

STARTERS

Creamy New England Clam Chowder

cup \$6.95 bowl \$10.95

Lobster Bisque cup \$7.95 bowl \$11.95

Soup of the Moment cup \$4.95 bowl \$7.95

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

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. \$15.95

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. \$12.95

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. \$13.95

Ahi Tuna Sliders (8) +

Crispy wontons topped with chilled, pepper-cruste

Fried Mozzarella Wedges

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

Gary’s 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. \$17.95

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. \$16.95

Chicken: House-fried corn tortillas covered with cheddar and Monterey Jack cheese with mild salsa-marinated chunks. Topped with salsa and sour cream. \$16.95

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 upon request. \$16.95

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. \$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

Cajun Chicken Caesar Salad

Crisp chopped romaine lettuce tossed with house Caesar dressing. Topped with croutons, shaved parmesan and hot sliced Cajun chicken. \$16.95

Greek Salad

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

Harvest Salad

Mixed greens with thinly sliced apples, Great Hill Blue Cheese, dried cranberries and chopped walnuts. Served with balsamic vinaigrette on the side. \$13.95

Cobb Salad

Fresh mixed greens topped with baby heirloom tomatoes, hard boiled egg, applewood smoked bacon, crumbled bleu cheese, chopped red and green onion, guacamole and a half pound boneless skinless sliced chicken breast. Served with bleu cheese dressing. \$17.95

Seared Chilled Ahi Tuna Salad +

Chilled, sliced, pepper-cruste

Fat Tuesday Salad

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. \$17.95

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 +15
Cajun Scallops (5) +15 Cajun Salmon +15 Lobster Salad +22

Unlimited Soup & Salad Buffet

A la carte per person 16.95

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 9.95.

This special offer is designed for one person, in-house only. As is the case with any buffet, splitting or sharing is not permitted.

ENTRÉES

Entrées include your choice of one side dish: fries, cole slaw, potato salad, pasta salad, garlic bread, garlic mashed potatoes, broccoli (plain steamed or garlic), baked potato (4pm and later), baked sweet potato (4pm and later)
Soup & Salad Buffet +\$9.95

FROM THE SEA

Classic Baked Scallops

Georges Bank scallops baked with white wine and garlic butter with an herb breadcrumb topping. \$31.95

Fried Sea Scallops

Served with a side of tartar sauce and cole slaw. \$31.95

Lemony Scallops Piccata

Pan-seared Georges Bank scallops with lemon, capers and white wine. Served over angel hair. \$31.95

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. \$29.95

New Bedford Fisherman's Cod

Oven-roasted cod with chourico (Portuguese sausage), kale, chopped tomatoes, white beans, garlic, crushed red pepper and white wine. Finished with chopped sweet red peppers and cilantro. Served with your choice of sides. \$27.95

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

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 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. \$39.95

8 oz Filet: The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavor, and compact shape. \$44.95

Finish YOUR STEAK your WAY

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.

Frites

Topped with garlic butter and served over fries.

Lobster Frites

Topped with 5 ounces of claw and knuckle lobster meat sauteed in garlic butter and served over thick cut fries. Price of steak above +\$22

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. \$27.95

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 +15

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. \$32.95

Shrimp Scampi

A light sauce of olive oil, garlic, butter, white wine, clam broth, and a hint of lemon and crushed pepper flakes with 10 shrimp; served over angel hair pasta. Topped with shaved Parmesan cheese and garnished with two slices of garlic bread and your choice of side. \$27.95

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 +15

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

SHAREABLE A LA CARTE SIDES

Garlic spinach with chopped tomatoes \$9.95

Sautéed mushrooms \$9.95

Roasted asparagus with herbs and balsamic glaze \$9.95

Mac & cheese with seasoned breadcrumbs \$9.95

+ 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.

SANDWICHES Gluten-free buns available +2.50

Served with your choice of one side dish: fries, cole slaw, potato salad, pasta salad, garlic mashed potatoes
Sweet potato fries +3 Soup & Salad Buffet +9.95

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. \$15.95

Golden Chicken

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

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. \$32.95

Lobster Reuben

Chilled lobster meat, melted Swiss cheese, sauerkraut and thousand island dressing on grilled rye bread. \$32.95

New England Cod Sandwich

Rhode Island-style breaded (not beer-battered) golden fried Cod with American cheese served with shredded lettuce on a bulkie roll. Served with tartar sauce, coleslaw, pickle and choice of side. \$15.95

Smoked Turkey Club

Smoked turkey, crisp lettuce, tomato, applewood smoked bacon, American cheese and mayonnaise on white, wheat or rye toast. \$15.95 Gluten free white bread +3

Corned Beef Reuben

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

Tomato, Basil & Fresh Mozzarella

Garlic baguette with fresh basil, sliced tomatoes and mozzarella cheese. Served with balsamic glaze on the side. \$14.95

Beef Short Rib Sandwich

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

Fried Shrimp Platter (15)

Tender, lightly battered fried shrimp served with fries, coleslaw and a side of our house-made chipotle mayo. \$16.95

Fried Fish & Chips

Rhode Island-style breaded (not beer-battered) fried cod served with cole slaw and fries. \$19.95

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. \$16.95

BURGERS + Gluten-free buns available +2.50

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

Served with a pickle spear and your choice of one side dish: fries, cole slaw, potato salad, pasta salad, garlic mashed potatoes. Sweet potato fries +3 Soup & Salad Buffet +9.95

Cheeseburger

Choice of American, Vermont cheddar, Swiss, pepperjack or brie. \$13.95

Bacon Cheeseburger

Applewood smoked bacon and your choice of cheese. \$14.95

Neil O's Double Bacon Cheeseburger

(2) Half pound burger patties, (4) slices of American cheese, (4) slices of bacon topped with sauteed onions. \$19.95

Huntsman Burger

Applewood smoked bacon, Great Hill Blue Cheese and Vermont Cheddar. \$15.95

Bacon Jammy Jam

Applewood smoked bacon, bacon jam and brie. \$15.95

Sedona Burger

Applewood smoked bacon, fresh jalapeños and pepperjack cheese with house chipotle mayo on the side. \$15.95

Patty Melt

Grilled rye bread, American cheese and caramelized onions. \$13.95

Mushroom & Swiss Burger

Sautéed mushrooms and Swiss cheese. \$14.95

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. \$15.95

10" PUB STYLE 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

Chicken Bacon Ranch Pizza

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

Pepperoni Lovers Pizza

Thin sliced mild pepperoni, tomato sauce and mozzarella. \$12.95

Buffalo Chicken Pizza

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

* 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 Add sliced prosciutto +\$5