

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 local 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. 13.95

*** 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. 10.95

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

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 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

One Dozen Jumbo Roasters

Crispy Mild Wings

Buffalo marinated and fried crispy 11.95

Georgia Gold Wings

Sweet and tangy honey mustard BBQ sauce 11.95

Rhode Island Red Hot Wings

Spicy broiled chicken wings 11.95

Scorching Hot! Habanero Wings

(TOO HOT – TOO BAD) 11.95

Crispy Chicken Tenders

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

Crispy Boneless Buffalo Chicken Tenders

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

Fried Avocado

Fried avocado slices and chunks with chipotle mayo, arugula, and chopped sweet red peppers. 11.95

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	1.50
Refried Beans	3.00
Guacamole	Regular 4.95 Large 8.95
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 8.95.

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, carrots, sliced cucumbers, tomatoes, shaved parmesan cheese, Bermuda red onion and croutons tossed with Italian dressing. 9.95

Greek Salad

Traditional Greek salad with tomatoes, cucumbers, Kalamata olives, red onion, green peppers, pepperoncini, feta cheese and Greek dressing. 9.95

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

SALAD TOPPERS

Cajun Chicken 5.95

Pan-Bronzed Cajun Salmon 12.00

*** Seared Rare Chilled Ahi Tuna Slices 8.00**

Half Sliced Avocado 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. 13.95

Hot and Spicy 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. 13.95

Harvest Salad

Spring mix, Great Hill bleu cheese, dried cranberries, crisp sliced apples and walnuts with balsamic vinaigrette **or** your choice of dressing. 9.95

Add Cajun chicken add 5.95

Add seared rare ahi tuna slices add 8.00

Add one half sliced avocado add 3.00

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PIZZA

10" crispy thin-crust pie

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

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

TACOS

Tuna Poke Tacos *

Build your own: flour tortillas, chilled seared Ahi tuna, arugula, cilantro slaw, wasabi crema, house pickled watermelon radish, and corn and black bean salsa. 14.95

Machaca Tacos

Build your own: flour tortillas, 8-hour slow cooked seasoned shredded beef, fresh sliced jalapenos, cheddar jack cheese, pico de gallo, sour cream, crisp lettuce, and house pickled watermelon radish. 12.95

Veggie Tacos

Build your own: flour tortillas, julienne garden vegetables with quinoa and pico de gallo, sliced avocado, corn and black bean salsa, house pickled watermelon radish and chipotle crema. 12.95

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

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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

Golden Chicken Sandwich

Crispy fried breaded chicken breast topped with sweet and tangy honey mustard BBQ sauce and fresh crisp shredded lettuce 11.95

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

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

* 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

* Pacific Island Burger

Seasoned with just the right amount of green onion and fresh grated ginger. Topped with fresh pineapple and teriyaki glaze 11.95

* Patty Melt

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

* Georgia Gold BBQ Burger

Topped with sweet and tangy honey mustard BBQ sauce, Applewood smoked bacon and crispy fried 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

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

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LUNCH ENTRÉES

Lunch entrées **INCLUDE** your choice of a small garden salad, small Caesar salad, French fries, garlic smashed potatoes, broccoli, 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 8.95**. 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.
- Buffalo Frites:** Our world famous Buffalo pasta sauce over fries.
- Au Poivre:** Cracked black pepper crusted with Cognac dijon fresh cream sauce.
- Home Style:** portobello mushroom pan gravy with gorgonzola cheese.
- Buttery Blue:** Garlic butter and gorgonzola blue cheese.
- Steak House Onion:** Caramelized onions on the bottom and fried shoe string onions on top.
- Chimichurri:** Classic chilled Argentine gaucho meat condiment. Vinegar, extra virgin olive oil, garlic, crushed red pepper and parsley.

Surf & Turf Combo

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

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

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, or crushed red pepper rigatoni. 13.95

Salmon Fillet "Your Way"

Choice of: Pan-Bronzed Cajun with mango salsa, 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

Penne Pomodoro

Penne pasta 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 buttery parmesan crumb topping. 19.95

Scallops or Shrimp Picatta

Pan-seared Georges Bank sea scallops or sustainable Argentine red shrimp 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. 19.95

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. 19.95

* 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. 17.95

* 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. 17.95

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