
SPECIALS

Shrimp Cocktail (5)

Jumbo chilled shrimp served with cocktail sauce and grated horseradish.
\$14.95

Burrata Salad

Creamy burrata cheese on a bed of arugula with baby heirloom tomatoes, red onion, basil, olive oil, cracked black peppercorns and fig jam. Served with garlic toast.
\$13.95

Cheese & Charcuterie Board

A selection of three New England cheeses, prosciutto, Genoa salami, fig jam, pepperoncini, roasted red peppers, kalamata olives, blackberries and garlic toast.
\$18.95

Fried Buffalo Shrimp

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

Belgian Mussels

A heaping bowl of steamed mussels with white wine, butter, shallots and a dash of cream. Served with locally baked bread for dipping.
\$14.95

Apple & Brie Bruschetta

Thinly sliced apples with creamy brie, chopped bacon, and scallions on locally baked garlic toast.
\$11.95

Classic Hot Italian Sandwich

Open-faced garlic baguette with prosciutto, Genoa salami, pepperoni and provolone. With chopped tomatoes, arugula, red onion, banana pepper rings and red wine vinegar. Served with your choice of side.
\$12.95

Quinoa Bowl

Tri-color quinoa, arugula, sundried tomatoes, portobello mushrooms, broccoli, spinach, marinated artichokes, fire-roasted red peppers and feta cheese. Served chilled.
\$10.95 / Add hot sliced Cajun chicken +6 / Add Cajun shrimp +12

Lobster Ravioli

Lobster meat and parmesan-stuffed ravioli with pink vodka sauce. Served with your choice of side.
\$28.95

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 side.
\$26.95

Chicken & Waffles

Fried boneless, skinless chicken breast on a sweet Belgian-style waffle with white sausage gravy. Served with loaded mashed potatoes.
\$18.95

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 Mac & cheese with seasoned breadcrumbs \$9.95