

MENU

Please notify us immediately of any food allergies.
Gluten-sensitivity menu available upon request.



Local since 1980

For a touchless
menu scan



- 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 ID
ATM is located in the back stairwell.

BRICK ALLEY PUB & RESTAURANT • 140 Thames Street • Newport, Rhode Island 02840
Reservations: 401-849-6334 • contact@brickalley.com • www.brickalley.com

WiFi: **BRICKALLEYGUEST**
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STARTERS

Creamy New England Clam Chowder \$5.95

Lobster Bisque \$6.95

Baked Stuffed Clams a la Portuguese

Three large stuffies with chopped clams, chourico (Portuguese sausage), bacon, onions, green peppers and spices. Topped with bacon. \$12.95

Spicy Fried Buffalo Shrimp

Fried shrimp tossed in Brick Alley buffalo cream sauce with spinach and tomatoes on a bed of arugula. \$12.95

Fried Point Judith Calamari

Local calamari rings and tentacles fried then tossed in garlic butter with banana pepper rings and sliced lemon. Served with marinara or tartar sauce. \$14.95

Chicken Wings (8) \$12.95

Crispy Mild: Buffalo-marinated then fried.

Georgia Gold: Sweet and tangy honey mustard BBQ sauce.

RI Red Hot: Spicy broiled wings.

Habanero: Spicy broiled wings with dried habanero pepper. Too hot? Too bad.

Crispy Chicken Tenders Basket & Fries

Available plain OR buffalo. Served with your choice of ranch, blue cheese, honey mustard, BBQ or marinara sauce for dipping. \$11.95

Spinach & Artichoke Dip

Tender spinach and artichoke hearts blended with cream, parmesan and Swiss cheese. Topped with bacon, chopped tomatoes and shaved parmesan cheese. Served with house-fried corn tortilla chips. \$12.95

Portuguese Littlenecks (10)

Steamed local littleneck clams with white wine, green peppers, white onion, garlic, olive oil and chourico (Portuguese sausage). Served with locally baked bread for dipping. \$16.95

Ahi Tuna Sliders (8) +

Crispy wontons topped with chilled, pepper-crust, seared rare Ahi tuna and our wasabi cream sauce. \$13.95

Fried Mozzarella Wedges

Mozzarella cheese wedges with Italian-seasoned breading. Served with marinara sauce for dipping. \$9.95

Brick Alley's Famous Nacho Platters

Cheese: House-fried corn tortilla chips covered with cheddar and Monterey Jack cheese. Served with a side of salsa. \$11.95

Ultimate: House-fried corn tortilla chips covered with cheddar and Monterey Jack cheese with refried beans, salsa, sour cream and guacamole. \$15.95

Chicken: House-fried corn tortillas covered with cheddar and Monterey Jack cheese with mild salsa-marinated chunks. Topped with salsa and sour cream. \$15.95

Machacha Beef: House-fried corn tortilla chips covered with cheddar and Monterey Jack cheese. Topped with 8-hour slow-cooked seasoned beef brisket, sour cream and jalapeños. Served with pico de gallo on the side. \$16.95

A LA CARTE NACHO ADD-ONS

Make it California-Style: Topped with shredded lettuce, chopped tomatoes and sliced fresh jalapeños. +3.50
Guacamole +4
Jalapeños +2
Shredded Lettuce +2
Chopped Tomatoes +2
Salsa +2
Machacha Beef +9
Salsa-Marinated Chicken +7

SALADS

Garden Salad

Mixed greens with green peppers, cucumbers, carrots, red onion, baby heirloom tomatoes and croutons. Tossed with Italian dressing. \$9.95

Cajun Chicken Caesar Salad

Crisp chopped romaine lettuce tossed with house Caesar dressing. Topped with croutons, shaved parmesan and hot sliced Cajun chicken. \$15.95

Greek Salad

Romaine, cucumbers, baby heirloom tomatoes, red onion, pepperoncini, green peppers, kalamata olives and feta cheese tossed in Greek dressing. \$11.95

Harvest Salad

Mixed greens with thinly sliced apples, Great Hill Blue Cheese, dried cranberries and chopped walnuts. Served with balsamic vinaigrette on the side. \$11.95

