

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 Spring Berry 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
SALMON NIÇOISE SALAD Green Beans, Potatoes, Hard Boil Egg, Dijon Vinaigrette	16
MARYLAND CRAB CAKES Grilled Corn Salsa, Chipotle-Lime Remoulade	26
HEARTS OF ROMAINE Ficelle Croutons, Parmigiano-Reggiano, Classic Caesar Dressing	9
ADDITIONS: Grilled Chicken	5
Charred 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

𐌆 APPETIZERS 𐌆

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

𐌆 SUSHI 𐌆

PRICE PER PIECE

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

𐌆 HOUSE ROLLS 𐌆

VEGETABLE Avocado, Asparagus, Tempura Wild Mushrooms, Teriyaki Glaze	7
SPICY TUNA	9.5
CRABMEAT CALIFORNIA	10
MISO GLAZED CHILEAN SEA BASS Red Ginger	10
BBQ EEL AVOCADO	9
CRUNCHY FLORIDA Crab, Shrimp, Avocado	10
GRILLED TAMARIND SHRIMP Mango, Salmon Tataki, Chili Miso Sauce	11
SOFT SHELL CRAB Avocado, Radish Sprouts, Watermelon Salsa	11

𐌆 ATLANTIC SPECIALTY ROLLS 𐌆

CREAMY WASABI TUNA Avocado, Wasabi Tobiko, Tempura Crunch	12
MAINE LOBSTER Tempura Asparagus, Edamame Aioli	11
SPICY YELLOWTAIL & TEMPURA SHRIMP Bok Choy, Arugula Aioli	10
CRUNCHY SPICY TUNA Crab, Avocado, Scallion	14
TEMPURA SPICY ROCK SHRIMP Asian Pear, Avocado, Dry Apricot-Miso Glaze	10
SUSHI TACO TRIO Spicy Tuna, Salmon, Yellowtail, Guacamole	13
HAND ROLL SAMPLER 1 ea Spicy Salmon & Yellowtail, Radish Sprouts, Cilantro Aioli	12

𐌆 CAVIAR 𐌆

Petrossian are the protectors as well as providers of the world's finest caviar.
100% sustainable farm raised California white sturgeon

CLASSIC 60	ROYAL 75	ALVERTA PRESIDENT 135
small beads, dark color, smooth, elegant	medium beads, dark brown, full body, nutty, firm texture	large beads, light brown, buttery, rich flavor, well balanced

𐌆 LOBSTER 𐌆

2 lbs to 5.5 lbs \$26 per lb.
Steamed, Broiled or Grilled Served with Baby Bok Choy & Wild Mushroom Couscous

𐌆 RAW BAR 𐌆

OYSTERS

NAKED COWBOY New York	2.50	PEBBLE BEACH Washington	2.75
MALPEQUE Prince Edward Island	2.25	SISTER POINT Washington	2.75
WELLFLEET Massachusetts	2.75	KUMAMOTO British Columbia	3.00
SHINY SEA Prince Edward Island	2.75	EAST MEETS WEST 3 each	14.00

CHILLED 1 LB. LOBSTER COCKTAIL 26

𐌆 SHELLFISH TOWERS 𐌆

Atlantic Grill's shellfish is hand selected seasonal seafood from hunts point market, maine lobster, alaskan red king crab, jumbo shrimp, littleneck clams, east coast, west coast oysters, ceviche, marinated prince edward island mussels.

TOWNHOUSE	42
Two tier platter serves one to two guests	
HIGH RISE	72
Three tier platter serves two to four guests	
SKY SCRAPER	110
Four tier platter serves four to six guests	

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

