

BRUNCH

Benedicts

Eggs Benedict <i>traditional / canadian bacon</i>	12
Lobster Eggs Benedict <i>lemon pepper brioche</i>	18
Smoked Salmon Benedict <i>buttermilk biscuit / dill hollandaise</i>	15
Crab Cake Eggs Benedict	15

Eggs & Omelettes

Goat Cheese, Sun Dried Tomato & Artichoke Hearts Omelette	13
Serrano Ham, Manchego Cheese & Baby Spinach Omelette	12
Wild Mushroom, Cheddar & Herbs Omelette	13
Egg White Omelette <i>low fat muenster / mushroom / tomato</i>	12
Nova Scotia Smoked Salmon Scrambled <i>brussels sprouts leaves salad</i>	15
Steak & Eggs <i>two eggs any style / grilled skirt steak / spinach / béarnaise</i>	16

Country Morning

Caramelized Bananas French Toast <i>rum raisin whipped cream</i>	13
Plain or Blueberry Pancakes	12
Tangerine & White Chocolate Pancakes <i>citrus cream</i>	13
Sliced Nova Scotia Salmon <i>tomato / toasted bagel / cream cheese</i>	16

Lunch Fare

Classic Chicken Cobb <i>tomato / applewood smoked bacon / blue cheese</i> <i>avocado / egg</i>	15
Tuna Niçoise Salad <i>peppers / eggs / potatoes / haricot verts</i> <i>niçoise olives</i>	16

Crunchy & Spicy Shrimp Sandwich <i>tempura crisped shrimp / avocado / baby arugula / spicy aioli</i>	15
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Maryland Crab Cake Sandwich <i>jicama slaw / chipotle aioli / spicy sweet potato fries</i>	16
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Seafood Cobb <i>shrimp / crab meat / avocado / roasted peppers</i> <i>hearts of palm / lemon-dijon vinaigrette</i>	19
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Grilled Burger <i>french fries / lettuce / tomato</i> <i>choice of: bacon / cheddar / gruyere / mozzarella</i>	13
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Sides

Breakfast Sausage	3	French Fries	3
Canadian Bacon	3	Sweet Potato Fries	4
Applewood Bacon	4	Buttermilk Biscuits	3
Seasonal Fruit	4	Bagel & Cream Cheese	4



SUSHI

Sushi & Sashimi price per piece

Salmon	3.5	Fluke	3.5
Shrimp	3.5	Sea Urchin	5
Toro	MP	Spicy Crab	4
Tobiko	3.5	Tuna	4
Yellowtail	4	Ikura salmon roe	4
Eel	4	Spicy Tuna	4

House Maki Rolls

Spicy Tuna Roll	9
Fresh Crab California Roll	10
Crunchy Calamari & Spicy Salmon Roll <i>avocado / tobiko</i>	10
Tempura Shrimp & Spicy Yellowtail Roll <i>Asian pear / ponzu sauce</i>	10
Creamy Wasabi Tuna Roll <i>tempura crunch / avocado</i>	13
Crispy Shrimp, Mango & Red Tobiko Roll <i>thai basil / pineapple-wasabi aioli</i>	11
Rainbow Roll <i>tuna / salmon / hamachi / shrimp / avocado</i>	14
BBQ Eel, Avocado & Papaya Roll <i>toasted almonds</i>	12
Crispy Filet Mignon Roll <i>shiitakes / cilantro / bok choy</i>	10
Spicy Lobster & Hamachi Roll <i>avocado / jalapeño / cilantro aioli</i>	12



384 Columbus Avenue
At 78th Street
New York, NY 10022
212-579-2300

TAKE OUT ONLY

Lunch
Monday - Friday 11:30am - 5:00pm
Saturday 11:30am - 4:30pm

Brunch
Sunday 10:30am - 4:30pm

Dinner
Sunday 4:30pm - 10:30pm
Monday & Tuesday 5:00pm - 10:30pm
Wednesday & Thursday 5:00pm - 11:00pm
Friday 5:30pm - 11:30pm
Saturday 4:30pm - 11:30pm

BRQUESTRESTAURANTS.COM

LUNCH

Appetizers

Maine Lobster Bisque <i>lobster profiterole</i>	8.5
Bamboo Steamed Shrimp Dumplings <i>soy-lime dipping sauce</i>	9.5
Maryland Crab Cake <i>classic tartar sauce</i>	12
Calamari <i>crispy lemon / zucchini / haricot verts / spicy tomato relish</i>	9.5
Salmon & Tuna Tartare <i>taro root chips / sesame / lime zest / lemongrass</i>	11
Charred Baby Octopus <i>warm fingerling potatoes / caperberries / lemon-dill vinaigrette</i>	13
Shrimp & Lobster Spring Rolls <i>spicy coconut sauce / radish salad</i>	9.5

Salads

Sesame Shrimp, Blood Orange & Green Papaya Salad <i>fresh hearts of palm / watermelon radish / thai basil chili-white soy vinaigrette</i>	11
Pistachio Crusted Goat Cheese & Roasted Beets <i>baby arugula / red grapes / sour cherry dressing</i>	9
Ocean Grill Chopped <i>cucumber / feta cheese / tomatoes / kalamata olives capers / roasted peppers / red onion / chick peas / fresh basil</i>	9.5

