

GILLIGAN'S

EST. 1993

Bar and Grill

STARTERS

CRAB STUFFED MUSHROOMS IMPERIAL

Locally sourced mushrooms stuffed with our crab cake mixture and topped with our house mornay sauce - Market Price

STEAMED MUSSELS

Choice of garlic white wine sauce or pomodoro sauce served with toast points - 13

STEAMED CLAMS **NEW**

1 dozen Middleneck clams finished in a garlic butter & white wine sauce - 14

BAKED CRAB & SPINACH DIP

Finished with melted cheddar and mozzarella, served with tortilla chips - 16

BANG BANG SHRIMP **NEW**

Hand breaded crispy fried shrimp tossed in our signature bang bang sauce - 14

PORTOBELLO FLATBREAD

Grilled flatbread, pesto, portobello, mozzarella and parmesan. Drizzled with balsamic glaze - 12

ARTICHOKE & CRAB APPETIZER

Lightly sauteed jumbo lump crab meat with artichoke hearts and sun-dried tomatoes finished with a citrus wine and tomato based sauce with hints of fresh ginger - 16

SAUSAGE & HONEY

North Country Smokehouse Cajun Andouille sausage drizzled with locally sourced honey - 10

BAKED CRAB PRETZEL LOGS **NEW**

Covered in melted cheese and finished in our mornay sauce - 16

MACHO NACHOS

Seasoned beef or chicken, lettuce, tomatoes, onions, jalapenos and cheese sauce served with sour cream and salsa - 16

CALAMARI

Fresh cut, lightly dusted and served with pomodoro sauce and garlic aioli - 14

BAKED SPANAKOPITA

Authentic house made Greek spinach pie made with sauteed spinach, feta, fresh dill, leeks - 8

SANTORINI FLAT BREAD

Fresh baked flat bread topped with purple onion, feta and mozzarella cheeses, kalamata olives, roasted peppers, fresh and sun-dried tomatoes - 11

ITALIAN BREADED MOZZARELLA STICKS

House made Italian breaded mozzarella sticks served with pomodoro sauce - 9

LOADED CHEESE FRIES

French fries topped with bacon, cheddar and mozzarella cheeses, served with ranch dressing - 8.5

POTATO SKINS

Crumbled bacon, mozzarella and cheddar cheeses topped with green onions and served with sour cream - 9

Gilligan's Famous Wings

BONE IN OR BONELESS

Served with celery and choice of bleu cheese or ranch.

BONE IN OR BONELESS

10 Bone In - 15 -- 10 Boneless - 13
20 Bone In - 28 -- 20 Boneless - 24

TWICE COOKED

Fried then baked with sauce - 1.5

CARRY OUT ONLY

50 Bone In Wings- 60
50 Boneless Wings - 50

SAUCES

Mild • Hot • Suicide • Honey Mustard • Garlic • Teriyaki • Smoked BBQ • Garlic Parmesan • Fiddler's Mango Habanero • Sweet Chili • Hot Honey • Sweet Chili Mandarin

DRY RUBS

Old Bay • Wing Dust • Cajun • Lemon Pepper • Key West • Smoked Chipotle • Spicy Sriracha BBQ • Curry

Only One Style of Wings per Order

Extra Sauce \$1.5 Extra Dressing - \$1 per order of 10



HOUSEMADE SOUPS

Prepared fresh daily.

SOUP DU JOUR

Cup - 5 / Bowl - 6

SEAFOOD SOUP / BISQUE

Subject to Availability
Cup / Bowl - Market Price

SALADS

GILLIGAN'S HOUSE SALAD

Mixed greens topped with tomatoes, cucumber, purple onion, shredded cheddar, carrots, croutons and choice of dressing - 10

CEASAR SALAD

Romaine lettuce with parmesan cheese and croutons tossed in a classic Caesar dressing - 11

AUTHENTIC GREEK SALAD

Mixed greens, tomatoes, cucumber, shredded carrots, purple onion, Greek olives, feta cheese, tossed in our signature homemade Greek dressing - 13

ASIAN SALAD

Mixed greens topped with crispy oriental noodles, mandarin oranges, tomatoes, cucumber, shredded carrots, drizzled in an Asian sesame vinaigrette dressing - 12

SPINACH SALAD

Baby spinach, bacon, hard-boiled egg, caramelized onion, tomatoes, cucumber, and shredded carrots with hot bacon dressing - 13

HARVEST SALAD **NEW**

Spinach drizzled in maple cider vinaigrette with apples, pecans, feta, crumbled bacon and raisins - 14

