



# Brigantine SEAFOOD

## small plates

**oyster on the half** horseradish and cocktail sauce ...2

**oysters rock** spinach, bacon, parmesan aioli and pernod ...13

**not so basic chip basket** red chile tortilla chips with miguel's authentic jalapeño white sauce ...6

**cheesy garlic bread** creamy fontina cheese, garlic and parmesan mayo ...6

**bacon & cheddar sliders** trio of mini burgers with bacon, grilled onion and cheddar cheese ...11

**onion rings** chipotle ketchup and ranch dressing ...7

**pei mussels & clams** prince edward island mussels and littleneck clams in garlic wine broth ...14  
just the clams ...14 nothing but mussels ...14

**crispy coconut shrimp** golden fried coconut-coated shrimp skewers ...13

**crab & shrimp fondue** warm cheesy goodness with crunchy garlic toast ...11

**jumbo lump crab cake** pan-seared lump blue crab with white wine mustard and fresh slaw ...13

**ahi poke wonton tacos** sushi grade tuna with tomatoes, onions and ginger-soy dressing served in wonton crisps with asian slaw and wasabi cream ...9

**fried calamari** pepperoncinis with cocktail and jalapeño white sauce ...8

**coctel del mar** tender broken shrimp, sweet red crab and diced avocado in spicy tomato-lime marinade ...14

**napa valley nachos** house-made potato chips with grilled chicken, fontina and point Reyes blue cheese, crispy bacon, green onions and sour cream ...12

**monterey artichoke fritters** crispy golden artichoke hearts, parmesan and lemon aioli ...8

**brig chicken wings** tossed in teriyaki bbq sauce ...9

**golden fried clams** red remoulade ...9

**brigantine shrimp cocktail** horseradish and cocktail sauce ...12

**blackened ahi sashimi** sonoran spiced with asian slaw and sweet ponzu ...12

**artichoke dip** artichoke hearts with goat, parmesan and cream cheese topped with sundried tomatoes ...8

## soups & salads

**brigantine clam chowder** creamy new england style chowder ...6 cup ...4.50

**soup du jour** chef's daily selection ...6 cup ...4.50

**caesar salad** romaine tossed in our classic caesar dressing with garlic croutons and parmesan cheese ...6

**brig house salad** dried cranberries, candied pecans, hearts of palm and crumbled blue cheese in mixed baby lettuces, house vinaigrette dressing ...6

**spinach salad** tender spinach, crumbled bacon, diced tomato and hard-boiled egg with cider-cottage cheese vinaigrette ...6

**blt wedge salad** crisp iceberg wedge with chopped tomato, crumbled bacon and buttermilk blue cheese ...7

**grilled chicken caesar salad** crisp romaine tossed in caesar-style dressing with grilled chicken, garlic croutons and parmesan cheese ...14

**shrimp & crab louie** poached shrimp, sweet red crab, sliced avocado, hard-boiled egg, cucumber and tomato wedges over mixed greens, louie dressing  
full ...18 half ...10

**crab & lobster cobb** lobster and sweet red crab, sliced avocado, diced egg, tomato, blue cheese and bacon over mixed greens with avocado-lime vinaigrette  
full ...19 half ...11

**chinese shrimp salad** grilled marinated shrimp, mixed greens, napa cabbage, cucumbers, carrots, red pepper and crispy wontons with sesame-ginger dressing full ...14 half ...8

**chopped chicken salad** red bell pepper, tomatoes, onions, cucumber, avocado, chopped olives and bacon tossed with our tangy red wine vinaigrette  
full ...14 half ...8

## classics

**cioppino** classic fisherman's stew with shrimp, scallops, clams, mussels and white fish in spicy tomato broth, with garlic bread ...16

**wok-charred ahi** seared sushi-grade tuna served over wok-tossed vegetables with wasabi-shoyu sauce ...24

**brigantine fish & chips** crispy batter-fried white fish fillets with house-made tartar sauce; served with french fries and cole slaw ...16

**white clam linguini** whole and baby clams tossed with pasta in a white wine garlic sauce ...20

## get fresh.

our fresh selections change daily.  
here is a sampling of what you can expect.

### daily fresh catches

all fresh catch entrées served with vegetables and lemon rice pilaf as well as your choice of lemon butter sauce or soy-wasabi butter

#### swordfish

rich flavor, firm texture ...26  
Brigantine Chardonnay

#### salmon

scottish, farm raised fillet ...26  
Bianchi Zinfandel

#### mahi mahi

tender, lean fillet with large flakes ...25  
Bianchi Pinot Grigio

#### ono

flavorful fillet, glazed in teriyaki ...25  
Bianchi Pinot Grigio

## seafood

select two sides: house kettle chips, french fries, rice pilaf, bacon blue cheese potato salad, cole slaw, fresh seasonal vegetables

**grilled marinated swordfish** brigantine signature entrée, topped with avocado-lime butter ...26

**parmesan crusted sand dabs** coated with parmesan flour and sautéed, topped with caper lemon butter sauce ...22

**fried mexican shrimp** bread-crumbs coated and fried to golden brown, with tangy cocktail sauce ...18

**crispy soft shell crabs** tempura-fried whole blue crab ...19

**crab cake dinner** pan-seared lump blue crab with white wine mustard sauce ...27

**macadamia crusted mahi mahi** fresh mahi mahi coated in crushed macadamia nuts and sautéed, served with lemon beurre blanc ...24

**crab-stuffed jumbo prawns** wrapped in bacon and broiled, served with jalapeño white sauce ...26

**cold water twin lobster tails** with drawn butter ...48

**seafood combo** crispy batter-fried scallops, shrimp, clams and white fish fillet ...18

**scallops rockefeller** fresh diver scallops with our rockefeller crust ...26

**horseradish-crusted salmon** topped with sundried tomato relish ...26

## coronado favorites

**calamari doré** egg-battered and sautéed with lemon and capers, served with rice pilaf and fresh vegetables ...18

**chicken tomato basil linguini** grilled chicken, tomatoes, mushrooms and fresh tomato basil linguini, tossed in a sherry cream sauce ...19

**santa rosalia scallops** sautéed scallops, flambéed with tequila and finished in an avocado-serrano cream sauce, served with rice and fresh vegetables ...25

**classic fish tacos** crispy white fish fillets with cabbage, salsa fresca, and cheddar cheese in corn tortillas with ranch dressing ...9.50

**grilled swordfish tacos** grilled sonoran-spiced swordfish with cabbage, salsa fresca, cheddar cheese and ranch dressing in corn tortillas ...12

## meats

served with fresh seasonal vegetables and your choice of mashed potatoes or chive-truffle shoestring potatoes

**filet mignon** wrapped in bacon and broiled, served with whiskey-peppercorn sauce ...32

**baby back ribs** tender pork ribs slow-roasted and basted in barbecue sauce ...19

**new york** 12 oz new york strip steak topped with caramelized shallot butter ...28

**ribeye** 14 oz ribeye steak topped with sonoran spice and shallot butter ...30

**chicken piccata** chicken breast pounded and coated in seasoned flour and sautéed with lemon butter sauce, capers and artichokes ...15