


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 GF <i>Available during lunch</i> | 18 |
| 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 GF |
| Kale Salad  |
| Jalapeño Mac & Cheese |
| Fried Yucca |
| Rice & Beans |
| Salt-Crusted Baked Potato GF (available after 4pm) |
| Yucon Gold Mashed Potatoes GF |
| 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 GF | 7 |
| Crab, asparagus, & béarnaise | |
| CLASSIC BÉARNAISE GF | 3 |
| TENDER SAUTÉED MUSHROOMS | 5 |
| MARKET LOBSTER TAIL | MKT |

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.

LARGE PLATES