Live Maine Lobster

Steamed, Broiled or Grilled
2 lbs. to 5.5 lbs. \$24 per lb.
served with red bliss potatoes / broccolini

Entrées

Fish & Chips <i>beer battered hake / sweet & french fries / tartar sauce</i>	14
Tuna Niçoise Salad <i>roasted peppers / eggs / potatoes / haricot verts niçoise olives</i>	16
Seafood Cobb <i>shrimp / crabmeat / avocado / roasted peppers hearts of palm / lemon-dijon vinaigrette</i>	18
Classic Chicken Cobb <i>tomato / applewood bacon / blue cheese / avocado / egg</i>	14
Grilled Mahi Mahi Sandwich <i>hummus / roasted peppers / radish sprouts / avocado</i>	15
Crunchy & Spicy Shrimp Sandwich <i>tempura crisped shrimp / avocado / baby arugula / spicy aioli</i>	15
Maryland Crab Cake Sandwich <i>jicama slaw / chipotle aioli / spicy sweet potato fries</i>	16
Grilled Chicken Sandwich <i>applewood bacon / manchego cheese / tomato / baby arugula</i>	14
Classic Caesar Salad <i>parmigiano / ficelle croutons</i>	8
Additions <i>grilled chicken</i>	5
<i>grilled shrimp</i>	8
Grilled Burger <i>french fries / choice of: bacon / cheddar / gruyere mozzarella</i>	12

Simply Grilled

All Items Are Marinated With Extra Virgin Olive Oil, Lemon, Garlic & Capers. Choice of one side & one sauce.

Big Eye Tuna	25	Swordfish Skewers	21
Shrimp & Scallop	21	Baby Calamari	16
Scottish Salmon	25	Skirt Steak	19
Mahi Mahi	22	Chicken Paillard	14

Sides

Bok Choy & Shiitake
Grilled New Potatoes & Frisée Salad
Roasted Brussels Sprouts & Mushrooms

Sauces

Soy-Ginger Vinaigrette
Lemon Emulsion
Black Olive Tapenade
Chipotle Red Wine

DINNER

Appetizers

Maine Lobster Bisque <i>lobster profiterole</i>	8.5
Meze for Two <i>mini maine lobster rolls / shrimp-chorizo pinchos / oysters</i>	9 pp
Bamboo Steamed Shrimp Dumplings <i>soy-lime dipping sauce</i>	10
Maryland Crab Cake <i>classic tartar sauce</i>	12
Calamari <i>crispy lemon / zucchini / haricot verts / spicy tomato relish</i>	9.5
Salmon & Tuna Tartare <i>taro root chips / sesame / lime zest / lemongrass</i>	12.5
Charred Baby Octopus <i>warm fingerling potatoes / caperberries / lemon-dill vinaigrette</i>	13
Shrimp & Lobster Spring Rolls <i>spicy coconut sauce / radish salad</i>	10
Shellfish Bouillabaisse <i>king crab / shrimp / clams / mussels / grilled bread / rouille</i>	15

Salads

Classic Caesar <i>ficelle croutons / parmigiano-reggiano</i>	9
Sesame Shrimp, Blood Orange & Green Papaya Salad <i>fresh hearts of palm / watermelon radish / thai basil chili-white soy vinaigrette</i>	11
Pistachio Crusted Goat Cheese & Roasted Beets <i>baby arugula / red grapes / sour cherry dressing</i>	9
Ocean Grill Chopped <i>cucumber / feta cheese / tomatoes / kalamata olives capers / roasted peppers / red onion / chick peas / fresh basil</i>	10

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Soy Ginger Roasted Cod <i>sticky rice / bok choy-shiitake / sesame-lemongrass reduction</i>	25
Maine Lobster & Jumbo Shrimp <i>brussels sprouts / bacon lardons / fingerlings navel orange brown butter</i>	23
Horseradish Crusted Scottish Salmon <i>goat cheese gnocchi / forest mushrooms / butternut squash</i>	26
Seared Sea Scallops & Braised Short Rib <i>celery root puree / green apple & frisée port wine reduction</i>	26
Blackened Swordfish <i>chorizo whipped potatoes / broccolini / chipotle red wine</i>	24
Wasabi-Sesame Crusted Big Eye Tuna <i>crispy shrimp wontons / long beans / soy ginger vinaigrette</i>	27
Crabmeat Crusted Mahi Mahi <i>coconut-pineapple rice / lotus root salad / tamarind glaze</i>	23
Oven Roasted Chilean Sea Bass <i>crispy polenta fries / honeyed eggplant / violet mustard emulsion</i>	29
Rosemary Roasted Free Range Chicken Breast <i>porcini mushrooms / goat cheese / spinach / natural jus</i>	19
Blue Cheese Crusted 8 oz. Filet Mignon <i>serrano ham-roasted endive / baby arugula / sour cherry demi-glaze</i>	27

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Shrimp & Scallop	25	Swordfish	24
Scottish Salmon	25	Skirt Steak	21

Sides

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Grilled New Potatoes & Frisée Salad
Roasted Brussels Sprouts & Mushrooms

Sauces

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