

34°4'14.8"N



84°16'42.35" W

C O L D

TUNA POKE
AVOCADO, SOY-MUSTARD EMULSION,
RICE CRACKERS 12.95

SMOKED TROUT DIP
HOUSE HOT SAUCE, SALTINES, CHIVES 9.95

PEEL & EAT SHRIMP
OLD BAY, COCKTAIL SAUCE, LEMON
½ POUND 12.95 / POUND 19.95

CEVICHE
CALAMARI, SHRIMP, JALAPENO,
CHARRED PINEAPPLE, AVOCADO 9.95

BRINE SALAD
LOCAL GREENS, TOMATO, RED ONION,
FETA, RED WINE VINAIGRETTE 6.95

SHRIMP, CRAB + AVOCADO SALAD
LOCAL GREENS, TOMATOES, RED ONION, EGG,
POPCORN CRAB, LOUIS DRESSING 14.95

H O T

CLAM CHOWDER
OUR OYSTER CRACKERS CUP 4.95 / BOWL 6.95

CRISPY POINT JUDITH CALAMARI
LEMON MAYO 11.95

EARL'S HUSHPUPPIES
CORN, GREEN ONION, SORGHUM BUTTER 5.95

CRISPY BRUSSELS SPROUTS
HARISSA + SORGHUM GLAZE, BENNE SEEDS 7.95

LUMP CRAB CAKES
CREOLE TARTAR 12.95

BRINE BURGER
GA GROWN - GRASS FED BEEF,
WHITE CHEDDAR, RED ONION, LETTUCE,
OUR PICKLES, SPECIAL SAUCE 11.95

CRISPY FISH SANDWICH
LETTUCE, TARTAR 13.95

LOBSTER ROLL
HOT WITH BUTTER OR COLD WITH LEMON MAYO,
CHOICE OF SIDE 23.95

JUST HOOKED CATCH OF THE DAY

SERVED WITH CHOICE OF TWO SIDES

CHOOSE YOUR CATCH
SALMON 18 | MAHI 23 | GROUPE 27



CHOOSE YOUR PREPARATION
S+P, HERB OIL + LEMON, GARLIC BUTTER + WINE,
BLACKENED + CREOLE BUTTER, SALSA VERDE

ENTREES

FISH TACOS
AVOCADO, SLAW, BAJA SAUCE, CILANTRO, LIME
CREMA, ONE SIDE THREE FOR 16.95

FISH + CHIPS
COD, BAY FRIES, COLE SLAW, TARTAR SAUCE,
LEMON 16.95

LOW COUNTRY BOIL
GULF SHRIMP, HEYWOOD'S ANDOUILLE,
RED POTATOES, CORN 17.95

FRIED GULF SHRIMP BASKET
BAY FRIES, COLE SLAW, COCKTAIL, LEMON 16.95

SHRIMP PASTA
SHRIMP, LINGUINI, PARMESAN + GARLIC
CREAM SAUCE 16.95

BAYOU PASTA
CHICKEN, SHRIMP, HEYWOOD'S ANDOUILLE, ONION,
PEPPERS, LINGUINI, CREOLE SAUCE 17.95

LOBSTER MAC + CHEESE
MAINE LOBSTER, CHEESY SHELLS, BUTTERED
BREAD CRUMBS 24.95

BACON WRAPPED SHRIMP
CRAB STUFFING, LEMON BUTTER SAUCE,
CHOICE OF SIDE 24.95

ROASTED CHICKEN
AUTUMN HASH, CHICKEN JUS 16.95



FRESH SELECTION OF OYSTERS

SERVED WITH COCKTAIL, MIGNONETTE,
LEMON, HOUSE HOT SAUCE

EAST COAST
HALF DOZEN 15 / DOZEN 30

WEST COAST
HALF DOZEN 16.50 / DOZEN 33

GULF
HALF DOZEN 9.50 / DOZEN 17.50

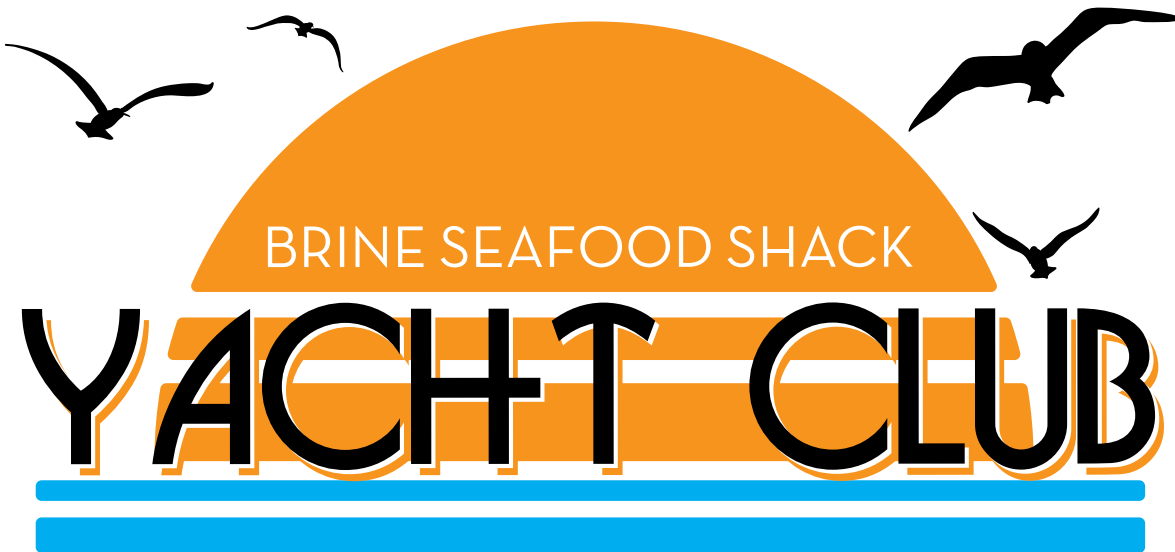


SIDES

BAY FRIES 3.95
SLAW 2.95
CHEESY SHELLS 5.95
BRAISED KALE WITH BACON 4.95
BROCCOLI 4.95
GARLIC, SOY, CHILI FLAKES
CRISPY BRUSSEL SPROUTS 4.95
HARISSA + SORGHUM GLAZE, BENNE SEEDS
STEAMED NEW POTATOES 4.95
BUTTER, PARSLEY
AUTUMN HASH 4.95
SWEET POTATOES, BRUSSELS, ANDOUILLE, GREEN APPLE, ONION