PITTSBURGH STEAK SALAD

Mixed greens with grilled steak, French fries, cheddar, mozzarella, tomatoes, cucumbers and shredded carrots with choice of dressing - 17

COBB SALAD

Chopped romaine, hard boiled egg, bacon, tomatoes, cucumber, bleu cheese crumbles, shredded carrots, avocado and grilled chicken with choice of dressing - 18

STRAWBERRY CRUNCH SALAD

Arugula, strawberries, slivered almonds, avocado and crumbled goat cheese tossed in housemade honey mustard vinaigrette - 14

CHEF SALAD

Mixed greens topped with tomatoes, cucumber, hard-boiled egg, shredded carrots, turkey, ham, provolone and mozzarella cheese with choice of dressing - 16

WEDGE SALAD

Iceberg lettuce wedge, bacon, bleu cheese crumbles, tomatoes, red onion and everything bagel seasoning topped with house made bleu cheese dressing - 12

FRENCH ONION SOUP

A true classic, finished with a toasted crouton topper and baked cheeses - 6

GILLIGAN'S CHILI

Cup - 5 / Bowl - 6
Loaded with cheese, onions & jalapeños - 1.50 upcharge

ADD ONS

Steak - 9	Portobello - 5
Grilled or Fried Chicken - 6	Shrimp - 9
Seared Ahi Tuna Steak - 9	Anchovies - 2
Salmon - 9	Hard-boiled Egg - 1.5
Lobster Meat - 15	

HOUSEMADE DRESSINGS

Greek	Balsamic Vinaigrette (contains pecans)
Bleu Cheese	Honey Mustard Vinaigrette
Buttermilk Ranch	

ADDITIONAL DRESSINGS

Cesar	Raspberry Vinaigrette
Honey Dijon	Maple Cider Vinaigrette
Lite Italian	

Spice up your Salad! Blackened, Cajun Seasoned or Lemon Pepper - 2 each



We are proud to offer our guests dinner rolls, sub rolls, and kaiser rolls that are made from scratch and baked fresh daily!

PASTA

All pasta dishes include a salad and house made dinner rolls. Substitute for Gluten Free Penne. Upcharge for Caesar or Greek Salad.

SEAFOOD ALFREDO

Fettuccine noodles, shrimp, scallops, smoked mussels, lump crab meat and a creamy Alfredo sauce - 32

LINGUINE DI MARE **NEW**

Linguine tossed with sautéed shrimp, scallops, clams, mussels and white fish finished in a mildly spicy tomato broth garnished with a crusted baguette - 31

LINQUINE LIMONE **NEW**

Linguine tossed with sautéed shrimp and finished with our house creamy lemon white wine sauce, shaved parmesan, and cracked black peppercorn - 24

PARMESAN

Breaded and grilled to a golden finish topped with mozzarella and provolone cheeses and choice of meat or pomodoro sauce, served with spaghetti.

Chicken - 21 · Veal - 28 · Eggplant - 18

HOMEMADE BAKED LASAGNA

Our homemade lasagna with seasoned ground beef, ricotta, provolone and mozzarella - 22

PENNE MEDITERRANEAN

Spinach, kalamata olives, sun-dried tomatoes, artichoke hearts, purple onion, feta cheese and finished in our roasted garlic olive oil wine sauce - 22

CREATE YOUR OWN PASTA

Your choice of pasta, sauce and enhancements.

CHOOSE A PASTA

Angel Hair	Fettuccine
Spaghetti	Penne
Linguine	

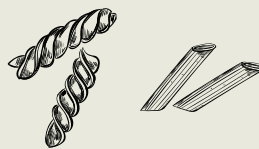
(Cheese Ravioli or Gluten Free Penne - 4 upcharge)

CHOOSE A SAUCE

Vodka Cream - 17	Pesto Cream - 17
Rose Sauce - 17	Alfredo Sauce - 17
A Olio - 17	Meat Sauce - 14
Pomodoro - 14	Butter - 14
Lemon White Wine - 17	

ENHANCEMENTS

Jumbo Lump Crab Meat - 10	Tuna Steak - 9
Salmon - 9	Steak - 9
Maine Lobster Meat - 15	Shrimp - 9
Portabello Mushroom - 5	Chicken - 6
Meatballs - 5	Spinach - 3
Feta - 3	



FROM THE GRILL

Not every restaurant serves its customers the best. We do - starting with the chargrilled hand formed beef patties with unrivaled flavor, juiciness and tenderness in every bite.

Burgers are garnished with lettuce and tomato served on a house made roll with freshly fried crispy potato chips and dill pickle spear.

