilled pears & cranberries
tossed in a balsamic vinaigrette

INSALATA | 14

Organic arugula tossed with fresh strawberries, goat cheese, pecans, and red onions in a
pomegranate vinaigrette

CAESAR | 14

Romaine lettuce tossed with house made caesar dressing, topped with parmesan and croutons
Add anchovies | + 4

WEDGE | 15

Baby iceberg topped with crispy pancetta, grape tomatoes, blue cheese crumbles & hazelnuts in a
peppery blue cheese dressing

ADD

SMOKED SALMON | +10

PRAWNS | +10

Items that are served raw or can be under cooked. consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. While we offer gluten-free options, during normal kitchen operations there is a possibility food items come in contact with wheat gluten/ proteins. However, unlikely, we are unable to guarantee that any menu item is completely gluten-free

ENTREE

RISOTTO DI AMORE | 48

Lobster, scallops, wild prawns, clams, calamari, asparagus tips, & cherry tomatoes folded with arborio rice

SCALLOPS | 48

Dungeness crab filled ravioli & pan seared U9 scallops served in a creamy artichoke leek sauce topped with crispy spinach

SEA BASS | 52

Pan seared Chilean sea bass served with forbidden rice and grilled pineapple rings in a sweet mango & coconut sauce

FISH & CHIPS | 32

Wild Alaskan Halibut battered in Mannys Pale Ale served with French fries & house made tarter sauce

SURF & TURF | 85

Grilled 8 oz filet mignon & 5 oz lobster tail served with Yukon gold mashed potatoes, cognac apricot preserve & pomegranate balsamic glaze

RIBEYE | 65

16 oz bone-in Ribeye steak, black pepper crusted and topped with onion & mushroom ragu on a bed of garlic mashed potatoes served with seasonal vegetables

TWIN TENDERLOIN | 65

Two 5 oz filet mignon medallions served with garlic mashed potatoes & seasonal vegetables in a green peppercorn demiglaze

LOMO SALTADO | 54

Filet mignon stir fried with red onions & tomatoes in a tamari sauce, served with jasmine garlic rice & french fries

SMOKED SALMON ALFREDO | 54

Pappardelle pasta folded with smoked salmon & sun dried tomatoes in a sweet buttercream sauce

GF | +4

BUCATINI AL BURRO | 38

Bucatini pasta with grape tomatoes, basil, & burrata in a garlic butter sauce

PEAR RAVIOLI | 34

Pear-stuffed ravioli in a roasted onion cream sauce topped with candied walnuts, cranberries, & blue cheese crumbles

SCAMPI DIAVLO | 44

Jumbo prawns sautéed with onions, in our wicked sauce, served over linguine pasta

GF | +4

PESCATORA | 48

Lobster, prawns, clams, calamari, scallops & mussels in a zesty marinara sauce served over linguine pasta

GF | +4

LAMB BOLOGNESE | 42

Hearty lamb bolognese served over pappardelle pasta & topped with burrata

GF | +4