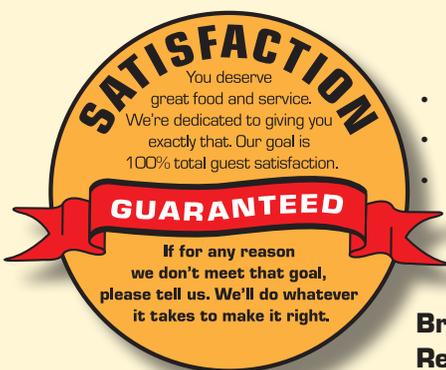


# LUNCH MENU

Please notify us immediately of any food allergies.



- Kindly silence your mobile devices.
- Sales tax will be added to the price of all food and beverage items served.
- Cash, Mastercard, VISA, American Express, Diner's Club, Carte Blanche, Discover and Domestic Traveler's Checks accepted with proper I.D.
- ATM located in the back stairwell.

**Brick Alley Pub & Restaurant • 140 Thames Street • Newport, RI 02840**  
**Reservations Tel: 401-849-6334 • WiFi: 4018496334**  
**E-mail: [contact@brickalley.com](mailto:contact@brickalley.com) • Website: [brickalley.com](http://brickalley.com)**

---

Printed on recycled paper. Brick Alley instituted a complete recycling program in 1988, and was featured in *Recycler Magazine*.

## Welcome

Begin with a selection from our award winning beverage menu or choose a wine from our extensive wine list. **Our wine list features over 100 different vintages and has received the Wine Spectator Award of Excellence.**



### HOUSE INFUSED 8

We use premium spirits New Amsterdam Vodka and 100% Blue Agave Sauza Tequila as our base spirits. When available we infuse our spirits with ingredients grown locally by @ROMAFarms

#### Ruby Red Rosemary Refresher

House infused rosemary vodka, St. Germaine Elderflower liqueur, grapefruit juice and a splash of soda.

#### Sweet Heat Margarita

Jalapeño infused tequila, triple sec, ancho chile liqueur, pineapple juice, lime.

#### Rosemary Vodka Collins

Rosemary infused vodka, sour and soda.

### SANGRIA Glass 8 Pitcher 28

#### Sparkling Blackberry Sangria

Cristalino Cava Brut, St. Germaine Elderflower Liqueur, club soda and house made blackberry syrup.

#### Cabernet Sangria

California Cabernet, Peach Brandy, sprite, orange juice and fresh cut fruit.

#### Pinot Grigio Sangria

Duetorni Pinot Grigio, Peach Brandy, sprite, orange juice and fresh cut fruit.

### FAMOUS OVERSIZED TRIPLE SHOT MARTINIS 10

Brick Alley's signature oversized cocktail glasses are a throwback to the 1940's and 50's. All martinis are also available "On the Rocks".

#### Bikini Martini

New Amsterdam Vodka, Malibu Rum, pineapple juice and a dash of grenadine.

#### Brick Alley Cosmopolitan

Absolut Citron Vodka, Cointreau, a hint of lime and a splash of cranberry.

#### Chocolate Martini

New Amsterdam Vodka and White Crème de Cacao dusted with hand shaved chocolate.

#### Cool Cucumber Martini

Prairie Organic Cucumber Vodka with muddled cucumber, mint and ginger syrup.

#### Espresso Martini

New Amsterdam Vodka, Frangelico Hazelnut Liqueur, Baileys Irish Cream and a shot of chilled espresso.

#### Grapefruit Flower Martini

House infused rosemary vodka, St. Germain Elderflower liqueur and grapefruit.

#### Bob W's Espresso Martini

Stoli Vanil, Tia Maria, Licor 43 and chilled espresso.

#### Key Lime Martini

Licor 43, lime juice and cream served in a graham cracker crust rimmed glass.

#### Limoncello Lemon Drop Martini

New Amsterdam Vodka and Pallini Limoncello in a sugar rimmed glass.

#### Dirty Pickle Martini

Rosemary Infused Vodka, Dry Vermouth, pickle juice, olive juice.

