

🍴 APPETIZERS 🍴

LOBSTER BISQUE Lobster-Tarragon Crème Fraîche	7.5
STEAMED SHRIMP DUMPLINGS Citrus-Soy Sauce	10
BIG EYE TUNA TARTARE Spicy Pumpkin Seed Vinaigrette	12
CRISPY POINT JUDITH CALAMARI Tzatziki & Spicy Tomato Sauce	10
MARYLAND CRAB CAKE Chive Remoulade	13
SHRIMP & LOBSTER SPRING ROLL Sweet Pepper Glaze	10
HEARTS OF ROMAINE Ficelle Croutons, Parmigiano-Reggiano with Classic Caesar Dressing	9
ROASTED BEET & GOAT CHEESE SALAD Frisée, Candied Walnuts, Champagne Vinaigrette	10
ATLANTIC'S CHOPPED SALAD Cucumber, Feta, Capers, Tomatoes, Olives, Roasted Peppers, Onions, Chick Peas, Fresh Basil, Croutons, Parmesan Cheese, Balsamic Vinaigrette	10.5

🍴 SUSHI & SASHIMI 🍴

	PRICE PER PIECE		
TUNA	4.5	YELLOWTAIL	4.5
BBQ EEL	4	SALMON	4
FLUKE	3.5	SHRIMP	3.5
TORO	MP	CRAB	5
SPICY TUNA	4.5	TOBIKO	3.5

🍴 HOUSE ROLLS 🍴

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

🍴 ATLANTIC SPECIALTY ROLLS 🍴

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

🍷 LIVE MAINE LOBSTER 🍷

2 lbs. to 5.5 lbs.

\$24 per lb.

Steamed, Broiled or Grilled
SERVED WITH BABY BOK CHOY & WILD MUSHROOM COUSCOUS

🍷 HOUSE ENTRÉES 🍷

NEW ENGLAND CRUSTED GOLDEN SNAPPER	25
Littleneck Clams, Melted Leeks, Yukon Gold Potatoes	
MARYLAND CRAB CAKES	25
Apple Jicama Slaw, Chive Remoulade	
SCOTTISH SALMON	26
Gnocchi, Butternut Squash, Broccoli Rabe, Herb Nage	
JUMBO DAY BOAT SCALLOPS	25
Crispy Polenta-Asiago Cheese Dumplings, Chanterelle Mushrooms, Sun Dried Tomato Relish	
CRAB CRUSTED MAHI-MAHI	26
Porcini Mushrooms, Sweet Garlic Farro Risotto	
NORI WRAPPED BIG EYE TUNA	27
Stir-fry Bok Choy, Sticky Rice, Wasabi Soy Vinaigrette	
TERIYAKI CHILEAN SEA BASS	28
Vegetable Soba Noodles, Sesame-Lemongrass Sauce	
FREE RANGE CHICKEN	19
Spinach, Garlic Mashed Potatoes, Natural Jus	
CLASSIC FILET MIGNON 10 oz	32
Hash Browns, Spinach, Green Peppercorn Sauce	

🍷 SIMPLY GRILLED 🍷

ALL ITEMS ARE MARINATED WITH EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC & CAPERS.
Choice of one side & one sauce.

		SIDES	SAUCES
SCOTTISH SALMON	25	Spinach	Tomato Chutney
PACIFIC MAHI MAHI	24	Vegetable Medley	Fines Herbs Relish
BIG EYE TUNA	26	Wild Mushroom Couscous	Red Pepper Coulis
GOLDEN SNAPPER	25		Chive Remoulade
GULF SHRIMP & DAY BOAT SCALLOPS	25		

18% gratuity will be added to parties of 10 or more
Visit us online at brquestrestaurants.com

