



DINNER MENU



- 18% gratuity will be added for parties of six or more.
- 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 I.D. ATM on Premise

Brick Alley Pub & Restaurant • 140 Thames Street • Newport, RI 02840
Reservations Tel: 401-849-6334 • Fax: 401-848-5640
E-mail: bap140@aol.com • Website: www.brickalley.com

Please notify us immediately of any food allergies.

Printed on recycled paper. Brick Alley instituted a complete recycling program in 1988, and was featured in *Recycler Magazine*.

In order to provide an enjoyable dining environment for everyone, we ask that children remain seated and maintain appropriate behavior. Unattended children will be given two free puppies and a double espresso with extra sugar.

We proudly pour *PREMIUM BRANDS* in our well.
Jose Cuervo, Smirnoff, Bacardi, Gordon's, Seagrams 7, Wild Turkey

FAMOUS BRICK ALLEY TRIPLE SHOT MARTINIS

Brick Alley Cosmopolitan

Absolut Citron Vodka, Cointreau, a hint of Rose's lime juice and a splash of cranberry.

Appletini

Smirnoff Vodka and DeKuyper Apple Pucker Schnapps.

Espresso Martini

Smirnoff Vodka, Frangelico Hazelnut Liqueur, Bailey's Irish Cream and a shot of chilled espresso.

Pineapple Upside Down Cake Martini

Stoli Vanil, Licor 43, pineapple juice and a splash of grenadine.

Key Lime Martini

Licor 43, lime juice and cream served in a graham cracker crust rimmed glass.

Melisse's Cherry Cheesecake Martini

Dr. McGillicuddy's Vanilla Liqueur, cranberry juice and a splash of cream – tastes just like cherry cheesecake.

HOUSE SPECIALTY BEVERAGES

Brick Alley Mudslide

The Real Deal. No "mudslide mix". Smirnoff Vodka, Bailey's Irish Cream & dark creme de cacao, a quick shake and served in a pint shaker glass.

Bahama Mama

Malibu Coconut Rum, Myers's Dark Rum, Bacardi Rum, banana liqueur, pineapple, orange juice and grenadine on the rocks.

Pusser's Painkiller

Pusser's British Navy Rum, coconut, pineapple juice and orange juice. Garnished with ground cinnamon and nutmeg.

Mojito Cubano

Bacardi White Rum, fresh mint, lime, super fine sugar and soda water.

Sparkling Blackberry Sangria

A refreshing blend of Cristalino Cava Brut, St. Germain Elderflower liqueur, blackberry purée and fresh fruit garnish.

Cabernet Sangria

California Cabernet, Peach Brandy, Sprite and orange juice, garnished with fresh fruit.

Pinot Grigio Sangria

Torresella Pinot Grigio, Peach Brandy, Sprite and orange juice, garnished with fresh fruit.

Sparkling Sangria

Cristalino Cava Brut, Peach Brandy, Sprite and orange juice, garnished with fresh fruit.

SPECIALTY MARGARITAS

Blackjack Margarita

Cuervo Gold and a splash of Chambord.

Julio's Ultimate Margarita

Don Julio Añejo Tequila and Grand Marnier.

Cadillac Margarita

Milagro Tequila and Cointreau.

Hornitos Margarita

Sauza Hornitos - 100% blue Agave with a splash of cranberry juice.

Grand Gold Margarita

Cuervo Gold and Grand Marnier.

Midori Margarita

Cuervo Gold and Midori Melon Liqueur.

FAMOUS FROZEN LIBATIONS

Frozen Strawberry Mojito

A frosty strawberry blast with a refreshing mint finish – perfect!

Frozen Cuervo Margaritas

Choice of: Traditional, strawberry, raspberry or Grand Gold.

Frozen Bacardi Daiquiris

Choice of: Traditional, strawberry or raspberry.

Frozen Malibu Coladas

Choice of: Traditional, strawberry, Midori or Kahlua.

Frozen Mudslides

The real deal, no "mudslide mix". Smirnoff Vodka, Baileys Irish Cream and dark creme de cacao frozen to perfection. Choice of: Traditional, Oreo, strawberry, chocolate, raspberry, banana or coconut.