#### Summer Breeze Martini

Hendrick's Gin, St. Germain Elderflower Liqueur and Brancot Sauvignon Blanc with a floater of Cristalino Cava Brut.

#### Side Car

Hennessy, Triple Sec and sour, shaken and served straight up.

### MARGARITAS Glass 8\* Pitcher 28\*

We use 100% Blue Agave Sauza Tequila in the following recipes.

#### Sweet Heat Margarita

Jalapeño infused tequila, triple sec, pineapple juice, lime.

#### Horni Margarita

Sauza Hornitas Tequila with a splash of cranberry.

#### Pickled Margarita

Jalapeño infused tequila, pickle juice.

#### Blackberry

House made blackberry purée, sugar rim.

**Don Julio's Ultimate** Glass 12\* Pitcher 40\*  
Don Julio Añejo Tequila and Grand Marnier.

## CLASSIC COCKTAILS 8

We did not think our predecessors would mind if we threw in a few modifications for you to enjoy.

### Moscow Mule

Stolichnaya Vodka, ginger beer and lime juice.

### Kentucky Mule

Buffalo Trace Bourbon.

### Blueberry Mule

Stolichnaya Blueberry Vodka.

### Cucumber Vodka Collins

Prairie Organic Cucumber Vodka, sour and soda.

### Rosemary Vodka Collins

House infused rosemary vodka, sour and soda.

### BAP Old Fashioned

Buffalo Trace Bourbon, orange bitters, muddled orange, cherry and sugar.

### Cucumber Vodka Gimlet

Prairie Organic Cucumber Vodka and sweetened lime juice on the rocks in a martini glass.

---

## ODBC ICED COFFEE COCKTAILS 8

*That's Organic Dark Brewed Cold*

Brick Alley is proud to serve Wicked Joe Coffee Company Certified Organic fair trade coffee.

### Nutty Irishman

Frangelico Hazelnut Liqueur and Bailey's Irish Cream.

### Kentucky Coffee

Buffalo Trace Bourbon.

### Irish Coffee

Jameson Irish Whisky and Bailey's Irish Cream.

### Coffee Milk Punch

RumChata, Kahlua, milk and Autocrat coffee syrup.

---

## HOUSE SPECIALITY COCKTAILS 8

### Atomic Apple

Angry Orchard apple cider, Fireball Whisky, served over ice in a mason jar with a sprig of fresh mint.

### Cable Car

Captain Morgan Spiced Rum, triple sec, lime and sour.

### White Lightning Apple Pie

Ole Smokey Apple Pie Moonshine, Stoli Salted Caramel Vodka and apple juice and a dash of cinnamon, served over ice in a mason jar with a sprig of fresh mint.

### Bahama Mama

Malibu Coconut Rum, Myer's Dark Rum, Cruzan Rum, banana liqueur, pineapple, orange juice and grenadine on the rocks.

### Gosling's Dark and Stormy

Gosling's Black Bermuda Rum and Ginger Beer with a lime.

### Jack Daniel's Lynchburg Lemonade

Jack Daniel's, triple sec, sour and sprite, stirred with ice in a mason jar.

### Juan Daly

Sauza Silver Tequila, raspberry sweet tea and pink lemonade.

### John Daly

Firefly sweet tea vodka and pink lemonade.

### Magic Marc's Pink Lemonade

Prairie Organic Cucumber Vodka, St. Germaine, a squeeze of lime and pink lemonade.

### Mojito Cubano

Cruzan White Rum, fresh mint, lime, super fine sugar and soda water.

---

## FAMOUS FROZEN LIBATIONS 9

Brick Alley put frozen drinks on the map in Newport way back in 1980.

### Frozen Mudslide

No fillers or mixers here . . . just New Amsterdam Vodka, Dark Crème de Cacao, and Bailey's Irish Cream. Choice of traditional, chocolate, strawberry, shamrock, coconut or brownie.

### Lava Flow

Cruzan Rum, Cream of Coconut, pineapple juice and banana lusciously blended and garnished with a strawberry "Lava Flow".

### Slow Train to Mazatlan

From the most notorious cantina in all of Mexico, Tommy D's in Mazatlan. A frothy concoction of strawberries, bananas, peach brandy and Bacardi Black Rum.

