

Appetizers

Lobster Bisque	8
Leek & Lobster Beignets	
Baked Oyster "Rockefeller"	14
Truffle Gratinée	
Big Eye Tuna "Nachos"	9
Avocado, Pickled Jalapeños	
Bamboo-Steamed Shrimp Dumplings	10
Spicy Asian Dipping Sauce	
Crispy Thai Calamari	9.5
Opal Basil, Red Chili Vinaigrette	
Shrimp and Lobster Spring Roll	9.5
Sweet Chili Glaze	
Maryland Crab Cake	12
Old Bay Chips, Lemon Emulsion	

Salads

Asian Pear Salad	9
Baby Bibb Lettuce, Radish, Miso Mustard Vinaigrette	
Local Beet, Goat Cheese and Wild Arugula	9
Toasted Almond Vinaigrette	
Blue Water Grill Chopped Salad	10.5
Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Roasted Peppers, Capers	

Sushi & Sashimi

Salmon	4.5	Shrimp	3.5	Salmon Roe	3.5
Yellowtail	4.5	Tuna	4.5	BBQ Eel	4
Spicy Tuna	4.5	Smoked Salmon	3.5	White Tuna	4
Tobiko	3.5	Crab	4	Toro	MP

Specialty Rolls

Crunchy Florida Roll	Crab, Shrimp, Avocado	10.5
Spicy Crab & Salmon Roll	Avocado, Tempura Flakes, Jalapeño Pickles	11
BBQ Eel Roll	Crispy Shiitake, Cucumber, Chipotle Teriyaki	10
Monster Roll	Tempura Spicy Tuna	14
Wasabi Tuna Roll	Avocado, Wasabi Tobiko	10.5
Filet Mignon Roll	Grilled Portobello, Thai Dipping Sauce	11
Coconut Shrimp Roll	Mango, Cucumber, Coconut Vinaigrette	10.5
"Pad Thai" Roll	Shrimp, Spicy Yellowtail, Toasted Peanuts	11
Spicy Lobster & Tuna Roll	Avocado, Jalapeño, Cilantro Aioli	13

House Maki Rolls

Spicy Tuna	9	Crabmeat California	9
Tuna Maki	8	Yellowtail Scallion	8
Salmon Avocado	8	Eel Cucumber	8
Tempura Shrimp	7	Vegetable Maki	6

Lobsters

Live Maine Lobster 1.5 to 5.5 lbs 24 per lb
 Steamed, Broiled or Grilled
 Served with Roasted Fingerling Potatoes & Broccoli Rabe

House Entrées

Seared Sea Scallops 26
 Smoked Bacon, Alsatian Braised Cabbage, Parsley Emulsion

Big Eye Tuna 26
 Japanese Eggplant, King Oyster Mushrooms,
 Miso Black Garlic Vinaigrette

Oreganata Crusted Atlantic Cod 24
 Hand Made Whole Wheat Fettuccine, Lobster Provençal

Almond Crusted Mahi-Mahi 23
 Chanterelle Mushrooms, Cipollini Onions, Lemon Thyme Jus

Blackened Swordfish 26
 Sweet Potato-Crabmeat Hash

Scottish Salmon 26
 Hearts of Palm, Blood Orange & Shaved Fennel Salad,
 Picholine Olive Salsa

Ginger-Soy Lacquered Chilean Sea Bass 29
 Chinese Broccoli, Sticky Rice, Wasabi Vinaigrette

Seafood Paella 28
 Lobster, Shrimp, Clams, Mussels, Calamari, Chorizo, Chicken

Cider Brined All Natural Chicken 19
 Whipped Parsnip, Haricots Verts, Rosemary Jus

Braised Lamb Shank 25
 Harrisa Aioli, Preserved Lemon Gremolata

Filet Mignon 10 oz 30
 Roasted Brussels Sprouts, Fingerling Potatoes,
 Whole Grain Mustard Glaze

Simply Grilled

All items are marinated with extra virgin olive oil, lemon, garlic & capers.

Scottish Salmon	25	Mahi Mahi	23
East Coast Swordfish	26	Big Eye Tuna	27
Gulf Shrimp & Diver Sea Scallops		25	

Choice of one side & one sauce.

SIDES Broccoli Rabe & Cherry Tomatoes, Satur Farms Cauliflower & Toasted Hazelnuts,
 Baby Spinach & Golden Raisins

SAUCES Chimichurri, Green Peppercorn Remoulade, Lemon Mustard Vinaigrette

Side Dishes

Roasted Brussels Sprouts	6	Portobello Fries	6
Lobster Mashed Potatoes	8	Sweet Potato-Crab Meat Hash	8
Grilled Hearts of Palm-Citrus Salad	8	Alsatian Braised Cabbage with Smoked Bacon	8

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

