

# BRIMSTONE

## WOODFIRE GRILL

### SOUPS & GREENS

<b>CRAB BISQUE</b>	9
<b>SEASONAL SOUP</b>	9
<b>BRIMSTONE SALAD</b> GF	9
Mixed greens, bacon, tomatoes, crumbled blue cheese, red onions, house dressing	
<b>WEDGE SALAD</b> GF	9
Iceberg lettuce, bacon, tomato, crumbled blue cheese	
<b>STACKED TOMATO</b> GF	11
Fresh mozzarella, red onion, sun-dried tomato oil, basil, balsamic glaze	
<b>GRILLED CAESAR</b>	11
Wood-fire grilled romaine, split and rubbed with house-made dressing, rustic croutons, Parmesan cheese, drizzled with sun-dried tomato oil	
<b>AHI TUNA SALAD</b>	21
Mixed greens, onion, tomato, avocado, mango, sesame seeds, cilantro vinaigrette	
<b>BRG'S FAMOUS CHICKEN &amp; KALE</b>	17
Wood-fire roasted chicken, charred corn, black beans, avocado, tomatoes, corn tortilla, tossed with our famous kale salad	
<b>BLACKENED SHRIMP COBB SALAD</b> GF	18
Romaine, arugula, watercress, bacon, eggs, cheddar cheese, tomato, ranch	
<b>STEAK + BLUE</b>	18
Filet mignon, mixed greens, tomatoes, dried cranberries, walnuts, blue cheese vinaigrette, topped with crispy onions	

### SALAD DRESSINGS

House Vinaigrette, Blue Cheese, Blue Cheese Vinaigrette, Ranch, Honey Mustard, White Balsamic Vinaigrette

### SHARE A BITE

<b>TUNA TARTAR</b>	16
Tuna, avocado, ponzu sauce, crispy wontons	
<b>CRAB CAKE</b>	16
Corn relish, remoulade sauce	
<b>BEACH HOUSE SLIDERS</b>	16
A blend of short rib, brisket, ground chuck, pimento cheese, caramelized onions, chef's island dressing	
<b>PORK SLIDERS</b>	15
Trio of roasted pork sliders with chipotle BBQ sauce, served on a Challah bun, with crispy onions, pickles, grape tomatoes	
<b>CEVICHE</b> GF	17
Peruvian style with corvina, shrimp, bay scallops, served with crispy plantains, jalapeño cream	
<b>SIGNATURE SPINACH + ARTICHOKE DIP</b>	13
Served with warm tortilla chips, salsa	

### SIDES 7

<b>MASHED POTATOES</b> GF	
<b>BRIMSTONE FRIES</b>	
<b>ROASTED ASPARAGUS</b> GF	
<b>JALAPEÑO MAC &amp; CHEESE</b>	
<b>KALE SALAD</b> GF	
<b>BROCCOLINI</b> GF	
<b>SAUTÉED SPINACH WITH GARLIC</b> GF	
<b>SWEET POTATO FRIES</b>	
<b>BROWN RICE</b> GF	

### FLATBREADS

<b>MARGARITA</b> GF	14
Mozzarella, tomatoes, basil, garlic oil, pesto	
<b>BEEF TENDERLOIN &amp; MUSHROOMS</b>	15
Beef tenderloin, roasted peppers, grilled portabello mushrooms, goat cheese, and mozzarella	
<b>BASIL &amp; PESTO SHRIMP</b>	16
Pesto with fresh garlic, shallots, jumbo shrimp Parmesan cheese and fresh basil	
<b>BUFFALO CHICKEN</b>	14
Alfredo sauce, buffalo chicken, blue cheese, bacon	