### Frozen Bacardi Daiquiris

Choice of strawberry or blackberry.

### Frozen Strawberry Mojito

A frosty sweet strawberry blast with a refreshing mint finish.

---

## BLOODY MARY'S

Our bloody mary mix is made fresh in house and served in a 16 oz. shaker glass.

### Brick Alley Classic 7

Our house made bloody mary mix, New Amsterdam Vodka, celery, pickle and lime.

### Hot Maria 8

Jalapeño infused Tequila, Sriracha, fresh jalapeño and celery. Want some big kid hot sauce? Just ask.

### The Farmette 8

Prairie Organic Cucumber and Rosemary Infused vodkas, cucumber and celery.

### Newport Jerky Mary 8

Absolut Peppar Vodka, Newport Jerky Roadkill chipotle hot sauce and a skewer of gourmet cabernet and herb beef jerky with a touch of bacon salt on the rim.

### Sunday Funday is Every Day! 14

Tito's Vodka, 2 Jumbo Cocktail Shrimp, lemon and celery.

# STARTERS

**Soup of the Day** cup 3.50 bowl 3.95

**Our Famous Award Winning Creamy Newport Clam Chowder** cup 5.95 bowl 6.95

**2-Alarm Chili** cup 4.95 bowl 6.95

**Lobster Bisque** cup 5.95 bowl 6.95

**\* Gary's Portuguese Littleneck Clams**

Steamed littlenecks with white wine, green peppers, onions, garlic, olive oil, and medium spiced chourico Portuguese sausage.

The 50th Anniversary issue of "Bon Appetit" named this simple recipe one of the 13 best recipes in the history of the magazine. 13.95

**\* Zuppa Di Clams**

Local littleneck clams steamed in clam broth, white wine, garlic, fresh basil and black pepper. Bread for dunking in the broth upon request. 12.95

**\* Ahi Tuna Sliders**

**(Availability Subject to Market)**

Crispy wontons topped with chilled, sliced, pepper and herb crusted, pan seared **RARE** Ahi tuna and a wasabi cream sauce. Served with soy sauce, pickled ginger and wasabi. 12.95

**Baked Stuffed Clams a la Portuguese**

Three large stuffies with chopped clams, medium spiced chourico Portuguese sausage, chopped bacon, onions, peppers, a touch of crushed red pepper, bread crumbs and spices, topped with bacon. 9.95

**Fried Point Judith Calamari**

Hand-cut breaded calamari rings and tentacles, deep-fried then tossed in garlic butter, lemon and sliced banana pepper rings.

Ask for marinara or tartar sauce. 10.95 large 12.95

**Fried Shrimp (10)**

Sustainably raised Argentine red shrimp, fried golden brown and served with chipotle mayonnaise for dipping. 10.95

**Brie and Apple Bruschetta**

Triple cream brie, fresh apples, applewood smoked bacon and green onion. 8.95

**Tuscan Bruschetta**

Crusty sliced Italian bread topped with basil, extra virgin olive oil, chopped tomatoes, garlic and fresh mozzarella cheese. Baked until it is nice and crispy and served with a side of balsamic reduction. 8.95

**Fried Sweet Potato Wedges** 6.95

**Quesadilla**

Jack and cheddar cheese, chopped mild green chilies in a pan grilled flour tortilla. Served with sour cream, guacamole and fresh pico de gallo. 7.95

**Add Mildly Spiced SALSA MARINATED Chicken** Add 5.95

**Add BBQ Pulled Pork** Add 7.95

**Add Machaca Beef** Add 7.95

**Breaded Mozzarella Wedges**

Mozzarella cheese wedges with Italian seasoned breading. Served with marinara. 8.95

**Warm Spinach, Artichoke and Bacon Dip**

Tender spinach and artichoke hearts blended with cream and parmesan cheese. **Topped with chopped tomatoes and crumbled bacon.** Served with fresh house fried tortilla chips. 9.95

