

# Brigg's Oyster Co. Debuts at Suncoast Hotel and Casino

LAS VEGAS, Dec. 14, 2015 [/PRNewswire/](#) -- Brigg's Oyster Co.– an inviting new dining experience offering the freshest flavors from the sea, and so much more – has made its premiere at the Suncoast Hotel and Casino in northwest Las Vegas.

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"Created to please both the eyes and the palate, Brigg's Oyster Co. is a cool new addition to the northwest Las Vegas dining scene," said Kerrie Burke, Vice President and General Manager of Suncoast. "With fresh takes on classic dishes, fresh and innovative sushi creations, original dishes by our talented chefs, and a seasonal selection of fresh oysters from coast-to-coast, Brigg's is a delicious experience for any local seafood fan."

Set in a brightly illuminated yet intimate space, Brigg's is centered around its open exhibition kitchen. This feature draws customers right into the middle of the action, as chefs create the restaurant's bold and unique flavors right before their eyes. Imagined as a modern interpretation of a classic bistro, Brigg's design is accented by its chalkboard entryway, clean lines of polished wood and metal, stylish convex mirrors, and black-and-white artwork. Tufted crimson banquettes flank the main serving counter, providing guests with various seating options that further enhance a social and convivial atmosphere.

The menu is built on the classics of seafood. Start with a creamy corn and potato chowder, accented with a touch of slow heat; a seafood gumbo of rich brown roux, Cajun spices, Andouille sausage and okra, with shrimp and lobster; or Brigg's presentation of the classic shrimp cocktail. Main dishes include the restaurant's signature lobster roll, featuring Maine lobster in a creamy basil and mustard mayo, wrapped in a soft toasted bun and served with home fries and the house signature slaw; a pan roast of lobster, shrimp, crab, fresh tomatoes and brandy cream; seafood Cobb salad, a delightful blend of bacon, avocado, egg, tomato, shrimp and crab, tossed with house-made bleu cheese dressing; and pan-seared bistro steak, served in a rich wine and mushroom demi-glace.

Ahi tuna fans can go traditional with an ahi tuna stack of wonton, ahi, rice, avocado and tomato concasse; adventurous with the ahi tuna tacos, featuring ahi in a wonton shell, topped with spicy ponzu sauce and BBQ mayo; or as part of a robust menu of traditional and creative takes on sushi favorites.

And representing Brigg's namesake dish, seasonal oyster selections range from Pacific Coast Kumamotos to Blue Point oysters of the East Coast, while mussel fans are sure to love the chilled New Zealand mussels served in a cilantro lemon infusion.

"Brigg's Oyster Co. is the latest step in our nationwide initiative to enhance the relevance and appeal of Boyd Gaming's dining options for customers of every generation," said Keith Smith, President and Chief Executive Officer of Boyd Gaming. "Whether you are a first-time visitor or a long-time guest, Brigg's provides another compelling reason to visit the Suncoast."

Debuts at Boyd Gaming properties in recent months include the California Noodle House at the California Hotel and Casino in Las Vegas; The Filament bar at the Fremont Hotel and Casino in Las Vegas; and The

Spotted Horse Tavern and Dining Parlor at Evangeline Downs Racetrack Casino and Hotel in Opelousas, La. See the latest at: [BoydGaming.com/Amenities](http://BoydGaming.com/Amenities).

### **About Boyd Gaming**

Headquartered in Las Vegas, Boyd Gaming is a leading diversified owner and operator of 22 gaming entertainment properties located in Nevada, Illinois, Indiana, Iowa, Kansas, Louisiana, Mississippi and New Jersey. Additional news and information on Boyd Gaming can be found at [www.boydgaming.com](http://www.boydgaming.com).

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