

BRICK ALLEY PUB

The recipes for the following menu items are free of gluten-containing ingredients; however, please be advised that our kitchen is not. Please alert your server of your gluten intolerance and any food allergies that you may have.

STARTERS

Gary's Portuguese Littleneck Clams

Steamed local littlenecks with white wine, green peppers, onions, garlic, olive oil, and medium-spiced chourico Portuguese sausage. 14.95

Warm Spinach, Artichoke & Bacon Dip

Tender spinach and artichoke hearts blended with cream and parmesan cheese. Topped with chopped tomatoes and crumbled bacon, and fresh veggies to dip. 10.95

Cauliflower

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Cucumber & Ahi Tuna Sliders

Crunchy cucumbers topped with chilled, sliced, pepper-and-herb-crust, pan-seared RARE Ahi tuna and wasabi cream sauce. Served with pickled ginger and wasabi. 13.95

CUSTOM MAIN PLATE SALADS

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

Greek Salad

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

SALAD ADD-ONS

Seared Rare Ahi Tuna Slices add 10

One Half Sliced Avocado add 3

Baked Native Sea Scallops add 12

Broiled Salmon add 12

Plain Broiled Chicken Breast add 6

Sliced 9oz NY Sirloin add 17.95

Gluten-Free Dressings

Blue Cheese | House-made Balsamic Vinaigrette
House-made Caesar | Greek | Oriental Honey Ginger

THIN-CRUST PIZZAS

Pizza Margherita

Vine-ripened tomatoes, shredded mozzarella, fresh mozzarella and fresh basil. 13.95

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 and tossed with extra virgin olive oil, balsamic vinegar, salt, pepper and shaved parmesan. 14.95

Spicy Shrimp Pizza (HOT)

A spicy combination of shrimp, crushed red pepper, roasted red peppers, spinach, garlic, olive oil, parmesan and shredded mozzarella. 15.95

ENTRÉES

Lunch 11:30 AM - 4:00 PM | Entrées include choice of side

Dinner 4:00 PM - Close | Entrées include House or Caesar salad and choice of side

THE BEEF **CHOOSE YOUR CUT**

*8 oz. Center Cut Black Angus Filet Mignon 23.95 L / 26.95 D

*9 oz. New York Sirloin 22.95 L / 31.95 D

Our tender steaks are lightly seasoned and glazed with garlic butter.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool, Red Center	Warm, Red Center	Pink Center	Faint Pink Center	Dull Gray

COMPLIMENTARY MEAT TOPPERS

Garlic Butter
& Blue Cheese

Au Poivre with Cognac
Mustard Cream Cause

SEAFOOD SELECTIONS

Broiled Salmon

Broiled with lemon and garlic butter. 19.95 L / 27.95 D

New Bedford Fisherman Cod

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. 18.95 L / 26.95 D

Baked Native Sea Scallops (no bread crumbs)

Tender Georges Bank scallops baked with garlic butter and white wine. 19.95 L / 27.95 D

GLUTEN-FREE SIDES

Baked Potato (after 4PM)

Baked Sweet Potato (after 4PM)

Steamed Broccoli

Garlic Smashed Potatoes

Garlic Broccoli

Cole Slaw

*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.