## WINGS

**Crispy Mild Wings**

Buffalo marinated and fried crispy. (12) 9.95

**Rhode Island Red Hot Wings**

Spicy broiled chicken wings (12) 9.95

**Sriracha Honey Fish Sauce Wings**

Traditional Vietnamese with a Touch of Aquidneck Honey (12) 9.95

**Scorching Hot! Habanero Wings**

(TOO HOT – TOO BAD) (12) 9.95

**Crispy Chicken Tenders**

Crispy chicken tenders served with your **choice** of: barbeque, honey mustard or marinara sauce. 10.95

**Crispy Boneless Buffalo Chicken Tenders**

Crispy chicken tenders dipped in our house-made Buffalo sauce. Served with sides of blue cheese dressing and celery sticks. 10.95

**Large Basket of Salt/Pepper/Garlic Seasoned Fries** 5.95

**Fried Shoe String Onions**

Chipotle mayonnaise for dipping. 6.95

## FAMOUS NACHO PLATTERS

**Cheese Nacho Platter**

House made corn tortilla chips and melted cheddar-Jack Cheese - that's it! Served with a side of salsa. 9.95

**Ultimate Nacho Platter**

House made corn tortilla chips, melted cheddar-Jack cheese, mild Anaheim chile salsa, refried beans, guacamole & sour cream. 13.95

**Louie Murphy's Chicken Nacho Platter**

House made corn tortilla chips, mildly-spiced, **salsa marinated** chicken chunks, melted cheese, salsa and sour cream. 13.95

**Machaca Beef Nacho Platter**

House made corn tortilla chips, topped with 8 hour slow cooked seasoned shredded beef, Jack and cheddar cheese, sliced fresh jalapeños and sour cream. Served with a side of fresh pico de gallo. 14.95

**Texas Chili Nacho Platter**

House made corn tortilla chips, topped with 2-alarm chili, Jack and cheddar cheese, sliced fresh jalapeños and sour cream. Served with a side of fresh pico de gallo. 12.95

**California Style**

All of our nachos can be made "California Style" – topped with shredded lettuce, chopped tomatoes and sliced fresh jalapeños. Add 3.00

## YOU-NAME-IT-NACHO-TOPPINGS

Chopped Tomatoes .....	1.00
Sour Cream .....	3.00
Refried Beans .....	3.00
Guacamole .....	Small 3.95 Large 7.95
Machaca Beef .....	7.95
Sliced Jalapeños.....	1.00
Shredded Lettuce.....	1.00
Pico de Gallo.....	3.00
Salsa .....	3.00
Salsa Marinated Chicken Chunks.....	5.95

\*Rhode Island Health department warns that eating partially cooked seafood increases your risk of illness. Consumers who are especially vulnerable to foodborne illness should order their seafood thoroughly cooked. Children 12 years of age or younger may not be served undercooked seafood.

## MAIN PLATE SALADS

### Unlimited Soup, Salad & Bread Buffet A la carte per person 12.95

As is the case with any buffet, sharing will result in an additional a la carte charge.

#### Salad Buffet Combo for ONE person

If **you** are having a burger, sandwich, starter or lunch entrée priced at 8.95 or more **you** may add the salad buffet for an **additional 7.95**.

**This special offer is designed for one person.**

**As is the case with any buffet, splitting or sharing is not permitted.**

#### \* Pan Seared **RARE** Sliced Ahi Tuna Salad

Chilled, sliced, pepper crusted **RARE** Ahi Tuna served on a bed of honey-ginger dressing tossed mesclun greens. Garnished with cucumber slices, pickled ginger, carrot sticks and crispy wontons. Lightly dusted with sesame seeds.