Lava Flow

Bacardi rum, cream of coconut, pineapple juice and banana lusciously blended and garnished with a strawberry "lava flow".

Slow Train to Mazatlan

From the most notorious cantina in all of Mexico, Tommy D's in Mazatlan. A frosty concoction of fresh strawberries, bananas, peach brandy, light and dark rum. Served in a pint Mason jar.

SPIKED SHAKES

Doc's Peanut Butter Cup

Dr. McGillicuddy's Vanilla, Reese's Peanut Butter Cup, vanilla ice cream, Godiva Chocolate Liqueur. Topped with whipped cream.

Chocolate Mint Cookie

Dark crème de cacao and green crème de menthe, vanilla ice cream and Oreo cookies. Topped with whipped cream.

Oreo Express

Dark-chocolate liqueur, brandy, ice cream and crushed Oreo cookies. Topped with whipped cream.

STARTERS

**Bread & Butter and/or EVOO are served at
No additional charge upon request.**

Soup of the Day cup 3.50 bowl 3.95

**Our Famous Award Winning Creamy
Newport Clam Chowder** cup 5.50 bowl 5.95

Lobster Bisque cup 5.95 bowl 6.95

French Onion Soup Gratinée

A hearty bowl of traditional recipe French Onion Soup topped with a house made crouton and melted Swiss, cheddar and Jack cheese. 6.95

2-Alarm Chili cup 4.95 bowl 6.95

FAMOUS NACHO PLATTERS

Cheese Nachos

House made corn tortilla chips and melted cheddar-Jack Cheese - that's it!
Served with a side of salsa. 8.95

Ultimate Nachos

House made corn tortilla chips, melted cheddar-Jack cheese, mild Anaheim chile salsa, refried beans, guacamole & sour cream. 12.95

Louie Murphy's Chicken Nachos

House made corn tortilla chips, mildly-spiced chicken breast chunks, melted cheese, salsa and sour cream. 12.95

Machaca Beef Nachos

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. 12.95

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. 12.95

California Style

All of our nachos can be made "California Style" — topped with shredded lettuce, chopped tomatoes and sliced fresh jalapeños. Add 2

Scorching Hot! Hot! Hot! Habanero Pepper Wings

(may not be returned due to "too hot") 9.95

Rhode Island Red Hot Chicken Wings

Spicy chicken wings, served with celery sticks and a side of tangy bleu cheese dressing. 8.95

Crispy Chicken Tenders

Served with your **choice** of: barbeque, honey mustard or marinara sauce. 9.95

Crispy Boneless Buffalo Chicken Tenders

Chicken tenders dipped in our house-made Buffalo sauce. Served with sides of bleu cheese dressing and celery sticks. 9.95

Fried Sweet Potato Wedges 5.95

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If for any reason we don't meet that goal, please tell us.

We'll do whatever it takes to make it right!

*Ahi Tuna Sliders

Crispy wontons topped with pepper and herb crusted, pan seared **RARE** Ahi tuna and a wasabi cream sauce. Served with soy sauce, pickled ginger and wasabi. 10.95

Portuguese Littlenecks

Steamed littlenecks with white wine, green peppers, onions, crushed red pepper, garlic butter, olive oil, and chourico.

The 50th Anniversary issue of "Bon Appetit" named Brick Alley's Portuguese clams one of the 13 best recipes in the history of the magazine. 13.95

Baked Stuffed Clams a la Portuguese

Three large stuffies with chopped clams, chourico, bacon, onions, peppers, bread crumbs and spices. 9.95

Fried Fresh Calamari

Fresh, hand-cut breaded calamari rings and tentacles, deep-fried then tossed in melted garlic butter with lemon and sliced banana pepper rings. **Ask for marinara or tartar sauce.** 9.95 large 12.95

Lobster Cakes

Traditional recipe with native lobster meat and whole kernel corn. Served with a side of bistro sauce. 13.95

