

ATLANTIC GRILL BRUNCH

YOUR CHOICE OF ONE OF THE FOLLOWING, COMPLIMENTS OF ATLANTIC GRILL:
Svedka Bloody Mary or Screwdriver, Bellini, Mimosa, Champagne, Orange or Grapefruit Juice
Coffee, Decaffeinated Coffee, Lipton, English Breakfast or Decaffeinated Earl Grey

We Only Use Sauder's Farm Organic Cage Free Eggs

✦ BENEDICTS ✦

EGGS BENEDICT Canadian Bacon, Hollandaise Sauce	12
SMOKED SALMON BENEDICT Nova Scotia Salmon, Hollandaise Sauce	14
CRAB CAKE BENEDICT Spinach, Hollandaise Sauce	14
LOBSTER BENEDICT Lemon Pepper Brioche, Tarragon Hollandaise	18

✦ EGGS & OMELETTES ✦

ORGANIC OMELETTE Roasted Wild Mushrooms, Broccoli, Pennsylvania Dutch Farmhouse Cheddar & Organic Green Salad	16
MARYLAND CRABMEAT OMELETTE Avocado, Grilled Corn	13
BREAKFAST QUESADILLA Applewood Bacon, Scramble Eggs, Mozzarella & Roasted Tomato Salsa	15
EGG WHITE OMELETTE with LOW-FAT MUENSTER Mushroom & Tomato	13
FARMER'S MARKET EGG WHITE OMELETTE Turkey Bacon, Fresh Vegetables & Tomato Salsa	13

✦ COUNTRY MORNING ✦

VANILLA BRIOCHE FRENCH TOAST Grand Marnier & Summer Berry Compote	13
BLUEBERRY, BANANA or BUTTERMILK PANCAKES with Maple Syrup	13
CHERRY-ALMOND PANCAKES Apricot Syrup	13
SLICED NOVA SCOTIA SALMON Tomato, Toasted Bagel, Cream Cheese • Choice of Poppy Seed, Sesame, Everything or Plain Bagel •	16

✦ LUNCH FARE ✦

GRILLED HAMBURGER or CHEESEBURGER French Fries	14
BLACKENED CHICKEN SALAD Grilled Corn Salsa, Tomatoes, Cucumbers, Goat Cheese, Chipotle Dressing	16.5
SEAFOOD COBB SALAD Citrus Marinated Shrimp, Diver Sea Scallops, Maryland Crabmeat, Asparagus & Tomato	20
CRAB CAKE BLT Beef Steak Tomatoes, Chipotle Remoulade, Toasted Brioche & Homemade Potato Chips	17
HORSERADISH CRUSTED SCOTTISH SALMON Roasted Georgia Peach & Curly Endive Salad	27
MARYLAND CRAB CAKES Grilled Corn Salsa, Whole Grain Mustard Remoulade	26
HEARTS OF ROMAINE Ficelle Croutons, Parmigiano-Reggiano, Classic Caesar Dressing	9
ADDITIONS: Grilled Chicken	5
Charred Gulf Shrimp	7
Crab Cake Croutons	8

🍷 APPETIZERS 🍷

LOBSTER BISQUE Lobster-Tarragon Crème Fraîche	8.5
CRISPY POINT JUDITH CALAMARI Tzatziki & Roasted Tomato Tapenade	9.5
STEAMED SHRIMP DUMPLINGS with Citrus-Soy Sauce	9.5
SHRIMP & LOBSTER SPRING ROLL with Sweet Pepper Glaze	9.5
CHILLED JUMBO SHRIMP COCKTAIL with 3 Sauces	12
ORGANIC FIELD GREENS Cherry Tomatoes, Cucumber & Citrus Vinaigrette	8

🍷 SUSHI 🍷

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

🍷 ATLANTIC GRILL MAKI ROLLS 🍷

SPICY TUNA ROLL	9.5
CRABMEAT CALIFORNIA ROLL	10
SPICY YELLOWTAIL & TEMPURA SHRIMP ROLL Bok Choy, Arugula Aioli	10
CRUNCHY FLORIDA ROLL Crab, Shrimp, Avocado	10
MISO GLAZED CHILEAN SEA BASS ROLL Red Ginger	12
CRUNCHY SPICY TUNA ROLL Crab, Avocado, Scallion	15
TEMPURA SPICY ROCK SHRIMP ROLL Asian Pear, Avocado, Dry Apricot-Miso Glaze	10
BBQ EEL ROLL Tempura Plantain, Cucumber, Chipotle Soy Drizzle	10
CRISPY SOFT SHELL CRAB ROLL Avocado, Tobiko, Stone Crab Sauce	12
CRISPY COCONUT LOBSTER ROLL Hawaiian Papaya, Sake-Mustard Sauce	12

🍷 CAVIAR 🍷

AMERICAN STURGEON 1 oz.	45
Jet black small sturgeon eggs offer a rich, yet uncomplicated simple pleasure.	
SIBERIAN OSETRA 1 oz.	100
Farm-raised Baerii osetra is deep mahogany in hue, expresses clean, focused flavor, representing the pinnacle of aquacultured caviar.	
RUSSIAN OSETRA 1 oz.	125
Medium to dark brown in color and golden in cast, these firm and medium sized caviar beads present a rich & nutty flavor.	

🍷 LIVE MAINE LOBSTER 🍷

2 lbs to 5.5 lbs	\$26 per lb.
Steamed, Broiled or Grilled	SERVED WITH BABY BOK CHOY & CORN ON THE COB

🍷 PLATTERS 🍷

OYSTERS 6 Selections Offered Daily	
CHILLED 1 LB. LOBSTER COCKTAIL	26
SHELLFISH SAMPLER	38
½ lb. Lobster, ¼ lb. Jumbo Shrimp, 4 Oysters, 2 Littleneck Clams & 2 Cherrystone Clams	
SHELLFISH CASTLE	75
1 lb. Lobster, 5 Jumbo Shrimp, 8 Oysters, 6 Littleneck Clams, ½ lb. Mussels, 4 Louisiana Crawfish, 3 Jonah Crab Claws & Bay Scallop Ceviche	
SHELLFISH CHATEAU	130
2 lb. Lobster, 8 Jumbo Shrimp, 16 Oysters, 6 Littleneck Clams, 1 lb. Mussels, 4 Louisiana Crawfish, 6 Jonah Crab Claws & Bay Scallop Ceviche	

Sorry, no substitutions on platters
Visit us online at brgquestaurants.com

