

SEASONAL LUNCH SPECIALS

STARTERS

Jumbo Shrimp Cocktail (5)

Tender chilled shrimp with cocktail sauce and spicy horseradish. 14.95

Oysters Newport (5)

Fresh-shucked oysters stuffed with spinach, artichokes, bacon and tomato, then baked and topped with hollandaise sauce. 14.95

Mussels Marnix

A heaping portion of local mussels steamed Belgian-style with white wine, shallots, butter, garlic, fresh parsley, black pepper and a touch of fresh cream. 13.95

Burrata Toast

Toasted local baguette slices, creamy rich New England burrata cheese with lightly dressed arugula, red onion, walnuts and honey. 11.95 + Add sliced prosciutto +5

Cheese Platter

House-made pimento, Consider Bardwell Farm "Dorset," Kilchurn Estate cracked pepper cheddar, and Great Hill Blue. Accompanied by crispy fava beans, blackberries, fig jam, house-pickled cauliflower and warm locally baked bread. 15.95

Roasted Sweet & Spicy Cauliflower

A whole head of roasted cauliflower seasoned with our house ginger-citrus seasoning blend and glazed with sweet and spicy Gojuchang chili sauce, then topped with green chili sauce and chopped sweet red bell peppers and cilantro. (VEGAN) 14.95

Poke Tuna Seaweed Salad Bowl

Pepper-crusted, seared **rare** Ahi tuna with seaweed, quinoa, tomato, broccoli, pico de gallo and shaved cabbage tossed with sesame-soy vinaigrette. 17.95

LUNCH SPECIAL ENTRÉES

Includes Your Choice of Side:

French fries • Garlic smashed potatoes • Garlic bread • Broccoli hollandaise • Garlic broccoli
Traditional Southwestern black beans and rice • Caesar salad • Garden salad

Steak Tip Sandwich

Marinated chunks of shoulder tender sautéed with green peppers and white onions. Served open-faced on a split roll with cheddar, Monterey Jack and pepperjack cheese. 12.95

Brick Alley Baked Italian

Local prosciutto, Genoa salami and pepperoni with provolone cheese. Baked, then topped with arugula, tomatoes, banana pepper rings and red wine vinegar on an open-faced baguette. 11.95

Marinated Sirloin Tips

Chunks of tender, flavorful marinated petite shoulder tender sautéed with garlic and black pepper, finished with button mushrooms and a beef demi-glace. Choice of rare, medium or well-done (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. 19.95

New Bedford Fisherman's Cod

Oven-roasted fresh native cod with chourico (a Portuguese sausage), kale, chopped tomatoes, white beans, garlic, crushed red pepper and white wine. Finished with chopped red sweet peppers and fresh cilantro. Doctor recommended. 18.95

Baked Lobster Mac & Cheese

Chunks of 100% claw and knuckle 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 buttery parmesan bread crumbs. 19.95

Chicken Saltimbocca

Pan-bronzed half-pound chicken breast topped and baked with local prosciutto, provolone cheese, and button mushrooms, finished with Marsala wine pan sauce. 14.95

STARTERS

Our Famous Award-Winning Creamy Newport Clam Chowder cup 5.95 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. 14.95

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

*** Ahi Tuna Sliders**

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. 11.95

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.** 11.95

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

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. 10.95

WINGS & TENDERS

WINGS

Crispy Mild Wings

Buffalo marinated and fried crispy

6 WINGS 12 WINGS

7.95 12.95

Georgia Gold Wings

Sweet and tangy honey mustard BBQ sauce

7.95 12.95

Rhode Island Red Hot Wings

Spicy broiled chicken wings

7.95 12.95

Scorching Hot! Habanero Wings

(TOO HOT – TOO BAD)

7.95 12.95

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

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

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

Ultimate Nacho Platter

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

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	Sliced Jalapeños.....	1.00
Sour Cream.....	1.50	Shredded Lettuce.....	1.00
Refried Beans.....	3.00	Pico de Gallo.....	3.00
Guacamole	Regular 4.95 Large 8.95	Salsa	3.00
Machaca Beef	7.95	Salsa Marinated Chicken Chunks.....	5.95

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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, in-house only.

