

ALL DAY MENU

SERVED DAILY 1130A TO 4P

SERVED FRI THRU SUN 5P TO CLOSE

APPETIZERS

RAW BAR		
DAILY OYSTER SELECTION	MKT	SHELLFISH PLATTER. <i>6 oysters, 3 shrimp, crab cocktail</i>
CHILLED JUMBO SHRIMP	\$4	\$35
CHILLED CRAB COCKTAIL	\$12	CHAMPAGNE + OYSTERS <i>a dozen oysters and a bottle of baily lapierre cremant</i>
SHRIMP CEVICHE	\$10	\$55
YELLOWFIN TUNA POKE	\$12	GRAND SHELLFISH PLATTER <i>12 oysters, 6 shrimp, crab cocktail, tuna poke</i>
		\$70
SERVED WITH CHEFS TRADITIONAL GARNITURE		

SOUP

NEW ENGLAND CLAM CHOWDER <i>Littlenecks, Potato, Bacon</i>	6 / 8	STEAMED BANG ISLAND MUSSELS <i>White Wine, Butter, Sweet Herbs, Garlic, Baguette</i>	13
SEAFOOD CHOWDER <i>Mussel, Clam, Lobster, Shrimp, Bacon, Tarragon</i>	8 / 10	FRIED WHOLE BELLY CLAMS <i>Tartar, Lemon</i>	15
SALAD		CRISPY FRIED ARTICHOKEs <i>Lemon Garlic Aioli</i>	10
CAESAR <i>Romaine Heart, Parmesan, Garlic Crouton, &lt;White Anchovy on Request&gt;</i>	7 / 9	SPICY SHRIMP TEMPURA <i>Gulf Shrimp, Brix Spicy Creamy Sauce</i>	9
MARKET <i>Baby Greens, Seasonal Vegetable Red Wine Vinaigrette, Sunflower Seed</i>	7 / 9	LOBSTER CROSTINI <i>Tarragon Aioli, Cucumber, Tobiko</i>	15
TOMATO & MOZZARELLA <i>Aged Balsamic, Olive Oil, Sea Salt, Three Basils</i>	10	LESS-MESS NACHOS <i>5 Loaded Nachos w/ Andouille Sausage</i>	10
CLASSIC WEDGE <i>Iceberg, Applewood Bacon, Crispy Shallot, Tomato, Blue Cheese Dressing, Crumbled Blue</i>	9	CRAB ‘TOTS’ <i>Rock Crab, Tobiko, Tartar</i>	11
BAJA <i>Romaine, Black Bean &amp; Maine Corn Salsa Pico de Gallo, Avocado, Cheddar, Corn Tortilla Sticks, Cilantro Lime Vinaigrette</i>	12	VIETNAMESE CHICKEN WINGS <i>Mint, Pickled Vegetable</i>	9
ADD ONS:		FOR THE TABLE	
GRILLED CHICKEN OR CHICKEN SALAD	6	HOMEMADE GUAC + PICO	\$7
GRILLED SHRIMP OR PROSCUITTO	6	Corn Tortilla Chips	
GRILLED 5OZ HANGER STEAK	9	HOUSE MADE RICOTTA	\$8
SEARED 3.5OZ TUNA	9	Extra Virgin Olive Oil, Sea Salt, Crostini	
4OZ LOBSTER SALAD	13	CHEESE BOARD	\$16
		3 Cheeses + Chefs Accompaniments	
ENTRÉE SALAD		MEAT BOARD	\$16
		3 Meats + Chefs Accompaniments	
CRAB & AVOCADO <i>Maine Crab Salad, Grapefruit, Avocado, Bibb, Poppy Seed Dressing, Brioche Crouton</i>	17	COMBO BOARD	\$27
		Meat + Cheese Boards Combined	

LITE FARE

SERVED WITH A CHOICE OF SIDE:  
PASTA SALAD, POTATO SALAD, CREAMY COLESLAW, MIXED GREENS  
OLD BAY FRENCH FRIES +\$1.  
GLUTEN FREE BUN AVAILABLE +\$2.

SMOKED SALMON CLUB	12	TARRAGON CHICKEN SALAD	9
Dill Boursin, Cucumber, Red Onion, Tomato, Arugula, Applewood Bacon, Baguette		Chicken Breast, Celery, Seasoned Mayo, Bibb, Tomato, Shaved Red Onion, Whole Wheat Bread	
MAINE CRAB MELT	13	PULLED CHICKEN “PARMESAN”	12
Seasoned Mayo, White Cheddar, Sourdough		Pulled Chicken Breast, Marinara, Crispy Mozzarella, Grilled Sourdough	
FRIED HADDOCK RACHEL	13	GRIDDLED PEARLS 1/4 LB. HOT DOG	9
Slaw, Russian Dressing, Swiss, Potato Bun		Diced Onion, Red Pepper Relish, Brioche Bun	
SPICY TEMPURA SHRIMP BAHN MI	13	PROSCIUTTO CAPRESE	13
Pickled Vegetable Slaw, Sriracha Mayo, Jalapeno, Cucumber, Baguette		Fresh Mozzarella, Tomato, Basil, Balsamic, Extra Virgin Olive Oil, Baguette	
AL’S GARDEN SANDWICH	9	THREE PINES BURGER	10
Market Vegetables, Dill Boursin, Whole Wheat Bread		7oz Pineland Farms Patty, White Cheddar, Lettuce, Tomato, Shaved Onion, Pickle, Potato Bun	
		Add: Bacon, Fried Egg or Avocado	+2

ENTREES

MAINE LOBSTER ROLL	25	HADDOCK + CHIPS	18
5oz Maine Lobster, Served Creamy with Tarragon Aioli or Poached in Butter with Fries + Slaw		9oz Fried Haddock, Coleslaw, Old Bay Fries, Tartar, Lemon	
		LOBSTER ROMA	29
		Fresh Maine Lobster, Fresh Egg Fettuccine, Tomato, Garlic, Crushed Red Pepper, Basil	
HANGER STEAK FRITES	24	SEARED SALMON	24
10oz Hanger Steak, Old Bay Fries, Umami Butter		Quinoa, Mushroom Medley, Asparagus, Garlic Scape Pesto	
BUTTERMILK FRIED CHICKEN	15/20	SHRIMP + SAUSAGE PENNE	17/22
Potato Salad, Coleslaw, Spicy Buttermilk Dressing		Jumbo Shrimp, Andouille, Arugula, Roasted Pepper, Rose Sauce	
		SEARED TUNA + SHRIMP	28
		Yellowfin Tuna, Two Jumbo Shrimp, Asian Pea Shoot Salad	

BEVERAGE

COKE, DIET COKE, SPRITE, GINGER ALE  
COFFEE, TEA, BOYLAN ROOT BEER,  
LACOLUMBE DRAFT LATTE

FULL DRINK MENU ALSO AVAILABLE

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER PLEASE  
INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD  
ALLERGY

49 SHORE ROAD  
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