1/2 Rack Baby Back Pork Ribs

Traditional hickory smoke BBQ ribs. 12.95 Full Rack 18.95

Warm Spinach and Artichoke Dip

Tender spinach and artichoke hearts blended with cream and parmesan cheese. Topped with chopped tomatoes and crumbled bacon. Served with crisp fresh tortilla chips. 9.95

Breaded Mozzarella Wedges

Mozzarella cheese wedges with Italian seasoned breading. Served with marinara. 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 glaze. 7.95

Florentine Bruschetta

Crusty sliced Italian bread topped with extra virgin olive oil, garlic, spinach, mushrooms and gorgonzola. Baked until it's crisp, sprinkled with chopped walnuts. Served on mesclun greens with a side of balsamic reduction. 8.95

Cheese & Fruit Platter

St. Andre, Great Hill Blue, Cabot's Black Wax Cheddar and Atwell's Gold with apples, grapes, garlic crostini and sweet red pepper relish. 14.95

Quesadilla

Jack and cheddar cheese, chopped mild green chilies in a pan grilled flour tortilla. Served with sour cream, guacamole and fresh pico de gallo. **Fresh sliced jalapeños on request.** 6.95

Add Mildly Spiced Salsa Marinated Chicken Breast Chunks 5

Add 2-Alarm Chili 4

Add Machaca Beef 4

Add BBQ Pulled Pork 4

Add Lobster 9

Crispy Idaho Skins

Stuffed with cheese and bacon, served with sour cream. 8.95

**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.*

IT'S ALL INCLUDED

Complete dinners INCLUDE our signature soup, salad & bread buffet and your choice of one great side.

If you prefer not to visit the buffet, your server will gladly bring you a garden or caesar salad.

Served salads may be shared with others at your table.

Sharing buffet will require additional a la carte buffet charge.

**Bread & Butter and/or EVOO are served at
No additional charge upon request.**

COMPLETE DINNER SIDES

One side listed below is INCLUDED with your complete dinner.

Baked Potato 2.95	Garlic Bread 3.95	Cilantro Slaw 3.95
Baked Sweet Potato 3.95	Steamed Broccoli 3.95	Mixed Black Beans & Rice 3.95
French Fries 3.95	Broccoli Hollandaise 4.95	Sauteéd Mushrooms 5.95
Garlic Smashed Potatoes 4.95	Garlic Broccoli 3.95	Nancy's Creamed Spinach 5.95
New Orleans Style Wild Brown Rice 3.95		

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool, Red Center	Warm, Red Center	Pink Center	Faint Pink Center	Dull Gray

COMPLETE BEEF DINNERS

**Friday & Saturday – While It Lasts
Boneless Roast Prime Rib of Beef Au Jus**

12 oz. cut 24.95 20 oz. cut 29.95

Broiled 9 oz. New York Sirloin 24.95

New York Sirloin Au Poivre

A N.Y. sirloin in a sauce of Cognac, fresh cream, a hint of Dijon mustard and black peppercorns. 25.95

Broiled 8 oz. Black Angus Filet

Broiled 8 ounce tenderloin of beef with béarnaise sauce. 27.95

Steak Frites

Broiled garlic butter slathered N.Y. sirloin steak on a bed of fries. 25.95

Forever Braised Boneless Beef Short Rib

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. 24.95

Sirloin Steak Tips

Chunks of tender, flavorful marinated sirloin sautéed with garlic and black pepper, finished with button mushrooms and a beef demi-glace. (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. 21.95

20 oz. Bone-In

Colorado Cowboy Rib Eye

The "Prime Rib" of steaks on the bone, ranch-seasoned and broiled to order. 27.95

Surf & Turf Combos

Add three of our famous Baked Stuffed Shrimp to any steak, chicken or Prime Rib for an additional 9.00

COMPLETE CHICKEN DINNERS

Teriyaki Pineapple Glazed Broiled Chicken

Broiled boneless and skinless breast of chicken with a teriyaki pineapple glaze. 18.95 Double meat add 5

Chicken Parmigiana

Breaded chicken breast, pan-fried then topped with tomato sauce, parmesan and mozzarella. Baked and topped with fresh basil chiffonade. Served with pasta marinara. 19.95 Double meat. add 5