Add French Fries - 3 · Add Onions Rings - 3.5 · Add a Garden Salad - 5 · Add Cole Slaw - 2 · Add Sweet Potato Fries - 3.5

THE ALL AMERICAN

Topped with American cheese - 13.5

SANTA FE

Classic burger with tangy BBQ sauce, crispy bacon, melted cheddar cheese and crispy frizzled onions - 14.5

PHILLY STYLE

Topped with sautéed onions, mushrooms, peppers and American cheese - 14.5

FILET MIGNON SANDWICH

5oz. Black Angus Beef filet on a toasted home made roll, served with fries - 16

10 NORTH

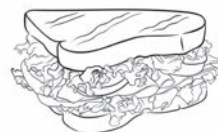
Topped with a fried egg, cheddar cheese and bacon - 15

SOUTHWEST CHICKEN SANDWICH **NEW**

Blackened chicken with crispy bacon, American cheese, and sliced avocado drizzled with ranch dressing, served on a homemade roll - 14.5

SURF & TURF **NEW**

Classic burger crowned with our signature crabcake and melted American cheese drizzled with remoulade sauce - 18



Substitute a Portobello, Grilled Chicken Breast, Fried Chicken or Veggie Burger in place of your burger.

Gluten Free Bread Available - 1 upcharge

BUILD YOUR OWN HANDHELD

Served on our own house made roll baked fresh daily. Served with freshly fried crispy potato chips and dill pickle spear.

CHOOSE YOUR PROTEIN

Burger - 12

Grilled Chicken Breast - 11

Fried Chicken - 11

Portobello - 10

Veggie Burger - 13



CHEESE - 1.5 each

Provolone

Swiss

American

Cheddar

Smoked Gouda

Feta

Bleu Cheese Crumbles

Mozzarella

TOPPINGS

Sautéed Mushrooms - 1

Fried Egg - 1.5

Sautéed Onions - 1

Bacon - 1.5

Sautéed Spinach - 1

Jalapeños - 50¢

Roasted Red Peppers - 1

GILLIGAN'S SIGNATURE HANDHELDS

Served with house made potato chips and pickle.

Add French Fries - 3 • Add Onions Rings - 4 •

Add a Garden Salad - 5.5 • Add Sweet Potato Fries - 4

MAINE LOBSTER ROLL NEW

Tender, juicy wild caught Maine Lobster meat tossed with warm salted butter piled high on a toasted brioche roll. Sprinkled with chives. Served with Old Bay french fries. - 28

BROILED LUMP CRAB CAKE SANDWICH

Our famous housemade crab cake on a toasted brioche roll, served with fries - 18

CRISPY FRIED HADDOCK SANDWICH

Deep fried tempura battered haddock fillet served on a house made roll with lettuce, tomato and tartar sauce - 12

REUBEN

Grilled corned beef, melted Swiss, sauerkraut and Russian dressing on marble rye - 12

KNICKERBOCKER

Grilled ham, smoked turkey, Swiss cheese and Russian dressing on grilled rye - 12

RACHAEL

Smoked turkey, Swiss cheese, cole slaw and Russian dressing on grilled marble rye - 12

TRADITIONAL GYRO

Roasted lamb & beef sliced from a traditional gyro cone with chopped tomatoes, onion and Greek tzatziki sauce wrapped in a grilled pita - 11
Substitute Grilled Chicken Breast - 12

CRISPY CHICKEN SANDWICH

Breaded boneless chicken breast, seasoned to perfection topped with crispy fried pickles and creamy garlic aioli - 13

THE SUB & HERO SHOP

Served with house made potato chips and pickle.

PHILLY CHEESE STEAK

Steak, grilled onions, bell peppers, mushrooms and Gilligan's house made cheese whiz on a home made toasted sub roll - 13

Substitute Grilled Chicken Breast - 13.5

CALIFORNIA PHILLY CHEESE STEAK

Steak, grilled onions, bell peppers, mushrooms, Gilligan's house made cheese whiz, mayo, shredded lettuce and tomato on a home made toasted sub roll - 14

With Grilled Chicken Breast - 14.5

MEATBALL SUB

Meatballs, meat sauce and melted mozzarella on a toasted sub roll - 12

CHEESEBURGER SUB

Grilled 8oz. burger topped with melted American cheese, mayo, lettuce, tomato, onion, oil & vinegar on a toasted sub roll - 14.5

TRADITIONAL SUBS

Served with provolone cheese, lettuce, tomato, onion, mayo and oil & vinegar on a fresh baked homemade sub roll.

