

🍣 APPETIZERS 🍣

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

🍣 SUSHI & SASHIMI 🍣

PRICE PER PIECE

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| 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 🍣

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| 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 🍣

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| 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

🍷 ENTRÉES 🍷

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| CRAB CAKE BLT | 17 |
| Avocado, Beef Steak Tomatoes, Applewood Bacon, Chipotle Remoulade, Toasted Brioche & Homemade Potato Chips | |
| SEAFOOD COBB SALAD | 19.5 |
| Citrus Marinated Shrimp, Diver Sea Scallops, Maryland Crabmeat, Avocado & Tomato | |
| SALMON NIÇOISE SALAD | 16 |
| Green Beans, Potatoes, Hard Boil Egg, Dijon Vinaigrette | |
| BLACKENED CHICKEN SALAD | 15 |
| Grilled Corn Salsa, Tomatoes, Cucumbers, Goat Cheese, Chipotle Dressing | |
| NATURAL FREE RANGE CHOPPED TURKEY SALAD | 15 |
| Avocado, Tomato, Beets, Bacon, Egg Whites, Dijon-Mustard Dressing | |
| SESAME CRUSTED SHRIMP SALAD | 15 |
| Asian Pear, Curly Endive, Ginger-Miso Vinaigrette | |
| GRILLED BURGER | 13 |
| French Fries, Lettuce Tomato Choice of Bacon, Cheddar, Gruyere & Mozzarella | |
| MARYLAND CRAB CAKES | 26 |
| Apple Jicama Slaw, Chive Remoulade | |
| CHILEAN SEA BASS | 28 |
| Vegetable Soba Noodles, Sesame Lemongrass Sauce | |
| HEARTS OF ROMAINE | 9 |
| Ficelle Croutons, Parmigiano-Reggiano, Classic Caesar Dressing | |
| ADDITIONS: | 5 |
| Grilled Chicken | 7 |
| Charred Gulf Shrimp | 8 |
| Crab Cake Croutons | |

🍷 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 Chive Remoulade |
| GOLDEN SNAPPER | 25 | | |
| GULF SHRIMP & DAY BOAT SCALLOPS | 25 | | |

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