Lemony Chicken Piccata

Boneless and skinless chicken breast pan-seared and finished with white wine, lemon butter and capers. 19.95 Double meat add 5

Chicken Au Poivre

Boneless and skinless chicken breast in a sauce of Cognac, fresh cream, a hint of Dijon mustard and black peppercorns. 21.95 Double meat add 5

COMPLETE PORK DINNERS

T-Bone Pork Chop

Pan-bronzed Cajun seasoned 12 oz. T-Bone pork chop with mustard cream pan sauce on a bed of New Orleans style wild brown rice.. 19.95 Double Meat Add 5

Baby Back BBQ Pork Ribs

Traditional hickory smoke BBQ ribs.
Half Rack 19.95 Full Rack 25.95

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Baked Sweet Potato 3.95	Steamed Broccoli 3.95	Mixed Black Beans & Rice 3.95
French Fries 3.95	Broccoli Hollandaise 4.95	Sauteéd Mushrooms 5.95
Garlic Smashed Potatoes 4.95	Garlic Broccoli 3.95	Nancy's Creamed Spinach 5.95
New Orleans Style Wild Brown Rice 3.95		

COMPLETE SEAFOOD DINNERS

Salmon or Scrod Fillet "Your Way"

Choice of: Salmon or Scrod **Choice of:** Pan-Bronzed Cajun, Lemony Piccata or Broiled Teriyaki Pineapple Glazed. 23.95

New Bedford Fisherman Scrod

Oven roasted fresh New Bedford scrod with chourico, kale, chopped tomatoes, white beans, garlic, crushed red pepper and white wine. Finished with chopped red sweet peppers and fresh cilantro. Doctor Recommended. 23.95

* Seared **RARE** Ahi Tuna Steak

9 oz. pepper and herb crusted, **pan seared rare**. Served on a bed of spinach and chopped tomatoes. 23.95

Baked Stuffed Jumbo Shrimp

Stuffed with seasoned bread crumbs, white wine, butter, crabmeat, chopped scallops, mushrooms and Jack cheese. 25.95

Old Fashioned Baked Stuffed Fillet of Sole with Lobster Sauce –

Availability subject to market

Simple, time honored New England recipe.

Stuffed with seasoned bread crumbs, white wine, butter, crabmeat, chopped scallops, mushrooms and Jack cheese. 24.95

Baked George's Bank Sea Scallops

Baked in wine with a butter crumb topping. 25.95

Sole Vanderbilt with Hollandaise Sauce – Availability subject to market

Fillets of sole stuffed with scallops, crabmeat, mushrooms, and cheese and then baked in garlic herb butter with white wine. 24.95

New Orleans Jambalaya

Shrimp, chicken, andouille sausage, rice and traditional jambalaya vegetables and spices. Garnished with sweet red and yellow pepper confetti. 21.95

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COMPLETE PASTA DINNERS

"Kicked Up" Lobster Ravioli

Fresh lobster and parmesan cheese stuffed ravioli in a **spicy** pink Ketel One vodka sauce. 24.95

Lobster Mac & Cheese

Chunks of 100% claw and knuckle Maine lobster meat are suspended in a creamy blend of parmesan, Swiss and cheddar cheese, with a hint of Sherry wine. Topped with a buttery parmesan bread crumb crust. 24.95

Frank's "Fresh Tomato" Penne

Fresh basil, sun-dried tomatoes, chopped fresh tomatoes, garlic butter, black pepper and parmesan. 17.95

Spinach Fettucine Alfredo 17.95

Add 4 Shrimp 8 Add Chicken & Broccoli 6
Add Chicken 5 Add Broccoli 2

Triple Hot! Hot! Hot! Buffalo Pasta

The name says it all – "Triple Hot".

No Crybabies. No Wimps.

