





STARTERS

CRAB CAKES 12 Jumbo lump crab, spicy rémoulade	STEAMED CLAMS 14 Little neck clams, court bouillon	AHI TUNA TACO [‡] 16 Wonton shell, ponzu sauce, spicy chipotle BBQ mayo
CALAMARI 12 Fresh squid, diced peppers, onions, jalapeños, marinara, spicy rémoulade	NEW ZEALAND MUSSELS 13 Green mussels, white wine & butter broth, herbs	FRIED OYSTERS 11 Lightly breaded, rémoulade, marinara
LOBSTER MAC & CHEESE 15 Lobster, creamy cheddar sauce, macaroni, bread crumbs	SHRIMP COCKTAIL 13 Jumbo prawns, lettuce, celery, cocktail sauce, lemon	
MAC & CHEESE 10 Creamy cheddar sauce, macaroni, bread crumbs	FISH TACOS 13 Lightly breaded cod, corn tortillas, pico de gallo, cabbage	

RAW OYSTERS ON ICE



ONE-HALF DOZEN OYSTERS [‡] 13 Lemon, cocktail sauce, Tabasco	SPECIALTY OYSTERS [‡] MARKET PRICE
ONE DOZEN OYSTERS [‡] 22 Lemon, cocktail sauce, Tabasco	

MAINS

RIGATONI SHRIMP DIABLO 19 Sautéed shrimp, herb butter, spicy tomato sauce	ASIAGO SOLE 22 Asiago panko coated fillet, Parmesan, mashed potatoes, seasonal vegetables	PAN ROAST 22 Lobster, shrimp, crab, tomato, brandy cream, steamed rice
SHRIMP & CRAB PASTA 20 Sautéed shrimp, crab, creamy garlic butter sauce, linguini	FILET MEDALLIONS 29 Sautéed filet medallions, mashed potatoes, seasonal vegetables, peppercorn sauce	SEAFOOD GUMBO 21 Lobster, shrimp, andouille, crab, peppers, okra, rice
FISH AND CHIPS 17 Tempura battered fresh cod, seasoned fries, Brigg's signature slaw	Add Shrimp 10	LINGUINI WITH CLAMS 17 Red or white sauce, clams, herb butter
SHRIMP SCAMPI 19 Shrimp, garlic, shallots, herb butter sauce, linguini	CIOPPINO 25 Tomato sauce, clams, mussels, scallops, shrimp, lobster, squid	PAN SEARED SALMON 25 Lemon butter sauce, mashed potatoes, seasonal vegetables
	LOBSTER ROLL 19 Maine lobster, mayo, basil, mustard, toasted bun, seasoned fries, Brigg's signature slaw	

SALADS & SOUPS

SEAFOOD COBB SALAD 16 Bacon, avocado, egg, tomato, shrimp, crab, tossed in blue cheese dressing	SEAFOOD CHOWDER 10 Blend of Manhattan and New England chowder, shrimp, scallops, crab
CAESAR SALAD 10 Parmesan, croutons, lettuce, tossed in anchovy dressing	MANHATTAN CLAM CHOWDER 7 Clams, tomato broth, herbs
Add Chicken 2	CLAM CHOWDER 7 Clams, potatoes, creamy broth
Add Shrimp 4	CRAB CORN CHOWDER 7 Crab, corn, creamy broth

DESSERTS

MANGO CHEESECAKE 4 Mango passion fruit	SALTED CARAMEL CRUNCH CAKE 4 Salted caramel layered crunch cake
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ROLLS

CALIFORNIA ROLL	7
Avocado, cucumber, crab meat	
CATERPILLAR ROLL§	9
Avocado, unagi with teriyaki sauce	
DRAGON ROLL§	11
Tempura shrimp, unagi, avocado, special sauce	
PHILADELPHIA ROLL§	8
Salmon, cucumber and cream cheese	
RAINBOW ROLL§	14
Assorted raw fish, avocado and cucumber	
SHRIMP TEMPURA	8
Crunchy tempura shrimp, nori and citrus soy	
SPICY TUNA§	10
Spicy tuna, cucumber and avocado	
SPIDER	14
Soft shell crab, crab meat imitation, avocado, cucumber and special sauce	
SUNCOAST ROLL§	13
California roll topped with salmon	
SHRIMP TEMPURA SPECIAL	11
Shrimp tempura, crab meat, avocado, cucumber and cream cheese	
RED ROSE§	13
Spicy California roll topped with ahi tuna (maguro)	
TIGER ROLL§	14
Tempura shrimp, avocado, cucumber, spicy tuna and eel sauce	
RAINBOW CRUNCH ROLL§	15
Tempura shrimp, avocado, cucumber, assorted fish, eel sauce and spicy mayo	
ISLANDER ROLL§	10
Salmon, avocado, cucumber, ponzu sauce, scallions and cream cheese	

