

🍴 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 ROCK SHRIMP	12
Jicama, Thai Basil, Coconut Vinaigrette	
MARYLAND CRAB CAKE	13
Chive Remoulade	
STEAMED SHRIMP DUMPLINGS	10
Citrus-Soy 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 ROLL Avocado, Cucumber, Asparagus	7
SPICY TUNA ROLL	9.5
CRABMEAT CALIFORNIA ROLL	10
MISO GLAZED CHILEAN SEA BASS ROLL Red Ginger	10
BBQ EEL AVOCADO ROLL	9
CRUNCHY FLORIDA ROLL Crab, Shrimp, Avocado	10
SHRIMP WONTON ROLL Mango, Thai Basil, Mint, Sweet Chili Miso Sauce	8.5

🍴 ATLANTIC SPECIALTY ROLLS 🍴

CREAMY WASABI TUNA ROLL Avocado, Wasabi Tobiko, Tempura Crunch	12
SMOKED SALMON CARPACCIO ROLL Spicy Crab, Avocado, Cucumber, Wasabi Pineapple Aioli	12
MAINE LOBSTER ROLL Tempura Asparagus, Edamame Aioli	11
SPICY YELLOWTAIL & TEMPURA SHRIMP ROLL Bok Choy, Arugula Aioli	10
CRUNCHY SPICY TUNA ROLL Crab, Avocado, Scallion	14
TEMPURA SPICY ROCK SHRIMP ROLL Asian Pear, Avocado, Dry Apricot-Miso Glaze	10
SUSHI TACO TRIO Spicy Tuna, Salmon, Yellowtail, Guacamole	13

🍷 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 🍷

NORI WRAPPED BIG EYE TUNA	28
Stir-fry Bok Choy, Sticky Rice, Wasabi Soy Vinaigrette	
MARYLAND CRAB CAKES	25
Apple Jicama Slaw, Chive Remoulade	
SCOTTISH SALMON	26
Gnocchi, Butternut Squash, Broccoli Rabe, Herb Nage	
JUMBO DAY BOAT SCALLOPS	27
Crispy Polenta-Asiago Cheese Dumplings, Chanterelle Mushrooms, Sun Dried Tomato Relish	
TERIYAKI CHILEAN SEA BASS	28
Vegetable Soba Noodles, Sesame-Lemongrass Sauce	
NEW ENGLAND CRUSTED GOLDEN SNAPPER	26
Littleneck Clams, Melted Leeks, Yukon Gold Potatoes	
CRAB CRUSTED MAHI-MAHI	26
Porcini Mushrooms, Sweet Garlic Farro Risotto	
FREE RANGE CHICKEN	22
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
BIG EYE TUNA	28	Spinach	Tomato Chutney
SCOTTISH SALMON	26	Vegetable Medley	Fines Herbs Relish
GOLDEN SNAPPER	25	Wild Mushroom Couscous	Red Pepper Coulis Chive Remoulade
GULF SHRIMP & DAY BOAT SCALLOPS	27	Asparagus 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