In an 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. 17.95

Add 4 Shrimp 8 Add Chicken 5

Mike's Portuguese Clam Pasta

Steamed littlenecks with white wine, green peppers, onions, garlic, crushed red pepper, olive oil and chourico . . . finished with chopped red sweet peppers and fresh cilantro. Choice of pasta: angel hair, crushed red pepper rigatoni (**HOT**), spinach fettuccine or penne. 21.95

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MAIN PLATE SALADS

Unlimited Soup, Salad & Bread Buffet A la carte per person 11.95

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 7.95 or more **you** may add the salad buffet for an additional 6.95. This special offer is designed for one person.

As is the case with any buffet, splitting or sharing is not permitted.

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Traditional Caesar Salad 7.95
Anchovies? Our Pleasure. Just Ask

Caprese Salad

Tomatoes, basil & fresh mozzarella on field greens.
Bermuda onion on request. 7.95

“Fat Tuesday” Salad

New Orleans style hot sliced Cajun chicken breast with lettuce, tomatoes, cucumbers and hard-cooked eggs with warm, spicy honey mustard dressing topped with crumbled bacon. 12.95

Hot 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 bleu cheese and a side of bleu cheese dressing. 12.95

Create Your Own Lettuce Wraps

Hot Asian peanut marinated chicken. Served with lo mein noodles, fresh veggie-cilantro relish and Boston bib lettuce leaves for wrapping. Includes 3 sauces: Thai peanut, sweet chili and soy. 12.95

Large Garden Salad 7.95

Greek Salad

Traditional Greek salad with tomatoes, cucumber, Kalamata olives, red onion, green peppers, pepperoncini, feta cheese and Greek dressing. 7.95
Add pan-bronzed Cajun salmon fillet add 10

BLT Wedge Salad

Crisp iceberg lettuce wedges topped with crumbled Great Hill bleu cheese and a side of our famous bleu cheese dressing. Garnished with fresh chopped tomatoes and bacon. 7.95

Add hot sliced Cajun chicken add 5

Nona’s Italian Tossed Salad

A homestyle classic. Mixed greens, chopped celery, thin sliced green sweet bell peppers, baby carrots, sliced cucumbers, cherry tomatoes, shaved parmesan cheese, Bermuda red onion and croutons tossed with Italian dressing. 7.95

Harvest Salad

Spring mix, Great Hill bleu cheese, dried cranberries, crisp sliced apples and walnuts with balsamic vinaigrette **or** your choice of dressing. 7.95

* Seared **RARE** Ahi Tuna Steak Salad

9 oz. pepper and herb crusted **pan seared rare tuna steak**. Served on a bed of mesclun greens tossed with Asian ginger-wasabi dressing. Served with sides of soy sauce, pickled ginger and wasabi. 17.95

New York Sirloin & Bleu Salad

Sliced New York Sirloin steak and crumbled Great Hill Bleu on your **choice** of our traditional Caesar, **or** Nona’s Italian Tossed salad, **or** Greek salad. 18.95

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BUILD YOUR OWN SALAD

Your **choice** of our Traditional Caesar, Nona’s Italian Tossed, Large Garden, Greek, Caprese, Harvest, **or** BLT Wedge, topped with your **choice** of:

Hot Teriyaki Pineapple Glazed Chicken 12.95

Double Meat Hot Teriyaki Pineapple Glazed Chicken 17.95

Hot Sliced Cajun Chicken 12.95

Double Meat Hot Sliced Cajun Chicken 17.95

Pan-bronzed Cajun Salmon Fillet 17.95

Pan-bronzed Cajun Jumbo Shrimp 17.95

Pan-bronzed Cajun Native Sea Scallops 17.95

Lobster Salad 18.95

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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! cup 3.95 bowl 4.95

FRIDAY & SATURDAY ONLY

Boneless Roast Prime Rib of Beef

Includes Soup, Salad and Bread Buffet and choice of great side.

12 oz. cut 24.95 20 oz. cut 29.95

SANDWICH & BURGER PLATTERS

All sandwich and burger platters are served with a pickle and choice of side salad, side Caesar salad, cole slaw or fries. Other complete dinner entrée sides available at a la carte prices.

