



BURL & SPRIG MENU

APPETIZER

PORK BELLY BAO BUNS (5) 20

Slow Braised pork belly, cucumber, pickled onion, cilantro and chicharron in a soft handmade bao bun

HONEY SOY BRUSSEL SPROUTS 12

Fried brussel sprouts tossed with a sweet glaze, topped with pickled onions and fresh cucumber ginger salad

LOBSTER COCTEL CEVICHE 30

Fresh lobster marinated in citrus, coconut milk, sriracha, poblano, red onion and cilantro. Served with tortilla strips.

POT STICKER BOWL 12

Garlic, ginger and ground pork wrapped in a wonton wrapper, smothered in gyoza sauce

GLAZED SHRIMP BAO BUNS (5) 16

Glazed shrimp, cucumber, pickled onion and chicharron in a soft handmade bao bun

OYSTERS (FRESH, CHEF SELECTION)

At market price. Served with horseradish, cocktail sauce and lemon

SALAD

Add steak, chicken or shrimp to any salad 5

ISLAND CHOPPED SALAD 13

Romaine, black beans, cucumber, carrot, pineapple, sweet red chiles, tossed with coconut lime dressing

GINGER SALAD 13

Romaine, iceberg, carrots, onion and sesame seeds drizzled with ginger dressing

HANDHELDS

SOFT SHELL CRAB SANDO 18

Deep fried soft shell blue crab, cucumber kimchi and chombo aioli on a brioche bun

DUJU BURGER 16

Half pound all beef patty, Swiss cheese, grilled onion, romaine, tomato and chimichurri on a toasted broiche bun

JERK CHICKEN WRAP 14

Grilled jerk chicken, romaine, cabbage, sweet red chiles, onion and cilantro lime aioli wrapped in a grilled tortilla

CHIMI BURGER 16

Seasoned beef patty, wilted cabbage, tomato, red onion and salsa rosada

THEE CHICKEN SANDO 16

Fried Marinated chicken thigh, Caribbean slaw and chombo aioli on a grilled brioche bun

ENTREES

BIBIMBAP BOWL 25

Cilantro Rice topped with sesame marinated kale, kimchi, pork burger, pickled onions and chiles topped with avacado, sunny egg and chombo aioli.

CHILEAN SEA BASS 26

Garlic and herb seared fillet served over coconut rice, black beans and finished with ginger slaw

SKIRT STEAK AND CHIMI (FEED UP TO 4) 61

Over 1.5 pounds of grilled skirt steak, topped with chimichurri and flaked salt.

SPICED COULOTTE 32

10 ounce coulotte steak grilled to your preference, served with baby potatoes, sauteed asparagus and chimichurri.

THE BURL BOIL (FEEDS 1 - 2) 50

Classic seafood boil with house seasonings. Snow crab, crawfish, colossal shrimp, andouille sausage, mussels, corn and red skin potatoes

Ask the server about menu items served raw. Consuming raw food may increase your risk of food born illness

333 W. WESTERN AVE, MUSKEGON MI 49440 | (231)900-1313 | www.burlsprig.com