Seared Chilled Ahi Tuna Salad +

Chilled, sliced, pepper-crust RARE Ahi tuna, served on a bed of mixed greens tossed in a honey-ginger dressing. Garnished with cucumber slices, pickled ginger, carrot sticks and crispy wontons. Dusted lightly with sesame seeds. \$18.95

Fat Tuesday

Hot sliced Cajun chicken breast with mixed greens, baby heirloom tomatoes, cucumbers and hard-boiled egg. Topped with warm honey mustard dressing and chopped bacon. \$15.95

Create-Your-Own Lettuce Wraps

Hot, spicy Asian peanut-marinated chicken or shrimp (+\$6) 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 sauce. \$14.95

SALAD ADD-ONS

Ahi Tuna +10 Cajun Chicken +6 Cajun Shrimp +12
Cajun Salmon +15 Lobster Salad +22

ENTRÉES

Entrées include your choice of one side dish: fries, cole slaw, Caesar salad, garden salad, garlic bread, garlic mashed potatoes, broccoli (plain steamed, garlic, or hollandaise, baked potato (4pm and later), baked sweet potato (4pm and later)

SHAREABLE A LA CARTE SIDES

- Garlic spinach with chopped tomatoes \$9.95
- Sautéed mushrooms \$8.95
- Roasted asparagus with herbs and balsamic glaze \$9.95
- Mac & cheese with seasoned breadcrumbs \$9.95
- Broccoli hollandaise \$8.95

FROM THE SEA

Classic Baked Scallops

Georges Bank scallops baked with white wine and garlic butter with an herb breadcrumb topping. \$29.95

Fried Sea Scallops

Served with a side of tartar sauce. \$29.95

Lemony Scallops Piccata

Pan-seared Georges Bank scallops with lemon, capers and white wine. Served over angel hair. \$29.95

Salmon

Half-pound salmon fillet prepared either pan-bronzed Cajun or lemony piccata style. \$26.95

Seared RARE Ahi Tuna Steak +

Pepper-crusted Ahi tuna steak pan-seared RARE and served over a bed of wilted spinach and chopped tomatoes. \$26.95

Baked Stuffed Shrimp (5)

Jumbo shrimp stuffed with seasoned breadcrumbs, white wine, garlic butter, chopped scallops, lump crab meat, mushrooms and cheddar-Jack cheese. \$27.95

STEAKS

Due to unpredictable fluctuation in beef prices, our steak pricing is based on current market conditions.

9 oz New York Strip: Well-marbled, full-bodied and rich with beefy flavor; a New York strip is firm and tender when it comes to texture, flavor and fat. Cut from the shorter side of the beef loin, the muscles in this area do little work, and that spells tenderness every time.

8 oz Filet: The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavor, and compact shape.

Cajun Dijon

Seasoned with our Brick Alley Cajun and topped with a Cognac dijon cream sauce.

Frites

Topped with garlic butter and served over fries.

Homestyle

Topped with Great Hill Blue Cheese, caramelized onions and sautéed mushrooms on a bed of arugula.

Oscar

Topped with Atlantic red crab meat and béarnaise sauce over roasted asparagus. Market price +\$12

Beef Short Rib

Braised low and slow, resulting in meat that is deeply flavored, sublimely succulent and unimaginably tender, yet maintaining a wonderful texture. Served on a bed of garlic smashed potatoes. \$25.95

Surf & Turf Combo Dinner

Add three of our famous Baked Stuffed Shrimp to any entrée for an additional \$14.95

PASTA

* Spicy Buffalo Pasta

Aged cayenne red pepper cream sauce on red pepper rigatoni with chopped tomatoes and wilted spinach. \$17.95
Add chicken +6 Add shrimp +12

Lobster Mac & Cheese

Lobster claw and knuckle meat suspended in a creamy blend of parmesan, Swiss and cheddar cheese with a hint of sherry and lobster stock. Topped with buttery bread crumbs. \$29.95

* Lobster & Scallop Sauté

Lobster claw and knuckle meat and seared Georges Bank scallops, tossed with penne and a pink alfredo sauce. \$37.95

* Penne al Pomodoro

Penne pasta with a light sauce of California extra virgin olive oil, chopped tomatoes, basil, black pepper, garlic and a pinch of crushed red pepper. Topped with shaved parmesan cheese and sundried tomatoes. \$16.95
Add chicken +6 Add shrimp +12

Chicken Piccata

Boneless, skinless chicken breast pan-seared and finished with white wine, lemon and capers. Served over angel hair. \$19.95

Chicken Parmesan

Crispy chicken breast topped with marinara sauce and mozzarella cheese. Served over penne. \$19.95

SANDWICHES **Gluten-free buns available +2**

Served with your choice of fries, cole slaw, garlic mashed potatoes or Caesar salad. Sweet potato fries +2.

