



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

BLACKENED SHRIMP TACOS

seared shrimp, avocado, cabbage, salsa, cilantro aioli

LOBSTER MAC AND CHEESE

chunk lobster, creamy boursin cheese sauce, elbow macaroni, seasoned breadcrumbs

RAW OYSTERS ON ICE

OYSTERS ON THE HALF SHELL

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

SPECIALTY OYSTERS

ask your server

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

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, herb butter

PAN-SEARED SALMON

lemon butter sauce, mashed potatoes, seasonal vegetables

PAN-FRIED AUSTRALIAN BASS

pan-seared filet, garlic mashed potatoes, vegetable du jour, roasted red pepper sauce

CAJUN SHRIMP & GRITS

sautéed cajun shrimp, cheesy grits, scallions

SEAFOOD BOUILLABAISSÉ

shrimp, lobster, cod, mussels, salmon, clams, steamed rice

ROLLS

CALIFORNIA

avocado, cucumber, surimi

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

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, FRANCIS COPPOLA

CHIANTI, BANFI

SPARKLING

GAMBINO PROSECCO

BEER & SAKE

BEER

DRAFT

SAMUEL ADAMS

BLUE MOON

PERONI

BOTTLE

HEINEKEN

CORONA

SAPPORO

MILLER LITE

COORS LIGHT

ASAHI

SAKE

TYKU SILVER (HOT CARAFE)

KUROSAWA KIMOTO "BLACK RIVER"

GEKKEIKAN HORIN

HANA "FUJI APPLE"

KAMOIZUMI UMESHU

15% 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.