Heated Grinders - upcharge - 1

Ham Sub - 12

Turkey Sub - 12

Roast Beef Sub - 13

Italian Sub Salami, ham and capicola - 13

DELI SANDWICHES

Served with mayo, lettuce, tomato, house made potato chips and pickle. Choice of Cheese - Provolone, Swiss, American or Cheddar. Choice of Bread - White, Wheat, Rye or a Brioche Roll.

Roast Beef - 12

Baked Virginia Ham - 11

Mesquite Smoked Turkey - 11

FROM THE SEA

Our daily delivered fresh seafood entrées come with your choice of two sides except where noted and house made dinner rolls.

BROILED JUMBO LUMP CRAB CAKES

Our signature recipe served over 40 years - Market Price
Single or double serving available.

9OZ. BROILED COLD WATER LOBSTER TAIL

Served with drawn butter - Market Price
**Subject to Availability **

SESAME ENCRUSTED TUNA STEAK

Sushi grade Tuna, finished in a sweet and savory honey soy sauce - 28

GULF COAST FRIED SHRIMP

Hand breaded with Italian seasoned bread crumbs and fried golden brown - 24

SHRIMP & SCALLOP SCAMPI

Gulf shrimp and sea scallops served over rice pilaf in our creamy scampi white wine sauce with choice of one additional side - 30

BROILED SEA SCALLOPS

Finished with our signature creamy citrus butter and white wine sauce - 32

BROILED FLOUNDER ROULADES **NEW**

2 Fresh flounder fillets wrapped around our signature crab cakes finished in our house mornay sauce - Market Price

BROILED HADDOCK

Citrus butter glazed haddock, broiled to perfection. - 24

CRISPY FRIED HADDOCK

Crispy, golden haddock in a light tempura batter. - 24

CRAB STUFFED SHRIMP IMPERIAL

(3) Jumbo shrimp stuffed with our signature crab cake mixture and our house mornay sauce - Market Price

THAI SEAFOOD PLATTER

Lightly sauteed shrimp, scallops, jumbo lump crab meat, artichoke hearts, and sun-dried tomatoes. Finished in a citrus wine & tomato based sauce with a hint of fresh ginger - 32

BROILED FLOUNDER

Finished with our signature citrus butter and white wine sauce - 24

BROILED SWORDFISH

Finished with our signature citrus butter and white wine sauce - 24

GRILLED SALMON

Finished with our signature citrus butter and white wine sauce - 26

MANDARIN SALMON **NEW**

Lightly blackened premium Scottish salmon served with sauteed asparagus. Finished in a Mandarin sweet chili cream sauce - 28

THAI SWORDFISH **NEW**

Lightly blackened juicy swordfish topped with julienne vegetables. Finished in a citrus wine & tomato based sauce with a hint of fresh ginger - 28

PANDORA'S BOX **NEW**

Crispy golden baked puff pastry filled with lightly sautéed shrimp, scallops and Maine lobster meat, finished in a sambuca cream sauce - 36

SEAFOOD ENHANCEMENTS & ADDITIONS

Crab Mornay - 10 • Dill Cream - 4 • Mango Salsa - 4 • Mandarin Sweet Chili Cream Sauce - 4 • Hibiscus Glaze - 4

CHARGRILLED STEAKS

Can you taste pride? We think so. Every steak we serve is hand cut and cooked to perfection. Amazingly tender. Incredibly juicy. Full of flavor.

All steaks are served with choice of two sides and house made dinner rolls.

- We do not recommend steaks cooked past medium-well •

8OZ. CENTER CUT FILET MIGNON - Market Price

NEW YORK STRIP - 34

DELMONICO - 34

BLACK 'N' BLEU DELMONICO **NEW**

Chargrilled ribeye lightly blackened and topped with crumbled bleu cheese garlic butter - 38

SURF & TURF

8oz. filet mignon paired with a 9oz. lobster tail - Market Price **Subject to Availability **

OVEN ROASTED HAND CARVED PRIME RIB AU JUS

House Cut - 34



RARE
(120° - 130°)
Cool, bright red center

MEDIUM RARE
(130° - 140°)
Warm red center, mostly pink

MEDIUM
(140° - 150°)
Pink throughout

MEDIUM WELL
(150° - 160°)
Mostly brown, pink center

WELL DONE
(160° - 210°)
Brown throughout

STEAK ENHANCEMENTS & ADDITIONS

Choose your favorite cut from above or any other entrée on the menu and then take it to the next level by adding one of our signature toppings or seafood additions.