**(Ask for wasabi and soy sauce.)** 16.95

#### Nonna's Italian Tossed Salad

A homestyle classic. Mixed greens, chopped celery, thin sliced green sweet bell peppers, baby carrots, sliced cucumbers, cherry tomatoes, shaved parmesan cheese, Bermuda red onion and croutons tossed with Italian dressing. 8.95

#### Greek Salad

Traditional Greek salad with tomatoes, cucumbers, Kalamata olives, red onion, green peppers, pepperoncini, feta cheese and Greek dressing. 8.95

**Add pan-bronzed Cajun salmon fillet** add 12.00

#### Seaweed Superfood Salad

Seaweed tossed with sesame oil and sesame seeds on a bed of quinoa, fresh garden vegetables and shaved cabbage lightly dressed with house made soy vinaigrette. 9.95

**Add seared rare ahi tuna slices** add 8.00

**Add one half sliced avocado** add 3.00

#### Create Your Own Lettuce Wraps

Hot spicy Asian peanut marinated chicken served with lo mein noodles, fresh veggie-cilantro relish and local hydroponic Boston Bibb lettuce for wrapping.

*Includes 3 sauces:* Thai peanut, sweet chili and soy. 13.95

#### "Fat Tuesday" Salad

New Orleans style hot sliced Cajun chicken breast with mixed greens, tomatoes, cucumbers and hard-cooked eggs with warm, spicy honey mustard dressing topped with crumbled bacon. 12.95

#### Hot Buffalo Chicken Salad

**Choice** of crispy Buffalo chicken tenders **or** boneless and skinless Buffalo marinated chicken breast, broiled, then sliced and served over mixed greens, chopped celery, tomatoes and cucumbers with crumbled Great Hill blue cheese and a side of bleu cheese dressing. 12.95

#### Harvest Salad

Spring mix, Great Hill bleu cheese, dried cranberries, crisp sliced apples and walnuts with balsamic vinaigrette **or** your choice of dressing. 8.95

**Add Cajun chicken** add 5.95

\*Rhode Island Health department warns that eating partially cooked seafood increases your risk of illness. Consumers who are especially vulnerable to foodborne illness should order their seafood thoroughly cooked. Children 12 years of age or younger may not be served undercooked seafood.

## PIZZA

Your **CHOICE** of 10" crispy thin-crust **or** the staff's favorite chewy, thicker garlic bread pizza. Anchovies? ~ Just Ask!

#### Buffalo Chicken Pizza – (Hot)

Our thin crust pizza topped with blue cheese, fresh spinach, shredded mozzarella, scallions and sliced fried boneless and skinless **spicy** Buffalo-marinated chicken. 12.95

#### Chicken Bacon Ranch Pizza

Chunks of fried chicken with chopped applewood smoked bacon, Brick Alley's famous garlic ranch dressing, thin sliced apples and fresh green onion. 12.95

#### Spicy Shrimp Pizza – (Hot)

A spicy combination of shrimp, **crushed red pepper**, roasted red peppers, spinach, garlic, olive oil, parmesan and shredded mozzarella. 13.95

#### Pizza Margherita

Vine ripened tomatoes, shredded mozzarella, fresh mozzarella and fresh basil. 11.95

#### Arugula Salad Pizza

A thin crust 10" pizza brushed with extra virgin olive oil then topped with shredded mozzarella, fresh mozzarella and baked. After baking the pizza is topped with fresh chilled arugula salad greens tossed with extra virgin olive oil, balsamic vinegar, salt & pepper and shaved parmesan. 12.95

#### Kale Pesto Veggie Pizza

Beets, butternut squash, zucchini, onions, peppers, carrots, fresh Vermont Creamery goat cheese, a drizzle of Aquidneck Honey tossed in kale pesto sauce. 12.95

**GLUTEN FREE crust available** for Kale Pesto Veggie, Margherita, Spicy Shrimp and Arugula pizza. Add 2.00  
Please be aware that our kitchen is not gluten free.

# SEASONAL LUNCH SPECIALS

---

## STARTERS

---

### **French Onion Soup Gratinée**

A hearty bowl of traditional recipe French Onion Soup topped with a house made crouton and melted Swiss, cheddar and Jack cheese. 6.95

### **Jumbo Shrimp Cocktail (5)** 14.95

### **Roasted Bone Marrow**

With herb salad and crusty bread. 11.95

### **Cheese & Fruit Platter**

Queso Manchego, Cabot Private Stock Black Wax Cheddar, Vermont Creamery Goat Cheese, Great Hill Blue Cheese with Aquidneck Raw Honey, Sriracha fig jam, fresh fruit and crostini. 13.95

