

GLUTEN-FREE OFFERINGS

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

Our Famous Award-Winning Creamy Newport Clam Chowder (no crackers)

cup 6.95 bowl 10.95

Gary's Portuguese Littleneck Clams

Steamed local littlenecks with white wine, green peppers, onions, garlic, olive oil, and medium-spiced chourico Portuguese sausage. 17.95

Cucumber & Ahi Tuna Sliders

Crunchy cucumbers topped with chilled, sliced, pepper-and-herb-crusted, pan-seared RARE Ahi tuna and wasabi cream sauce. Served with pickled ginger and wasabi (no soy sauce). 15.95

CUSTOM MAIN PLATE SALADS

Brick Alley Caesar Salad (no croutons)

9.95

Harvest Salad

Mixed greens with thinly sliced apples, Great Hill Blue Cheese, dried cranberries and chopped walnuts. Served with balsamic vinaigrette on the side. 12.95

Garden Salad (no croutons)

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

Greek Salad

Romaine, cucumbers, baby heirloom tomatoes, red onion, pepperoncini, green peppers, kalamata olives and feta cheese tossed in Greek dressing. 12.95

Seared Chilled Ahi Tuna Salad+ (no wontons)

Chilled, sliced, pepper-crusted RARE Ahi tuna, served on a bed of mesclun greens tossed in a honey-ginger dressing. Garnished with cucumber slices, pickled ginger and carrot sticks, dusted lightly with sesame seeds. 18.95

SALAD ADD-ONS

Seared Rare Ahi Tuna Slices add 10

Lobster Salad add 22

Broiled Salmon add 15

Plain Broiled Chicken Breast add 6

Gluten-Free Dressings

Blue Cheese | Balsamic Vinaigrette | Italian

House-made Caesar | Greek | Oriental Honey Ginger

12" GLUTEN-FREE THIN-CRUST PIZZAS

Spicy Shrimp Pizza (HOT)

A spicy combination of shrimp, crushed red pepper, roasted red peppers, spinach, garlic, olive oil, parmesan and shredded mozzarella. 18.95

Arugula Salad Pizza

Crust brushed with extra virgin olive oil, then topped with shredded mozzarella and fresh mozzarella and baked. After baking, the pizza is topped with fresh chilled arugula salad greens that have been tossed in extra virgin olive oil, balsamic vinegar, salt, pepper, and shaved parmesan. 16.95

GLUTEN FREE SIDES

Steamed broccoli · Garlic smashed potatoes · Cole slaw
Garlic broccoli · Caesar salad (no croutons)
Baked potato (after 4pm) · Baked sweet potato (after 4pm)

+ 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.

BURGERS & SANDWICHES

GLUTEN-FREE ROLLS AVAILABLE TO PREPARE MOST OF OUR BURGERS AND SANDWICHES AS GLUTEN-FREE OPTIONS

Turkey Club

Smoked turkey, crisp lettuce, tomato, applewood smoked bacon, mayonnaise and American cheese. Served on gluten-free white toast. 18.95

Corned Beef Reuben

Corned beef, melted Swiss, sauerkraut and thousand island dressing. Served on grilled gluten-free white bread. 20.95

Lobster Roll

Lobster salad piled high on a grilled gluten-free roll with lettuce and mayo. Served on gluten-free burger bun. 35.45

Lobster Reuben

Chilled lobster meat, melted Swiss cheese, sauerkraut and thousand island dressing. Served on grilled gluten-free white bread. 35.95

Cheeseburger

Choice of American, Vermont cheddar, Swiss, pepperjack or brie. 16.45

Bacon Cheeseburger

Applewood smoked bacon and your choice of cheese. 17.45

Huntsman Burger

Applewood smoked bacon, Great Hill Blue Cheese and Vermont cheddar. 17.45

Bacon Jammy Jam Burger

Applewood smoked bacon, bacon jam and brie. 17.45

Sedona Burger

Applewood smoked bacon, fresh jalapeños and pepperjack cheese with house chipotle mayo on the side. 17.45

Mushroom & Swiss Burger

Sautéed mushrooms and Swiss cheese. 17.45

Please ask your server if the sandwich of your choice can be prepared gluten-free.

ENTRÉES ALL ENTRÉES INCLUDE YOUR CHOICE OF ONE SIDE

THE BEEF CHOOSE YOUR CUT

Tenderloin Medallions (3) 3oz: The most tender beef cut. Lean yet succulent and elegant. Melt in your mouth texture, subtle flavor *in three individual cuts.* \$32.95

***9 oz. New York Sirloin:** 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. \$39.95

***8 oz. Center Cut Black Angus Filet Mignon:** The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth flavor and compact shape. \$44.95

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

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

COMPLIMENTARY STEAK TOPPERS

Cajun Dijon

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

Homestyle

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

RARE

Cool, red center

MEDIUM RARE

Warm, red center

MEDIUM

Pink center

MEDIUM WELL

Faint pink center

WELL DONE

Dull gray

SEAFOOD SELECTIONS

Broiled Salmon

Broiled with lemon and garlic butter. 26.95

Seared RARE Ahi Tuna Steak+ (no soy)

Pepper-crusted Ahi tuna steak pan-seared RARE and served over a bed of wilted spinach and chopped tomatoes. 29.95

Baked Native Sea Scallops (no breadcrumbs)

Tender Georges Bank scallops baked with garlic butter and white wine. 31.95

New Bedford Fisherman Cod

Oven-roasted fresh native cod with chourico (Portuguese sausage), kale, chopped tomatoes, white beans, garlic, crushed red pepper and white wine. Finished with chopped red sweet peppers and fresh cilantro. 27.95

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

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