### SUSHI

<b>SPICY KRAB ROLL</b>	12
Cream cheese, cucumber, avocado, krab, spicy mayo, inside out, topped with wasabi sesame seeds, spicy mayo, eel sauce	
<b>COCONUT-CRUSTED SHRIMP ROLL</b>	15
Sesame sushi sheets, sushi rice, remoulade, avocado, mango, jalapeño, cilantro, roasted coconut, topped with eel sauce, sriracha	
<b>TEMPURA SHRIMP ROLL</b>	13
Tempura shrimp, asparagus, cream cheese, eel sauce	
<b>SALMON ROLL</b>	15
Salmon, cream cheese, avocado, panko battered then fried, topped with spicy mayo, eel sauce	
<b>CALIFORNIA ROLL</b>	10
Krab, cucumber, avocado	

### FROM THE SEA

<b>FRESH MARKET CATCH</b> GF	MKT
Lightly seasoned, wood-fire grilled, served with roasted asparagus	
<b>CEDAR PLANK SALMON</b> GF	27
Atlantic salmon topped with whole-grain mustard butter cooked on a cedar plank, served with roasted asparagus	
<b>GINGER CRUSTED SEA BASS</b>	37
Wasabi-mashed potato, bok choy, miso glaze topped with fried carrots	
<b>CRAB CAKES</b>	32
Sautéed and served with remoulade sauce, corn relish, roasted asparagus	
<b>MAHI NAPOLEAN</b> GF	29
Blackened mahi served with cilantro mashed potatoes, coconut-passion fruit butter sauce, crispy plantains, mango salsa	
<b>SEAFOOD PUNTTANESCA</b>	36
Sea bass, shrimp, littleneck clams, calamari, onion, garlic in a spicy white wine marinara with Kalamata olives, capers, parsley, basil. Topped with 1/2 lobster tail	
<b>JAMBALAYA</b>	29
Jumbo shrimp, Andouille sausage, chicken and peppers in a light Creole reduction, basmati rice	

### PASTA

<b>RATATOUILLE LENTIL PENNE</b> GF	18
Braised eggplant ratatouille, spicy tomato sauce, lentil penne pasta, feta cheese	
<b>CHICKEN SALTIMBOCCA</b>	21
Sautéed chicken breast, prosciutto, tomato broccoli, spinach, roasted pepper sauce, sage butter	
<b>CHICKEN MILANESE</b>	22
Parmesan crusted and sautéed, served over creamy angel hair pasta, topped with an arugula salad and a balsamic drizzle	

### FROM THE FARM

<b>BABY BACK RIBS</b> GF	FULL SLAB 29 HALF SLAB 17
Slow roasted, wood-fire grilled with house-made BBQ sauce	
<b>BRIMSTONE BURGER</b>	15
Blend of short rib, brisket, and ground chuck on a toasted Challah bun, fully loaded Add Cheese 1 • Avocado 2 • Bacon 2	
<b>CUBAN PORK SANDWICH</b>	16
Roasted pork, Swiss cheese, lettuce, tomato, pickle, mayo, yellow mustard on a Panini pressed hoagie roll	
<b>SKIRT STEAK CHIMICHURRI</b>	30
Wood-fire grilled, served with mashed potatoes, house-made chimichurri	
<b>PORK CHOPS</b>	28
Brined in-house, with white wine, poached cinnamon apples, served with blue cheese mashed potatoes	
<b>ROASTED 'ALL NATURAL' CHICKEN</b> GF	22
Half 'All-Natural' chicken topped with natural Au jus, served with mashed potatoes	

### STEAKS

All steaks are seasoned and prepared in our 1,600-degree broiler. Served with a salt-crusted baked potato.

<b>PORTERHOUSE 20oz.</b> GF	46
<b>NEW YORK STRIP 16oz.</b> GF	MKT
<b>FILET MIGNON 8oz.</b> GF	38
<b>BONE-IN RIBEYE 16oz.</b> GF	MKT

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

### TOPPINGS

<b>OSCAR STYLE</b> GF	7
Crab, asparagus & béarnaise	
<b>BÉARNAISE SAUCE</b> GF	3
<b>LOBSTER TAIL ADD ON</b> GF	18

Celiac Allergy: Please let your server know.

GF Items containing this symbol can be made Gluten Free by request. Please ask server for details. GF Certified Gluten Free.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.