

🍴 APPETIZERS 🍴

LOBSTER BISQUE	8
Lobster-Tarragon Crème Fraîche	
ROASTED BEET & GOAT CHEESE SALAD	10
Frisée, Candied Walnuts, Champagne Vinaigrette	
ATLANTIC'S CHOPPED SALAD	10.5
Cucumber, Feta, Capers, Tomatoes, Olives, Roasted Peppers, Onions, Chick Peas, Fresh Basil, Croutons, Parmesan Cheese, Balsamic Vinaigrette	
HEARTS OF ROMAINE	9
Ficelle Croutons, Parmigiano-Reggiano with Classic Caesar Dressing	
BIG EYE TUNA TARTARE	12
Grilled Pineapple Salsa, Plantain Crisps	
THAI SHRIMP & GREEN PAPAYA SALAD	12
Orange, Hearts of Palm, Edamame, Chili-White Soy Vinaigrette	
MARYLAND CRAB CAKE	13
Chipotle-Lime Remoulade	
STEAMED SHRIMP DUMPLINGS	10
Sake-Plum Sauce	
SHRIMP & LOBSTER SPRING ROLL	10
Sweet Pepper Glaze	
CRISPY POINT JUDITH CALAMARI	10
Tzatziki & Spicy Tomato Sauce	

🍴 SUSHI & SASHIMI 🍴

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

🍴 HOUSE ROLLS 🍴

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

🍴 ATLANTIC SPECIALTY ROLLS 🍴

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

🍷 LIVE MAINE LOBSTER 🍷

2 lbs. to 5.5 lbs.

\$26 per lb.

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

🍷 HOUSE ENTRÉES 🍷

NORI WRAPPED BIG EYE TUNA	28
Stir-fry Bok Choy, Sticky Rice, Wasabi Soy Vinaigrette	
MARYLAND CRAB CAKES	25
Grilled Corn Salsa, Chipotle-Lime Remoulade	
SEARED SCOTTISH SALMON	26
Smoked Heirloom Tomato Risotto, Horseradish Emulsion	
WILD STRIPED BASS "NIÇOISE"	27
New Potatoes, Golden Beans, Fig-Olive Tapenade	
TERIYAKI CHILEAN SEA BASS	28
Vegetable Soba Noodles, Sesame-Lemongrass Sauce	
SEARED ALASKAN HALIBUT	29
Asparagus-Leek Ravioli, Artichokes, Pecorino Vinaigrette	
CRAB CRUSTED MAHI-MAHI	26
Summer Corn, Apricot-Asparagus Salad	
FREE RANGE CHICKEN	22
Eggplant Caponata, Spicy Aged Balsamic	
CLASSIC FILET MIGNON 10 oz	32
Artichoke Tarter Tots, 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
BIG EYE TUNA	28	Spinach	Tomato Chutney
SCOTTISH SALMON	26	Vegetable Medley	Fines Herbs Relish
WILD STRIPED BASS	27	Wild Mushroom Couscous	Red Pepper Coulis
ALASKAN HALIBUT	29	Asparagus	Chive Remoulade
DAY BOAT SCALLOPS & JUMBO SHRIMP	27	Baby Bok Choy	Chimichurri
PACIFIC MAHI MAHI	25		

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