---

## ENTRÉES

---

***Includes:***  
**One Available Side Item.**

### **NAWLINS Jambalaya**

Shrimp, chicken, andouille sausage, rice and traditional jambalaya vegetables and spices. Garnished with sweet red and yellow pepper confetti. 14.95

### **Smoked Half Duck**

Slow cooked and glazed with maple syrup, Buffalo Trace Bourbon and whole grain mustard. 21.95

### **Forever Braised Boneless Beef Short Ribs**

Braised low and slow, resulting in meat that is deeply flavored, sublimely succulent and tender as can be imagined, yet maintaining a wonderful texture. Served on a bed of garlic smashed potatoes. Served with choice of additional side. 18.95

### **Lou's Bone In Rib Eye Au Poivre**

A beautifully marbled 18 oz. steak crusted with black peppercorns and finished with a sauce of cognac, fresh cream and a hint of dijon. 32.95

### **Carne Rio**

Lightly seasoned half pound shoulder tender broiled to your liking and sliced over a bed of black beans and rice and topped with fresh pico de gallo. 15.95

# SANDWICH & BURGER PLATTERS

All sandwich and burger platters are served with a pickle and choice of side salad, side Caesar salad, cole slaw or fries. Other sides available at a la carte prices.

## Lobster Salad Roll *Newport's Favorite!*

Lobster salad piled high, served on a grilled New England style hot dog roll with lettuce and mayonnaise and a side of classic cole slaw. 21.95

## Lobster Reuben Sandwich

**Chilled** lobster meat, melted Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread. 21.95

## Lobstacado Sandwich

Open-faced **cold** lobster salad and sliced avocado on a toasted English muffin half, topped with melted muenster cheese. Served with choice of side. This is a "knife and fork" sandwich. 17.95

## Lobster Salad Club

Brick Alley's famous lobster salad piled high with applewood smoked bacon, fresh tomato, crisp lettuce, American cheese and mayonnaise on white toast. 22.95

## BBQ Pulled Pork Sandwich

Tender flavorful smoked pork shoulder with apple cider vinegar based Carolina style sauce, piled high on a grilled split roll with slaw on the side. Ask for caramelized onions. **This is a "knife and fork" sandwich.** 12.95

## Cajun Chicken Sandwich

Hot & spicy pan-bronzed boneless and skinless chicken breast on a bulkie roll with lettuce, tomato, onion and mayonnaise. 11.95

## Hearty Chicken Spinach Melt

Broiled boneless and skinless chicken breast on grilled Euro whole wheat bread with melted Swiss and warm rich spinach and artichoke spread. 11.95

## Grilled Reuben Sandwich

Corned beef or smoked turkey, Swiss cheese, sauerkraut and Thousand Island dressing on rye bread. 11.95

## Tomato, Basil & Fresh Mozzarella Bruschetta Sandwich

**Crispy, crusty** Italian garlic bread with fresh basil, sliced tomatoes and fresh mozzarella cheese. Served with a side of balsamic reduction. 11.95

## Baja Grandé Fish Tacos (2)

Pan-Bronzed Cajun native scrod, cilantro slaw and pico de gallo piled into flour tortillas. **Served with mixed black beans and rice, or your choice of available side.** 14.95

## \* Marinated Steak Tip Sandwich or Wrap

**Marinated** sirloin steak tips sautéed with peppers and onions, with **Pepper Jack** cheese on a split roll or wrap. 12.95

**"Loaded" Steak Tip Sandwich or Wrap** with all of the above plus banana pepper rings, fresh sliced jalapeños and sliced mushrooms. **Add 2.00**

## TUESDAY ONLY

### Albondigas Soup

A steaming cup or bowl of Mexican meatball & vegetable soup garnished with crispy tortilla strips and fresh cheddar-Jack cheese. If you like Mexican food try this!

