

TAPAS

POKE TUNA STACK*	18
Tuna, avocado, ponzu sauce and crispy wontons	
BEACH HOUSE SLIDERS	15
A blend of short rib, brisket, ground chuck, with pimento cheese, caramelized onions, chef's island dressing	
CEVICHE* 	17
Peruvian style with corvina, shrimp, bay scallops, served with crispy plantains	
SIGNATURE SPINACH AND ARTICHOKE DIP	13
Served with warm tortilla chips and salsa	
HONEY BBQ CHICKEN DRUMETTES	13
Seasoned, oven roasted and finished in the fryer, served with chipotle-ranch and blue cheese dressing	
TOSTONES MIXTOS	16
Choice of chicken, chicharron or short rib Two (2) tostones served with chimichurri, roasted pepper sauce, jalapeño cream	
PINCHOS GF	18
Three (3) skewers: choice of chicken, beef or pork, fried yuca and cilantro cream	
SEAFOOD MISTO	20
Chef's choice of fresh fish, shrimp, calamari, golden fried, served with fried yuca	
STICKY RIBS GF	15
Half rack of ribs, fried and tossed in our house-made BBQ sauce, served with Brimstone slaw	
FISH TACOS	MKT
Two (2) blackened fish tacos, flour tortilla shells, avocado cream sauce, Brimstone slaw, cilantro	

SUSHI

SPICY TUNA ROLL*	18
Cream cheese, cucumber, and avocado inside out, drizzled with spicy mayo, eel sauce	
COCONUT SHRIMP ROLL*	17
Panko crusted shrimp with roasted coconut, remoulade, mango, jalapeño, avocado, cilantro	
TEMPURA SHRIMP ROLL*	15
Asparagus, cream cheese, eel sauce	
SALMON ROLL*	15
Salmon, cream cheese, avocado, panko battered then fried, topped with spicy mayo and eel sauce	
CALIFORNIA ROLL*	11
Krab, cucumber, avocado	


GREENS

THE BRIMSTONE SALAD GF	10
Mixed greens, bacon, tomatoes, blue cheese, red onions, house dressing	
BABY WEDGE GF	10
Iceberg lettuce, bacon, red onions, tomatoes, blue cheese	
STACKED TOMATO GF	11
Fresh mozzarella, red onions, sun-dried tomato oil, basil, balsamic glaze	
THE CAESAR	SM 7 / LG 11
Romaine, shaved Parmesan cheese, croutons add chicken 6 • shrimp 8 • beef tenderloin 8	
SEARED AHI TUNA MANGO	22
Mixed greens, avocado, red onions, tomatoes, mango, and cilantro vinaigrette	
BRG'S FAMOUS CHICKEN & KALE SALAD	18
Roasted chicken, kale salad, charred corn, black beans, tomato, avocado and crispy tortilla strips	
Salad Dressings: House (Sweet & Sour), Blue Cheese, Blue Cheese Vinaigrette, Honey Mustard, Buttermilk Ranch, White Balsamic Vinaigrette	

HAND-CRAFTED FLATBREADS

THE BELLA MARGHERITA 	16
Mozzarella, tomatoes, basil, pesto, and garlic oil	
BASIL & PESTO SHRIMP	16
Pesto with fresh garlic, jumbo shrimp, Parmesan cheese and fresh basil	
BUFFALO CHICKEN	14
Alfredo sauce, buffalo chicken, blue cheese, bacon	
SLOW-COOKED SHORT RIB	17
Braised short rib, caramelized onions, roasted peppers, mushrooms, Gruyere cheese, roasted pepper sauce	

Celiac Allergy: Please let your server know.

 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.

SMALL PLATES

MAINS

SEASONAL SOUP	9
BRIMSTONE’S FAMOUS CRAB CAKE	17
Lump crab cake served with remoulade sauce and corn salsa	
THE BRIMSTONE BURGER	18
1/2 Lb. ground prime chuck, woodfire grilled with lettuce, mayo, tomato, pickle, served with fries	
Add cheese 1 • Add bacon 2	
BBQ SALMON	18
Available during lunch	
Atlantic salmon prepared on the woodfire grill and basted with our house-made BBQ sauce served with asparagus	
THE BUTCHER SANDWICH	19
Marinated filet mignon, sautéed mushrooms, bacon, mozzarella and crispy onions, served with French fries	
CHICKEN MILANESE	23
Parmesan crusted and sautéed, served over creamy angel hair pasta, topped with an arugula salad and a balsamic drizzle	
CITYPLACE SNAPPER	MKT
Woodfire grilled and topped with lemon caper butter sauce, served with a kale salad	
SLOW ROASTED BABY BACK RIBS	FULL 32 / HALF 17
Slow-roasted and woodfire grilled with BBQ sauce served with French fries	
SHORT RIB Á CABALLO	28
Certified Angus Beef™ slowly braised, Yukon gold mashed potatoes, grilled asparagus, mushroom ragout, fried egg	
CHURRASCO ESPECIAL	29
Woodfire grilled skirt steak topped with housemade chimichurri, served with fried yucca	

MUST HAVES 7

- Parmesan Potatoes
- Brimstone Fries
- Roasted Asparagus
- Kale Salad
- Jalapeño Mac & Cheese
- Fried Yucca
- Rice & Beans
- Salt-Crusted Baked Potato (available after 4pm)
- Yucon Gold Mashed Potatoes
- Sweet Potato Fries

CHEF’S SPECIALTIES

SHE CRAB SOUP	9
BOURBON STREET PASTA	25
Jumbo shrimp, chicken, andouille sausage, tomatoes, penne pasta, scallions, Cajun cream sauce, topped with shaved Parmesan cheese	
CILANTRO KEY LIME CHICKEN	22
Half all-natural chicken topped with cilantro-key lime sauce, served with French fries	
SHRIMP PENNE A LA VODKA	24
Jumbo Gulf whites, penne pasta, light tomato and vodka cream sauce, topped with Parmesan cheese	
CEDAR PLANK SALMON	27
Atlantic Salmon topped with whole-grain mustard butter cooked on a cedar plank served with kale salad	
MAHI NAPOLEAN	29
Blackened mahi, cilantro mashed potatoes, coconut-passion fruit butter sauce, crispy plantains, mango salsa	

STEAKS

We proudly serve Certified Angus Beef™ and grill all of our steaks on our woodfire grill.

All steaks are served with our famous Parmesan potatoes.

THE NEW YORK STRIP 16 oz.	MKT
THE FILET 8 oz.	39
THE BONE-IN RIBEYE 16 oz.	MKT

SAVORY EXTRAS

BRG’S OSCAR STYLE	7
Crab, asparagus, & béarnaise	
CLASSIC BÉARNAISE	3
TENDER SAUTÉED MUSHROOMS	5
MARKET LOBSTER TAIL	MKT

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LARGE PLATES