



## STARTERS

### CALAMARI

crispy fried squid, diced peppers, onions, jalapeños, red sauce

### STEAMED CLAMS

littleneck clams, court bouillon

### NEW ZEALAND MUSSELS

white wine, butter, court bouillon, herbs

### SEAFOOD CEVICHE

shrimp, baby scallops, pico de gallo

### SHRIMP COCKTAIL

jumbo shrimp, crisp celery, cocktail sauce, lemon

### FISH TACOS

lightly breaded cod, corn tortillas, pico de gallo, shredded cabbage

### EDAMAME

traditional or spicy

## RAW OYSTERS ON ICE

### OYSTERS ON THE HALF SHELL ↓

cocktail sauce, horseradish, lemon  
one dozen | 1/2 dozen

### SPECIALTY OYSTERS ↓

ask your server about our fresh selections

## SALADS & SOUPS

### SEAFOOD COBB SALAD

steamed shrimp, crab, smoked bacon, avocado, egg, tomato, blue cheese dressing

### CAESAR SALAD

crisp romaine, parmesan, croutons, creamy caesar dressing  
add shrimp  
add chicken

### SEAFOOD CHOWDER ↓

new england chowder, shrimp, scallops, crab, light red sauce

### CLAM CHOWDER

clams, potatoes, creamy broth

## MAINS

### RIGATONI DIABLO

sautéed shrimp, herb butter, spicy tomato sauce  
try it with chicken

### SHRIMP & CRAB PASTA

creamy garlic sauce

### BRIGG'S CIOPPINO

fresh lobster, shrimp, scallops, littleneck clams, green-lipped mussels, squid, light tomato broth

### FISH AND CHIPS

tempura battered fresh cod, seasoned fries, brigg's signature slaw

### SHRIMP SCAMPI

sautéed shrimp, herb butter garlic sauce, linguine

### ASIAGO SOLE

asiago parmesan & panko crusted filet, mashed potatoes, seasonal vegetables

### LOBSTER ROLL

maine lobster, mayo, basil, mustard, toasted bun, seasoned fries, brigg's signature slaw

### PAN ROAST

fresh lobster, shrimp, crab, tomato, brandied cream, steamed rice

### LINGUINI WITH CLAMS

red or white sauce, clams, herb butter

### PAN-SEARED SALMON ↓

lemon butter sauce, mashed potatoes, seasonal vegetables

### CHICKEN ALFREDO

sautéed chicken, creamy alfredo, grated parmesan, linguine

## ROLLS

### CALIFORNIA

avocado, cucumber, surimi

### CATERPILLAR

unagi, avocado, teriyaki sauce

### DRAGON

tempura shrimp, unagi, avocado, special sauce

### PHILADELPHIA ↓

fresh salmon, cucumber, cream cheese

### RAINBOW ↓

assorted raw fish, avocado, cucumber

### SHRIMP TEMPURA

crunchy tempura shrimp, citrus soy

### SPICY TUNA ↓

spicy tuna, cucumber, avocado

### SPIDER

soft shell crab, surimi, avocado, cucumber, signature sauce

### SUNCOAST ↓

california roll topped with salmon

### SHRIMP TEMPURA SPECIAL

shrimp tempura, surimi, avocado, cucumber, cream cheese

### TIGER ↓

tempura shrimp, avocado, cucumber, spicy tuna, eel sauce

### RED ROSE ↓

spicy california roll, maguro (tuna) topping

### RAINBOW CRUNCH ↓

tempura shrimp, avocado, cucumber, assorted fish, eel sauce, spicy mayo

### ISLANDER ↓

fresh salmon, avocado, cucumber, ponzu sauce, scallions, cream cheese

## HAND ROLLS

### UNAGI EEL

### SPICY TUNA ↓

soy wrapper

## DONBURI

steamed rice bowl, warm unagi, eel sauce

## SIDES

### SEAWEED SALAD

### PICKLED GINGER

### ADD MASAGO FISH EGGS ↓

## SUSHI 2 pieces each

### MAGURO TUNA ↓

### UNAGI EEL

### SAKE SALMON ↓

### HAMACHI YELLOWTAIL ↓

## SASHIMI 6 pieces each

### SAKE SALMON ↓

### HAMACHI YELLOWTAIL ↓

### MAGURO TUNA ↓

### RAINBOW SASHIMI ↓

salmon, tuna, hamachi [ 3 of each]

## WINE

### WHITE

CHARDONNAY, 14 HANDS

CHARDONNAY, KENDALL-JACKSON

CHARDONNAY, SEA SUN

PINOT GRIGIO, BENVOLIO

PINOT GRIGIO, SANTA MARGHERITA

RIESLING, CHATEAU ST. MICHELLE

FUME BLANC, FERRARI CARANO

WHITE ZINFANDEL, BERINGER

### RED

CABERNET SAUVIGNON, MURPHY GOODE

CABERNET SAUVIGNON, KENDALL-JACKSON

MERLOT, 14 HANDS

MERLOT, KENDALL JACKSON

MERLOT, DUCKHORN

PINOT NOIR, MURPHY GOODE

ZINFANDEL, FOUR VINES

CHIANTI, BANFI

## SPARKLING

DOMAINE CHANDON 187ML

## BEER & SAKE

### BEER

#### DRAFT

SAMUEL ADAMS

BLUE MOON

PERONI

#### BOTTLE

HEINEKEN

CORONA

SAPPORO

MILLER LITE

COORS LIGHT

### SAKE

KUROSAWA KIMOTO "BLACK RIVER"

HANA "FUJI APPLE"

TYKU COCONUT

TYKU CUCUMBER

TYKU SILVER (HOT CARAFE)

10% Additional Charge for all To-Go Orders

↓ Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellfish reduces the risk of food-borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.