A 35 year Brick Alley tradition.

cup 4.95 bowl 5.95

## Plumby's Crispy Chicken BLT

The most popular sandwich at our upstairs burger bar. Pan fried breaded half pound chicken breast with Vermont Cheddar cheese, house made chipotle mayo, bacon, arugula and tomato. 12.95

## Quinoa Boston Bibb Veggie Burger

Brown rice, quinoa, bulgur and vegetables are combined into an all natural, fiber-rich burger with the texture of a meat burger. Topped with fresh avocado and Brick Alley's famous pico de gallo and **served on Boston bibb lettuce.** 11.95

## Smoked Turkey Club

Smoked turkey, lettuce, bacon, tomatoes, mayonnaise and American cheese on your choice of toast. 11.95

We are proud to partner with third generation family butcher Pat La Frieda Meats for our 10 oz. Short Rib, Brisket and Chuck Patty. Beef for our burgers is raised humanely and sustainably on family farms and is ground specifically for us to ensure freshness and quality.

### \* Burger

Lettuce, tomato and onion. 9.95

### \* Cheeseburger

Choice of Swiss, muenster, Vermont cheddar, American, mozzarella or pepper-Jack cheese. 10.95

### \* Bacon Cheeseburger 11.95

### \* Huntsman Burger

Topped with applewood smoked bacon, Great Hill blue cheese and Vermont cheddar cheese. 12.95

### \* Gourmet Burger

Topped with bacon, portobello mushrooms, crumbled Great Hill blue cheese, and a side of garlic-horseradish aioli sauce. 12.95

### \* Sedona Burger

Pepper-Jack cheese, applewood smoked bacon and sliced fresh jalapeños, served on a bulkie roll with lettuce, tomato, onion, and a side of our chipotle aioli sauce. 12.95

### \* Patty Melt

Traditional grilled cheese on rye with a burger sandwiched inside. **Grilled onions optional.** 11.95

### \* Carolina BBQ Burger

Applewood smoked bacon, cheddar cheese, apple cider vinegar based Carolina style sauce, with a pile of fried shoe string onions. 12.95

## Fried Fish, Fries & Classic Slaw

**Rhode Island style breaded** (not heavy beer battered) fried cod served with classic cole slaw and fries. 14.95  
**(No added side – This is Not A Sandwich)**

## Fried Shrimp & Fries

Sustainably raised Argentine red shrimp fried golden brown and served with chipotle mayonnaise for dipping and classic slaw. 16.95

**(No added side) – This is Not A Sandwich**

\*Rhode Island Health department warns that eating partially cooked ground beef, seafood or eggs increases your risk of illness. Consumers who are especially vulnerable to foodborne illness should order their ground beef or eggs thoroughly cooked. Children 12 years of age or younger may not be served undercooked ground beef.

# LUNCH ENTRÉES

Lunch entrées **INCLUDE** your choice of a small garden salad, small Caesar salad, French fries, garlic smashed potatoes, broccoli, broccoli hollandaise, mixed black beans & rice, garlic broccoli, cilantro slaw, cole slaw or garlic bread.

## Salad Buffet Combo for ONE person

If **you** are having a burger, sandwich, starter or lunch entrée priced at 8.95 or more **you** may add the salad buffet for an **additional 7.95**. This special offer is designed for one person.

**As is the case with any buffet, splitting or sharing is not permitted.**

## STEAKS

### Choose Your Cut . . .

\* 8 oz. Center Cut Black Angus Filet Mignon 23.95

\* 9 oz. New York Sirloin 22.95

\* 18 oz. Bone In Rib Eye 32.95

### Choose Your Style . . .

**Frites:** Over garlic butter fries.

**Au Poivre:** Cracked black pepper crusted with Cognac dijon fresh cream sauce.

**Home Style:** Pan gravy and wild mushroom garlic butter.

**Buttery Blue:** Garlic butter and Great Hill Blue cheese.

**Steak House Onion:** Caramelized onions on the bottom and fried shoe string onions on top.

### Surf & Turf Combo

Add three of our famous Baked Stuffed Shrimp to any steak or chicken entrée for an **additional 11.00**

## Marinated Sirloin Steak Tips

Chunks of tender, flavorful marinated sirloin sautéed with garlic and black pepper, finished with button mushrooms and a beef demi-glace. (Degree of doneness will vary slightly due to variations in size of chunks). Accompanied by Gorgonzola spiked garlic smashed potatoes. Served with choice of additional side. 17.95