SIMPLE GREEN SALAD 3.95

SWEETS

MINI KEY LIME PIE 3.50
MINI COCONUT PIE 3.50
DARK CHOCOLATE POT DE CRÈME 4.00



BEER

DRAFT

Scofflaw POG Basement 6
Bud Light 5
Orpheus Atalanta 7
Creature Comforts Tropicalia 6

BOTTLE

Southern Barrel Helles Lager 6
Scofflaw Basement Cans 7
Coors Banquet 4
Miller High Life 2.50
Reformation Jude 7
Oskar Blues Beerito 5
Blanche de Bruxelles 16oz 8
Hi-Wire Bed of Nails Brown 6
Miller Lite 4

COCKTAILS

STORMY STRAWBERRY - 9

myers dark rum, strawberries and ginger beer

SANDY FOREPLAY - 9

360 peach vodka, fresh orange juice, passionfruit puree, cranberry juice

PINA COLADA - 9

flor de cana rum, plantation pineapple rum, myers dark rum, coconut crème, grilled pineapple juice

BLUE HAWAIIAN - 9

flor de cana white rum, ballast point fugu vodka, blue curacao, grilled pineapple juice, fresh citrus-ade

PASSION FRUIT MAI TAI - 10

plantation pineapple rum, myers dark rum, allen's triple sec, fresh lime juice, passion fruit puree, grilled pineapple juice, orgeat syrup

BrineSeafood.com - 700 Avalon Blvd, Alpharetta, GA
470.226.2190

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DOWNSTAIRS BAR

BEER

DRAFT

- SCOFFLAW SNEAKY WHEAT 8
- JEKYLL SOUTHERN JUICE 8
- BUD LIGHT 5
- CREATURE COMFORTS ROTATING 6
- MOTHER EARTH WEeping WILLOW WIT 6
- JEKYLL BIG CREEK KOLSCH 6
- 21ST AMENDMENT EL SULLY 6
- TREEHORN DRY CIDER 8

BOTTLE

- SOUTHERN BARREL HELLES LAGER 6
- SCOFFLAW BASEMENT CANS 7
- COORS BANQUET 4
- MILLER HIGH LIFE 2.50
- REFORMATION JUDE 7
- OSKAR BLUES BEERITO 5
- BLANCHE DE BRUXELLES 16OZ 8
- HI-WIRE BED OF NAILS BROWN 6
- MILLER LITE 4

CRAFT COCKTAILS

BOURBON MULE - 8
FOUR ROSES YELLOW LABEL AND GOSLINGS GINGER BEER

SPICED DAIQUIRI - 9
SANTA TERESA 1796 SOLERA RUM, DRAMBUIE, LEMON JUICE, HONEY SYRUP

COOL CUCUMBER - 9
CROP ORGANIC CUCUMBER VODKA, THATCHER'S CUCUMBER LIQUEUR, OLD 4TH WARD GIN, FRESH CITRUS-ADE, SODA WATER AND CUCUMBER

SANDY FOREPLAY - 9
360 PEACH VODKA, FRESH ORANGE JUICE, PASSIONFRUIT PUREE, CRANBERRY JUICE

PALOMA TRUFFLE - 10
PATRON SILVER, LIQUEUR DE PAMPLEMOUSSE ROSE, PINK GRAPEFRUIT JUICE, SIMPLE SYRUP, BLACK TRUFFLE SEA SALT

SPA DAY - 10
OLD 4TH WARD GIN, ST GERMAINE ELDERFLOWER, HIBISCUS TEA, CITRUS-ADE, DRY CHAMPAGNE

SCHOONER - 10
ARDBEG 10 YR SCOTCH, FRESH CITRUS-ADE, WATERMELON JUICE, PEYCHAUD'S BITTERS

FLORIDA HEAT - 9
FLOR DE CANA RUM (INFUSED W/ SERANO, PINEAPPLE, PINK PEPPERCORN), GRILLED PINEAPPLE JUICE, LEMON JUICE, HONEY SYRUP

