

Oyster Bar \$7 - \$15

Join us for our great daily happy hours!

San Francisco-style Cioppino

Brigantine Crab Cake On a bed of Asian slaw.

Blackened Ahi Sashimi

Crispy Calamari Strips With jalapeño cream sauce.

Coctel del Mar Crab, shrimp, avocado & cucumber.

Brigantine Jumbo Shrimp Cocktail

Artichoke Fritters With Meyer lemon aioli.

Santa Rosalia Shrimp Scampi

Sautéed in fresh avocado butter.

Clams Bordelaise Steamed in garlic, wine & butter.

Steamed P.E.I. Mussels With chorizo and Brig Brew.

Oysters Rockefeller With bacon & Parmesan aioli.

Fresh Shucked Oysters On the half shell.

Carne Asada Empanadas Buttery stuffed puff pastry.

Napa Valley Nachos Pt. Reyes blue & fontina cheeses.

Chef's Catch of the Day Sandwich

Brig Burger Topped with bacon and cheese.

The Brigantine's World-famous Fish Taco Plate

Fettuccine Del Mar With sweet crab, shrimp, littleneck clams, P.E.I. mussels, fresh fish and bacon.

Wok-Tossed Asian Noodles With crisp veggies & shiitake mushroom sauce. Add shrimp, ahi or chicken.

Voted Best Happy Hour

We're always happy at The Brigantine, and we like to spread the joy by offering **terrific food & drink specials** in each restaurant's bar and lounge during our popular happy hours. From SignOnSanDiego.com to the San Diego Union-Tribune to local newspapers throughout the county, our happy hours are **consistently voted best in San Diego.**

(Happy hour is not offered on certain holidays including Valentine's Day, Easter, Mother's Day, Christmas Eve, or New Year's Eve. But don't worry, we'll still be happy!)

www.brigantine.com

Meet the Family!

The Brigantine Seafood Restaurants are part of The Brigantine Family of Restaurants, which includes **Miguel's Cocinas** in Point Loma, Coronado and EastLake, as well as **Zócalo** in Old Town, and **Azul La Jolla**. Look for our new **Zócalo** locations opening in 2007, in 4S Ranch and EastLake. Visit us online at www.BrigantineRestaurants.com.

Private Banquet Rooms

Host your next banquet or special event in one of our **cozy private banquet rooms!** Contact our Group Sales department at 858.268.3916, extension 8, and let us make your next event spectacular!

Escondido
421 West Felicita Avenue
760-743-4718

Visit our other locations, too!

Pt. Loma 2725 Shelter Island Dr. **619-224-2871**

Coronado 1333 Orange Ave. **619-435-4166**

Del Mar 3263 Camino Del Mar **858-481-1166**

La Mesa 9350 Fuerte Dr. **619-465-1935**

Poway 13445 Poway Rd. **858-486-3066**

Lunch Entrées \$9 - \$19

Lunch is served Monday - Saturday 11a - 2:30p.

Grilled Marinated Swordfish *Our signature entrée!*

The Brig's World-Famous Fish Taco Plate

Grilled Fresh Fish Taco Plate *Today's fresh catch.*

San Francisco-style Cioppino

Brig Crab Cake Sandwich On a soft baguette.

Calamari Sandwich With jalapeño cream sauce.

Grilled Chicken Sandwich With mustard aioli.

Brig Burger Sterling Silver chuck patty topped with cheddar, fontina, Point Reyes blue or goat cheese.

Bistro Steak Sandwich With balsamic-glazed onions.

Wok-charred Ahi Atop jasmine rice.

Pollo Cazadores Almond-tortilla crusted chicken breast with cilantro risotto and mango salsa.

Santa Rosalia Shrimp Scampi With avocado butter.

Fettuccine Del Mar Crab, shrimp, clams, P.E.I. mussels, fresh fish & bacon in a rich cream sauce.

Mediterranean Vegetable Plate Eggplant, portobellos, roasted peppers, asparagus, carrots & artichoke hearts.

Add lemon shrimp, seared ahi or grilled chicken.

Seared Scallops Benedict On crispy bacon hash.

Crab & Shrimp Melt On a toasted French baguette.

Escondido Light Lunch Half sandwich & soup or salad.

Starters \$7 - \$13

Napa Valley Nachos With blue & fontina cheeses.

Brigantine Crab Cake A Brigantine tradition!

Blackened Ahi Sashimi

Clams Bordelaise Steamed in garlic & white wine.

Steamed Prince Edward Island Mussels

Fresh Shucked Oysters | Oysters Rockefeller

Crispy Calamari Strips | Carne Asada Empanadas

Coconut-macadamia Shrimp Sticks

Smoked Salmon Summer Rolls

Santa Rosalia Shrimp Scampi With avocado butter.

Jumbo Shrimp Cocktail | Coctel del Mar

Soups & Salads \$5

Clam Chowder | Soup of the Day

Caesar Salad | Spinach Salad | Garden Salad

Entrée Salads \$9 - \$18

Mix & match our delicious entrée salads with your choice of toppings like ahi, shrimp, chicken or steak.

Louie Tomato, avocado, cucumber, jícama & olives.

Cobb House-made blue cheese vinaigrette, crispy bacon, tomato avocado and egg.

Caesar With our fresh house-made Caesar dressing.

Summer Salad Candied pecans, Granny Smith apples, basil, goat cheese & creamy tarragon dressing.

Dinner Entrées \$12 - \$46

In addition to our terrific selection of entrées, we offer a variety of fresh catches and specials each day.

Grilled Marinated Swordfish *Our signature entrée!*
Marinated in soy, Dijon, lemon & garlic.

Truly Royal King Crab Legs *One full pound!*

Cold Water Lobster Tails With lemon & butter.

San Francisco-style Cioppino

Wok-charred Ahi Atop jasmine rice.

Pan-roasted King Salmon With tart apple salsa.

Coconut Macadamia-crust Shrimp

Seared Scallops Benedict On crispy bacon hash.

Calamari Doré With capers and Meyer lemon.

Clams Bordelaise With garlic, white wine & butter.

Fettuccine Del Mar With sweet crab, shrimp, littleneck clams, P.E.I. mussels, fresh fish and bacon.

Fire-grilled Filet Mignon Wrapped in bacon.

Blue Cheese-stuffed Top Sirloin With toasted hazelnuts.

Sterling Silver Prime Rib Au jus with horseradish.

Brig Burger With bacon and cheese.

Pollo Cazadores In a tortilla-almond crust.

Walnut-crust Rack of Lamb Pinot Noir demi-glace.

Wok-Tossed Asian Noodles With crisp veggies & shiitake mushroom sauce. Add shrimp, ahi or chicken.