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.) 17.95

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

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 thin-sliced apples and walnuts with balsamic vinaigrette **or** your choice of dressing. 9.95

Add Cajun chicken add 6.00

Add seared rare ahi tuna slices add 10.00

Add one half sliced avocado add 3.00

SALAD TOPPERS

Cajun Chicken 6.00

Pan-Bronzed Cajun Salmon 12.00

*** Seared Rare Chilled Ahi Tuna Slices 10.00**

Half Sliced Avocado 3.00

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

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 pizzas. Add 2.00

Please be aware that our kitchen is not gluten-free.

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SANDWICH & BURGER PLATTERS

All sandwich and burger platters are served with a pickle and choice of:
fries, side salad, side Caesar salad, cole slaw, quinoa salad, garlic bread or garlic smashed potatoes.

Substitute a premium side for \$1.50:
sweet potato fries, black beans and rice, or garlic broccoli.

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. 12.95

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

Grilled Reuben Sandwich

Corned beef or smoked turkey, Swiss cheese, sauerkraut and Thousand Island dressing on rye bread. 12.95

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 Jumbo Fish Tacos (2)

Pan-Bronzed Cajun native scrod, cilantro slaw and pico de gallo piled into 8" flour tortillaa. **Served with mixed black beans and rice, or your choice of available side.** 15.95

Smoked Turkey Club

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

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

* Burger

Lettuce, tomato and onion. 10.95

* Cheeseburger

Choice of Swiss, Vermont cheddar, American, mozzarella or pepper-Jack cheese. 11.95

* Bacon Cheeseburger 12.95

* Huntsman Burger

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

* Bacon Jammy Jam Burger

Patty topped with applewood-smoked bacon, fig jam, brie and cheddar cheese. 13.95

* Sedona Burger

Topped with fresh sliced jalapeños, applewood-smoked bacon and pepper-Jack cheese with a side of chipotle mayo. 12.95

* Patty Melt

Traditional grilled cheese on rye with a burger sandwiched inside. **Grilled onions optional.** 12.95

* Pimento Cheeseburger

Patty topped with house-made pimento cheese and dill pickles. 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.** 12.95 *(vegan)*

Fried Fish, Fries & Classic Slaw

Rhode Island-style breaded (not heavy beer-battered) fried cod served with classic cole slaw and fries. 15.95

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 5.95 bowl 7.95

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LUNCH ENTRÉES

Salad Buffet Combo for ONE person

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COMPLETE LUNCH SIDES

One side listed below is INCLUDED with your complete lunch.

French Fries 3.95 | Garlic Smashed Potatoes 4.95 | Garlic Bread 3.95
 Caesar Salad 4.95 | Garden Salad 4.95 | Garlic Broccoli 3.95
 Traditional Southwestern Mixed Black Beans & Rice 3.95

THE BEEF CHOOSE YOUR CUT

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

*** 9 oz. New York Sirloin 22.95**

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

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

Surf & Turf Combo Lunch

Add three of our famous Baked Stuffed Shrimp to any entrée for an **additional 12.00**

COMPLETE LUNCH ENTRÉES

Chicken Parmigiana

Breaded chicken breast, pan-fried then topped with tomato sauce, parmesan and mozzarella. Baked and topped with fresh basil chiffonade. Served over penne pasta marinara. 15.95

Baked Georges Bank Sea Scallops

Baked in wine with a buttery parmesan bread crumb topping. 19.95

"Kicked Up" Lobster Ravioli

Fresh lobster and parmesan cheese-stuffed ravioli in a **spicy hot** Ketel One pink vodka sauce. 19.95

Lemony Chicken Piccata

Boneless and skinless chicken breast pan-seared and finished with white wine, lemon butter and capers, served over angel hair pasta. 13.95

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 Chicken 6 Add Shrimp 10

Triple Hot! Hot! Hot! Buffalo Pasta

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

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. 14.95

Add Chicken 6 Add Shrimp 10

Baked Lobster Mac & Cheese

Chunks of 100% claw and knuckle 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 buttery parmesan bread crumbs. 19.95

Scallops Piccata

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

Salmon Fillet "Your Way"

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

Baked Stuffed Jumbo Shrimp

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

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