SUSHI 2 pieces each

MAGURO/TUNA§	8
UNAGI/EEL	6
SAKE/SALMON§	7
HAMACHI/YELLOWTAIL§	8

SASHIMI 6 pieces each

SAKE/SALMON§	14
MAGURO/TUNA§	15
HAMACHI/YELLOWTAIL§	16
RAINBOW SASHIMI§	20
3 slices salmon, 3 slices tuna, 3 slices hamachi	

HAND ROLLS

SPICY TUNA§	7
UNAGI/EEL	8

ANY SUSHI - SOY PAPER WRAP - ADD \$.50

DON BURI§

Rice bowl topped with unagi and seasoning with unagi sauce	12
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SIDES

EDAMAME	4
SEAWEED SALAD	3
GINGER	1
ADD MASAGO/FISH EGGS§	2

CLASSIC COCKTAILS

NEW FASHIONED	9
Crown Royal Vanilla, bitters, orange, cherry	
DIRTY MARTINI	10
Stoli vodka, blue cheese olives	
MARGARITA	9
Patron Silver tequila, triple sec, sweet & sour, fresh lime	

SIGNATURE COCKTAILS

LOTUS BLOSSOM	9
Kai Lychee vodka, Cointreau, cranberry, fresh lime	
PLUM SOUR	9
Kamoizumi Umeshu plum wine, Bellion vodka, fresh lemon sour	
LYCHEE MARTINI	10
Kai Lychee vodka, St-Germain elderflower liqueur, fresh lemon	

WHITE WINE

	G	B
CHARDONNAY, CONCANNON	6	23
CHARDONNAY, KENDALL-JACKSON	8	30
CHARDONNAY, SONOMA CUTRER	45	
PINOT GRIGIO, MASO CANALI	8	30
PINOT GRIGIO, SANTA MARGHERTIA	52	
RIESLING, REYMOUND "MÖNCHHOF"	9	34
SAUVIGNON BLANC, J LOHR	9	32
FUME BLANC, FERRARI CARRANO	8	30
WHITE ZINFANDEL, BERINGER	6	23

RED WINE

	G	B
CABERNET SAUVIGNON, CONCANNON	6	23
CABERNET SAUVIGNON, KENDALL-JACKSON	8	30
CABERNET SAUVIGNON, J LOHR	9	34
MERLOT, SALMON CREEK	6	23
MERLOT, KENDALL JACKSON.....	8	30
MERLOT, BV BEAULIEU VINEYARD	44	
PINOT NOIR, KENWOOD	8	30
PETITE SIRAH, ROSENBLUM	8	30
ZINFANDEL, FOUR VINES	9	34
CHIANTI, BANFI	7	26
RED BLEND, DUCKHORN DECOY	49	

SPARKLING WINE

DOMAINE CHANDON	11 / 187ML
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BEER

DRAFT

ANCHOR STEAM	5
KIRIN	5
STELLA ARTOIS	5

BOTTLE

BUD LIGHT	4
COORS LIGHT	4
MILLER	4
MILLER LITE	4
MICHELOB ULTRA	4
NEWCASTLE	4
BLUE MOON	4
HEINEKEN	5
CORONA	5
SAPPORO	5
DUVEL	7

OTHER BEVERAGES

SODA, JUICE, COFFEE & TEA	3
PELLEGRINO SPARKLING	3
FIJI WATER	3

SAKE

KUROSAWA KIMOTO "BLACK RIVER"	8	30
MURAI GENSHU "NEBUTA WARRIOR"	9	34
HANA "FUJI APPLE"	7	26
TYKU SILVER.....	8	
TYU COCONUT OR CUCUMBER	8	30
OZEKI SAKE SPARKLING HANA AWAKA SPLIT	10	