Cajun Chicken

Spicy pan-bronzed boneless, skinless chicken breast on a bulkie roll with lettuce, tomato, onion and mayo. \$13.95

Plumby's Crispy Chicken BLT

Crispy fried chicken breast with Vermont cheddar, bacon, arugula and tomato with house chipotle mayo. \$13.95

Golden Chicken

Crispy fried chicken breast with tangy honey mustard BBQ sauce and crisp shredded lettuce. \$13.95

Brick Alley Lobster Salad Roll

Lobster salad piled high on a grilled New England-style hot dog roll with lettuce and mayo and a side of our classic cole slaw. \$27.95

Lobster Reuben

Chilled lobster meat, melted Swiss cheese, sauerkraut and thousand island dressing on grilled rye bread. \$27.95

Smoked Turkey Club

Smoked turkey, crisp lettuce, tomato, applewood smoked bacon, American cheese and mayonnaise on white, wheat or rye toast. \$13.95

Tomato, Basil & Fresh Mozzarella

Garlic baguette with fresh basil, sliced tomatoes and mozzarella cheese. Served with balsamic glaze on the side. \$13.95

Corned Beef Reuben

Melted Swiss, sauerkraut and thousand island dressing on grilled rye bread. \$16.95

Beef Short Rib Sandwich

Tender slow-braised short rib with caramelized onions and brie on a garlic baguette. \$15.95

Fried Fish & Chips

Rhode Island-style breaded (not beer-battered) fried cod served with cole slaw and fries. \$16.95

Baja Fish Tacos (2)

Pan-bronzed Cajun cod, cilantro slaw and pico de gallo, piled into 8" flour tortillas. Served with black beans and rice. \$15.95

BURGERS +

Our half-pound chuck, brisket and short rib patties include lettuce, tomato and red onion.

Served with a pickle spear and your choice of fries, cole slaw, garlic mashed potatoes or Caesar salad.

Sweet potato fries +2.

Cheeseburger

Choice of American, Vermont cheddar, Swiss, pepperjack or brie. \$11.95

Bacon Cheeseburger

Applewood smoked bacon and your choice of cheese. \$13.95

Gourmet Burger

Portobello mushrooms, applewood smoked bacon and Great Hill Blue Cheese with aioli on the side. \$14.95

Huntsman Burger

Applewood smoked bacon, Great Hill Blue Cheese and Vermont Cheddar. \$14.95

Bacon Jammy Jam

Applewood smoked bacon, bacon jam and brie. \$14.95

Sedona Burger

Applewood smoked bacon, fresh jalapeños and pepperjack cheese with house chipotle mayo on the side. \$13.95

Patty Melt

Grilled rye bread, American cheese and caramelized onions. \$12.95

Mushroom & Swiss Burger

Sautéed mushrooms and Swiss cheese. \$13.95

Vegan Guacamole Quinoa Burger

Brown rice, quinoa, bulgur and vegetable patty topped with guacamole and pico de gallo. **Served on Boston bibb lettuce.** \$13.95

Georgia Gold BBQ Burger

Applewood smoked bacon, caramelized onions, and Vermont cheddar cheese, topped with tangy honey mustard BBQ sauce. \$PRICE?

10" THIN-CRUST PIZZAS *12-inch gluten-free crust available +4

* Spicy Shrimp Pizza

A spicy combination of shrimp, crushed red pepper, fire-roasted red pepper strips, spinach, garlic, olive oil, parmesan and shredded mozzarella cheese. \$14.95

* Arugula Salad Pizza

Crust topped with fresh mozzarella and shredded mozzarella and baked. Finished with arugula, balsamic vinegar, California extra virgin olive oil, salt, pepper, and shaved parmesan cheese. \$12.95

Buffalo Chicken Pizza

Breaded buffalo chicken chunks, blue cheese, spinach, mozzarella and scallions. \$13.95

Chicken Bacon Ranch Pizza

Breaded chicken chunks, house-made ranch, applewood smoked bacon, apples and mozzarella. \$14.95

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