## Chicken Parmigiana

Breaded chicken breast, pan-fried then topped with tomato sauce, parmesan and mozzarella. Baked and topped with fresh basil chiffonade. Served over pasta marinara and choice of additional side. 13.95

## Lemony Chicken Piccata

Boneless and skinless chicken breast pan-seared and finished with white wine, lemon butter and capers, served over **choice of:** penne, angel hair, red pepper rigatoni or garlic rigatoni. 13.95

## Salmon Fillet "Your Way"

**Choice of:** Pan-Bronzed Cajun, Lemony Piccata or Broiled Teriyaki Pineapple Glazed. 19.95

## Penne Alfredo with Julienne Garden Vegetables

A rich creamy sauce loaded with parmesan cheese and garlic 12.95

**Add Chicken** 5.95 **Add 4 Shrimp** 9

## Pasta Pomodoro

Fresh roasted garlic rigatoni with a light sauce of extra virgin California olive oil, fresh chopped tomatoes, basil, garlic, black pepper and a dash of crushed red pepper. Garnished with sun dried tomatoes and shaved parmesan. 12.95

**Add Julienne Garden Vegetables** 4.95

**Add Chicken** 5.95 **Add 4 Shrimp** 9

## \* Seared RARE Ahi Tuna Steak (Availability Subject to Market)

9 oz. pepper and herb crusted, pan seared rare. Served on a bed of spinach and chopped tomatoes. 21.95

## Baked Stuffed Jumbo Shrimp

Crabmeat, chopped scallops, mushrooms, Jack cheese, seasoned bread crumbs, white wine and butter stuffing. 19.95

## New Bedford Fisherman Scrod

Oven roasted fresh native scrod with chourico, kale, chopped tomatoes, white beans, garlic, crushed red pepper and white wine. Finished with chopped red sweet peppers and fresh cilantro. Doctor Recommended. 17.95

## Simply Baked Georges Bank Sea Scallops

Baked in wine and butter with a butter crumb topping. 19.95

## Scallops Picatta

Pan-seared Georges Bank sea scallops in a sauce of lemon, white wine, butter and capers over your choice of pasta. 19.95

## Pan-Bronzed Cajun Sea Scallops 19.95

## Fried Sea Scallops

With classic cole slaw, fries and tartar sauce. 19.95  
**(No added side)**

## Baked Lobster Mac 'N' Cheese

Chunks of 100% claw and knuckle native lobster meat are suspended in a creamy blend of parmesan, Swiss and cheddar cheese, with a hint of Sherry wine and lobster stock. Topped with a buttery parmesan bread crumb crust. 18.95

## Triple Hot! Hot! Hot! Buffalo Pasta

**The name says it all – "Triple Hot". No Crybabies. No Wimps.**

In an aged cayenne red pepper cream sauce on fresh crushed red pepper rigatoni. This very spicy pasta dish is garnished with chopped tomatoes and fresh spinach. 12.95

**Add 4 Shrimp** 9 **Add Chicken** 5.95

## "Kicked Up" Lobster Ravioli

Fresh lobster and parmesan cheese stuffed ravioli in a **spicy** pink Ketel One vodka sauce. 18.95

## \* Mike's Portuguese Clam Pasta

Local steamed littlenecks in the shell with white wine, green peppers, onions, crushed red pepper, garlic, olive oil and chourico . . . finished with chopped red sweet peppers and fresh cilantro. Choice of pasta: angel hair, crushed red pepper rigatoni (**HOT**) or penne. 15.95

## \* Zuppa Di Clams Pasta

Local steamed littlenecks in the shell, with clam broth, white wine, garlic, fresh basil and black pepper over angel hair. Bread for dunking in the broth upon request. 15.95

\*Rhode Island Health department states that eating partially cooked ground beef, seafood or eggs increases your risk of illness. Consumers who are especially vulnerable to foodborne illness should order their ground beef, seafood or eggs thoroughly cooked. Children 12 years of age or younger may not be served undercooked ground beef, seafood or eggs.