CRAB MORNAY

Jumbo lump crab meat and house mornay sauce - 10

BROILED JUMBO LUMP CRAB CAKE - 15

BROILED COLD WATER LOBSTER TAIL

9oz. - Market Price **Subject to Availability **

BLACK 'N' BLEU - 4

HAND BREADED FRIED SHRIMP - 9

BLEU CHEESE GARLIC BUTTER - 3

SAUTÉED MUSHROOMS & ONIONS - 4

SAUTÉED MUSHROOMS - 2.5

SAUTÉED ONIONS - 2

PORK & LAMB

All pork and lamb entrées are served with choice of two sides (except where noted) and house made dinner rolls.

PEPPERCORN LAMB CHOPS **NEW**

Peppercorn crusted New Zealand lamb chops topped with a rich burgundy demi glace, served on a bed of Yukon Gold mashed potatoes. - 34

FRENCH CUT PAD THAI PORK CHOP **NEW**

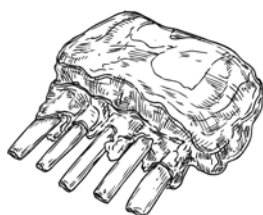
Chargrilled and finished in our signature Pad Thai glaze & drizzled with a peanut sauce, served on a bed of Yukon Gold mashed potatoes. - 28

BABY BACK RIBS

Over 1½ pounds of slow cooked BBQ basted ribs. Full Rack - 30 Half Rack - 24

BBQ RIB COMBO

½ rack of ribs served with your choice of a grilled BBQ chicken breast or hand breaded fried shrimp - 30



CLASSIC CHICKEN & VEAL DISHES

All classic dishes are served with a choice of two sides and house made dinner rolls.

CHICKEN CHESAPEAKE

Grilled chicken breast crowned with our crab stuffing and finished in our house mornay - 28

PICCATA

White wine lemon butter sauce, capers and kalamata olives.

Chicken - 24 • Veal - 28

CHICKEN KATIE

Chargrilled marinated chicken breast and julienne vegetables with a citrus wine sauce - 21

MARSALA

Sautéed mushrooms and sweet marsala cream sauce.

Chicken - 24 • Veal - 28

VEAL & SCAMPI MISTO

Veal medallions, jumbo shrimp, prosciutto, roasted peppers, mushrooms and melted provolone in a creamy scampi sauce - 30

CHICKEN A LA FORNO **NEW**

Oven roasted half chicken with greek inspired seasonings. Served with lemon herb potato wedges - 20

CLASSICO

Prosciutto, snow peas, shell peas, mushrooms and alfredo sauce topped with melted provolone.

Chicken - 24 • Veal - 28

SIDES

Baked Potato - 3
Add 1.5 for Loaded

Baked Sweet Potato - 3
*Subject to Availability

French Fries - 3

Mashed Potatoes - 3

Cole Slaw - 2

Sweet Potato Fries - 3.5

Onion Rings - 4

Rice Pilaf - 2.5

Side of Pasta

Angel hair, penne linguini or spaghetti with meat sauce, pomodoro sauce or butter - 5

Garden Salad - 5

Side Caesar Salad - 6

Side Greek Salad - 6

Steamed Broccoli - 2.5

Asparagus - 4



FROM THE OWNERS

*We are proud to be a family owned and operated establishment since 1993.
We welcome you and appreciate your patronage. Thank you for making
Gilligan's Bar and Grill a premier dining establishment in the Capital area.*

Your Hosts,

George & Leah Lois

THREE CONVENIENT LOCATIONS

987 Eisenhower Blvd.

Harrisburg, PA 17111

717-939-9575

10 North Houcks Road

Harrisburg, PA 17109

717-652-2611

5002 Carlisle Pike

Mechanicsburg, PA 17050

717-763-1200

ALSO FIND US ONLINE AT:

www.gilligansbarandgrill.net



GILLIGAN'S MERCHANDISE FOUND HERE

BEER, WINE & COCKTAILS

*We offer a large assortment of draft and bottled beers as well as a varied and
extensive selection of wines and cocktails. Please ask your server for a list of
our featured libations. Enjoy Responsibly!!*

BEVERAGES

Coffee • Iced Tea • Hot Tea • Lemonade - 3

Natural Spring Water • Sparkling Spring Water - 4

SOFT DRINKS

Pepsi • Diet Pepsi • Starry • Mug Root Beer • Brisk Raspberry Iced Tea

Schweppes Tonic Water • Mountain Dew - 3

COFFEE

Cappuccino - 5

Espresso - 4