

BRIMSTONE

WOODFIRE GRILL

DINNER

SUSHI

SPICY KRAB ROLL 12

cream cheese, cucumber, avocado, krab, spicy mayo, inside out and topped with wasabi sesame seeds, spicy mayo, and eel sauce

COCONUT-CRUSTED LOBSTER ROLL MKT

sesame sushi sheets, sushi rice, remoulade, mango, jalapeño, cilantro, roasted coconut, eel sauce, and siracha sauce

TEMPURA SHRIMP ROLL 12

asparagus, cream cheese, and eel sauce

SALMON ROLL 14

salmon, cream cheese, avocado, panko battered then fried and topped with spicy mayo and eel sauce

CALIFORNIA ROLL 10

krab, cucumber, and avocado

BITES

TUNA TARTAR 15

tuna, avocado, ponzu sauce, and crispy wontons

CRAB CAKE 15

corn relish and remoulade sauce

KOBE SLIDERS 15

a trio of American Kobe beef sliders with cheese

PORK SLIDERS 14

a trio of roasted pork sliders with chipotle BBQ sauce, served on a challah bun, with crispy onions, pickles, grape tomatoes

CEVICHE 17

Peruvian style with corvina, shrimp, and bay scallops, served with crispy plantains

SPINACH AND ARTICHOKE DIP 12

served with warm tortilla chips and salsa

FLAT BREADS

MARGHERITA 12

mozzarella, tomatoes, pesto, and garlic oil

BEEF TENDERLOIN & MUSHROOMS 14

roasted peppers, grilled portabello mushrooms, goat cheese, and mozzarella

SHRIMP THAI PIZZA 16

fire cracker sauce, mozzarella cheese, sautéed shrimp, topped with julienne carrots, peppers, scallions and macadamia nuts

CHICKEN ALFREDO 14

alfredo sauce, garlic oil, chicken, prosciutto, sun-dried tomatoes, sautéed spinach, caramelized onions, and basil leaf

SOUPS & GREENS

SHE CRAB BISQUE 9

SEASONAL SOUP 9

BRIMSTONE SALAD 9

mixed greens, bacon, tomatoes, blue cheese, red onions, and house dressing

WEDGE SALAD 9

iceberg lettuce, bacon, tomato, and crumbled blue cheese

STACKED TOMATO 10

fresh mozzarella, red onion, sun-dried tomato oil, basil, and balsamic glaze

CAESAR SALAD 9

romaine, shaved Parmesan cheese, and croutons

AHI TUNA SALAD 21

mixed greens, avocado, mango, and cilantro vinaigrette

TOSSED CHICKEN SALAD 16

roasted chicken, romaine, charred corn, black beans, cheddar, avocado, chipotle ranch dressing, and tortilla strips

ARUGULA SALAD 8

arugula lettuce, boston lettuce, bacon, mélange tomatoes, hard-boiled eggs, bacon, red onion, raisins, pine nuts, white balsamic dressing, and drizzle of balsamic glaze

STEAK AND BLUE 18

filet mignon, mixed greens, tomatoes, dried cranberries, walnuts, blue cheese vinaigrette, and crispy onions

Salad Dressings: House (Sweet & Sour), Blue Cheese, Blue Cheese Vinaigrette, Buttermilk Ranch, Honey Mustard, and White Balsamic Vinaigrette

STEAKS

We are a licensed & registered provider of Certified Angus Beef™. All steaks are seasoned and prepared in our 1,600-degree broiler. All steaks are served with a salt-crusted baked potato.

PORTERHOUSE 20 oz. 46

FILET MIGNON 8 oz. 38

NEW YORK STRIP 16 oz. 41

BONE-IN RIBEYE 16 oz. 47

add to any steak **LOBSTER TAIL 18**

TOPPINGS

OSCAR STYLE 7
crab, asparagus, & béarnaise

BÉARNAISE SAUCE 3
SAUTÉED MUSHROOMS 5

FROM THE FARM

BABY BACK RIBS FULL SLAB 29 • HALF SLAB 17
slow roasted and woodfire grilled with house-made BBQ sauce

SKIRT STEAK CHIMICHURRI 29
woodfire grilled, served with mashed potatoes and house-made chimichurri

CRISPY PARMESAN CHICKEN 27
Parmesan and panko crusted over linguine with mushroom-and-caper butter sauce

PORK CHOPS 27
brined in-house, served with house-made BBQ sauce, and mashed potatoes

BELL & EVANS "ALL-NATURAL" CHICKEN 22
oven roasted and served with mashed potatoes, and garlic-herb broth

PRIME BEEF BURGER 14
½-lb. ground prime sirloin, woodfire grilled with lettuce, mayo, tomato, and pickle, served with fries
add cheese 1 • add bacon 2

STEAK SANDWICH 18
marinated filet mignon, sautéed mushrooms, bacon, mozzarella, and crispy onions, served with fries

CHICKEN CAMPANELLE PASTA 20
roasted chicken, sun-dried tomato, mushrooms, and asparagus in a Parmesan cream sauce

FROM THE SEA

FRESH MARKET CATCH MKT
lightly seasoned and woodfire grilled, served with roasted asparagus

CEDAR PLANK SALMON 27
Atlantic salmon topped with whole-grain mustard butter cooked on a cedar plank, and served with roasted asparagus

PAN-SEARED SEA BASS 36
mashed potatoes, julienne vegetables, lemon-butter sauce, and topped with sun-dried tomato & Kalamata Mediterranean olive salsa

CRAB CAKES 30
sautéed and served with remoulade sauce, corn relish, and roasted asparagus

MAHI NAPOLEON 28
blackened mahi served with cilantro mashed potatoes, coconut-passion fruit butter sauce, crispy plantains, and mango salsa

SEAFOOD PASTA PUTANESCA 34
onion, garlic, shrimp, calamari, littleneck clams, and sea bass in a spicy white wine marinara with Kalamata olives, capers, parsley, and basil. Topped with a ½ lobster tail

JAMBALAYA 28
jumbo shrimp, Andouille sausage, and chicken in a light Creole reduction with basmati rice

SIDES - 7

MASHED POTATOES

BRIMSTONE FRIES

ROASTED ASPARAGUS

JALAPEÑO MAC & CHEESE

KALE SALAD

SALT-CRUSTED BAKED POTATO after 4 pm

BROCCOLINI

SAUTEED SPINACH WITH GARLIC

SWEET POTATO FRIES



We proudly serve and are a licensed and registered provider of Certified Angus Beef™.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

rev 6/16