

ATLANTIC GRILL BRUNCH

YOUR CHOICE OF ONE OF THE FOLLOWING, COMPLIMENTS OF ATLANTIC GRILL:
Svedka Bloody Mary or Screwdriver, Bellini, Mimosa, Champagne, Orange or Grapefruit Juice
Coffee, Decaffeinated Coffee, Lipton, English Breakfast or Decaffeinated Earl Grey

⚔ BENEDICTS ⚔

EGGS BENEDICT Canadian Bacon, Hollandaise Sauce	12
SMOKED SALMON BENEDICT Nova Scotia Salmon, Hollandaise Sauce	14
CRAB CAKE BENEDICT Spinach, Hollandaise Sauce	14
LOBSTER BENEDICT Lemon Pepper Brioche, Tarragon Hollandaise	18

⚔ EGGS & OMELETTES ⚔

ORGANIC OMELETTE Roasted Wild Mushrooms, Broccoli, Pennsylvania Dutch Farmhouse Cheddar & Organic Green Salad	16
MARYLAND CRABMEAT OMELETTE Avocado, Grilled Corn	13
BREAKFAST QUESADILLA Applewood Bacon, Scramble Eggs, Mozzarella & Roasted Tomato Salsa	15
EGG WHITE OMELETTE with LOW-FAT MUENSTER Mushroom & Tomato	13

⚔ COUNTRY MORNING ⚔

CINNAMON RAISIN FRENCH TOAST Apple Walnut Compote	13
ORANGE-RICOTTA, BLUEBERRY, BANANA or CHOCOLATE CHIP PANCAKES Choice of Vermont Maple, Grand Marnier or Raspberry Syrup	13
SLICED NOVA SCOTIA SALMON Tomato, Toasted Bagel, Cream Cheese • Choice of Poppy Seed, Sesame, Everything or Plain Bagel •	16

⚔ LUNCH FARE ⚔

GRILLED HAMBURGER or CHEESEBURGER French Fries	14
BLACKENED CHICKEN SALAD Grilled Corn Salsa, Tomatoes, Cucumbers, Goat Cheese, Chipotle Dressing	16.5
SEAFOOD COBB SALAD Citrus Marinated Shrimp, Diver Sea Scallops, Maryland Crabmeat, Asparagus & Tomato	20
CRAB CAKE BLT Beef Steak Tomatoes, Chipotle Remoulade, Toasted Brioche & Homemade Potato Chips	17
SCOTTISH SALMON Gnocchi, Butternut Squash, Broccoli Rabe, Herb Nage	26
MARYLAND CRAB CAKES Apple Jicama Slaw, Chive Remoulade	26
HEARTS OF ROMAINE Ficelle Croutons, Parmigiano-Reggiano, Classic Caesar Dressing	9
ADDITIONS:	
Grilled Chicken	5
Charred Gulf Shrimp	7
Crab Cake Croutons	8

⚔ SIDES ⚔

Canadian Bacon	4	Breakfast Sausage	4
Applewood Bacon	4	French Fries	4
Turkey Bacon	4	Bagel & Cream Cheese	4

18% gratuity will be added to parties of 10 or more

𐌹 𐌹 **APPETIZERS** 𐌹 𐌹

LOBSTER BISQUE Lobster-Tarragon Crème Fraîche	7.5
CRISPY POINT JUDITH CALAMARI Tzatziki & Roasted Tomato Tapenade	9.5
STEAMED SHRIMP DUMPLINGS with Citrus-Soy Sauce	9.5
SHRIMP & LOBSTER SPRING ROLL with Sweet Pepper Glaze	9.5
CHILLED JUMBO SHRIMP COCKTAIL with 3 Sauces	12
ORGANIC FIELD GREENS Cherry Tomatoes, Cucumber & Citrus Vinaigrette	8

𐌹 𐌹 **SUSHI** 𐌹 𐌹

PRICE PER PIECE

TUNA	4.5	SPICY TUNA	4.5	SHRIMP	3.5
BBQ EEL	4	YELLOWTAIL	4.5	CRAB	5
FLUKE	3.5	SALMON	4	TORO	MP

𐌹 𐌹 **HOUSE ROLLS** 𐌹 𐌹

SPICY TUNA ROLL	9.5
CRABMEAT CALIFORNIA ROLL	10
CRUNCHY FLORIDA ROLL Crab, Shrimp, Avocado	10
MISO GLAZED CHILEAN SEA BASS ROLL Red Ginger	10
BBQ EEL AVOCADO ROLL	9
VEGETABLE ROLL Avocado, Cucumber, Asparagus	7
TERIYAKI FILET MIGNON ROLL Grilled Pineapple, Radish Sprouts, Chipotle Soy Glaze	8.5

𐌹 𐌹 **ATLANTIC SPECIALTY ROLLS** 𐌹 𐌹

THAI "CLEAR" ROLL Tuna Sashimi, Jicama, Scallions, Rice Paper	10
SPICY YELLOWTAIL & TEMPURA SHRIMP ROLL Bok Choy, Arugula Aioli	10
SUSHI TACO TRIO Spicy Tuna, Salmon, Yellowtail, Guacamole	12
CRUNCHY SPICY TUNA ROLL Crab, Avocado, Scallion	14
MAINE LOBSTER ROLL Tempura Asparagus, Edamame Aioli	10
BBQ EEL ROLL Tempura Kabocha, Almonds, Rice Paper, Wasabi Crème Fraîche	12
TEMPURA SPICY ROCK SHRIMP ROLL Asian Pear, Avocado, Dry Apricot-Miso Glaze	10

𐌹 𐌹 **CAVIAR** 𐌹 𐌹

AMERICAN STURGEON 1 oz. Jet black small sturgeon eggs offer a rich, simple pleasure.	45
SIBERIAN OSETRA 1 oz. Farm-raised baerii osetra, deep mahogany in hue, expresses clean, focused flavor.	100
RUSSIAN OSETRA 1 oz. Medium to dark brown in color, medium sized caviar beads present a rich & nutty flavor.	125

𐌹 𐌹 **LOBSTER** 𐌹 𐌹

2 lbs to 5.5 lbs	\$24 per lb.
Steamed, Broiled or Grilled	Served with Baby Bok Choy & Wild Mushroom Couscous

𐌹 𐌹 **RAW BAR** 𐌹 𐌹

OYSTERS			
NORTH POINT Connecticut	2.50	SUN HOLLOW Washington	2.50
BLUE ISLAND New York	2.50	PEBBLE BEACH Washington	2.50
FISHER ISLAND Long Island	2.75	KUSSHI British Columbia	3.00
CHILLED 1 LB. LOBSTER COCKTAIL	24	EAST MEETS WEST 3 each	14
SHELLFISH SAMPLER			38
½ lb. Lobster, ¼ lb. Jumbo Shrimp, 4 Oysters, 2 Littleneck Clams & 2 Cherrystone Clams			
SHELLFISH CASTLE			75
1 lb. Lobster, 5 Jumbo Shrimp, 8 Oysters, 6 Littleneck Clams, ½ lb. Mussels, 1 lb. Chesapeake Style Blue Crab Claws, 3 Jonah Crab Claws & Bay Scallop Ceviche			
SHELLFISH CHATEAU			130
2 lb. Lobster, 8 Jumbo Shrimp, 16 Oysters, 6 Littleneck Clams, 1 lb. Mussels, 1 lb. Chesapeake Style Blue Crab Claws, 6 Jonah Crab Claws & Bay Scallop Ceviche			

Sorry, no substitutions on platters
Visit us online at brquestrestaurants.com