Buffalo Chicken – *Spicy*

A boneless and skinless, buffalo sauce marinated broiled chicken breast and shredded lettuce on a bulkie roll. 10.95

Cajun Chicken

Hot & spicy pan-bronzed boneless and skinless chicken breast on a bulkie roll with lettuce, tomato, onion and mayonnaise. 10.95

Chicken Spinach Melt

Broiled boneless and skinless chicken breast on grilled Euro whole wheat bread with melted Swiss and warm spinach and artichoke spread. 11.95

Overstuffed 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. 18.95

Lobster Reuben

Chilled lobster meat, melted Swiss cheese, sauerkraut and Thousand Island dressing on grilled rye bread. 17.95

Lobstacado

Open-faced cold lobster salad and one half avocado on a toasted English muffin, topped with melted muenster cheese. Served with choice of side. This is a "knife and fork" sandwich. Single 13.95 Double add 6

Grilled Reuben

Corned beef or smoked turkey, Swiss cheese, sauerkraut and Thousand Island dressing on rye bread. 10.95

Steak Tip Sandwich or Wrap

Marinated sirloin steak tips sautéed with peppers and onions, with **Pepper Jack** cheese on a split roll or wrap. 12.95

"Loaded" Steak Tip Sandwich or Wrap with all of the above plus banana pepper rings, fresh sliced jalapeños and sliced mushrooms. No extra charge

Fried Fish, Fries & Classic Slaw

Rhode Island style breaded (not heavy beer battered) fried cod served with classic cole slaw and fries. 14.95 (No **added** side)

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. 9.95

BBQ Pulled Pork Sandwich

Tender flavorful pork, cooked low and slow then piled high on an open faced bulkie roll. Ask for caramelized onions. **This is a "knife and fork" sandwich.** 10.95

A Veggie Burger or a boneless and skinless Chicken Breast is available as a replacement for any of our sirloin burgers at no additional cost.

* Burger

Lettuce, tomato and onion. 9.95

* Cheeseburger

Choice of Swiss, muenster, Vermont cheddar, American, provolone, mozzarella or pepper-Jack cheese. 10.95

* Bacon Cheeseburger 11.95

* Cardiac Double Bacon Cheeseburger

A full pound of beef topped with bacon, American cheese and sautéed onions. 13.95

* Huntsman Burger

Our lean, broiled sirloin burger topped with applewood smoked bacon, Great Hill bleu cheese and Vermont cheddar cheese. 12.95

* Gourmet Burger

Topped with bacon, portobello mushrooms, crumbled Great Hill bleu cheese, and a side of garlic-horseradish aioli sauce. 12.95

* Sedona Burger

Our broiled burger with pepper-Jack cheese, applewood smoked bacon and sliced fresh jalapeños, served on a bulkie roll with lettuce, tomato, onion, and a side of our special bistro sauce. 12.95

* Patty Melt

Traditional grilled cheese on rye with a burger sandwiched inside. **Grilled onions optional.** 11.95

* Fresh Guacamole & Pepper Jack Burger 11.95

* Chili Cheeseburger 11.95

Baja Grandé Fish Tacos (2)

Choice of: Pan-Bronzed Cajun, Plain Fried or Simply Broiled native scrod, cilantro slaw and pico de gallo piled into a flour tortilla. **Served with mixed black beans and rice, or your choice of available side.** 12.95

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PIZZA

Your ***CHOICE*** of 10" thin-crust or the staff's favorite chewy, thicker garlic bread pizza. Anchovies? ~ Just Ask!

Buffalo Chicken Pizza – (Hot)

Our thin crust pizza topped with bleu cheese, fresh spinach, shredded mozzarella, and sliced boneless and skinless **spicy** Buffalo-marinated chicken breast. 12.95

BBQ Chicken Pizza

All white meat chicken breast chunks in our hickory smoke BBQ sauce with very thin slices of Bermuda red onion and shredded mozzarella. 12.95

Pizza Margherita

Vine ripened tomatoes, shredded mozzarella, and fresh basil. 10.95

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

Pepperoni Pizza 10.95

Veggie Pizza

Caramelized onions, broccoli florets, sliced mushrooms, roasted red peppers, artichoke hearts, fresh green peppers, pinenuts, chopped tomatoes and shredded mozzarella cheese. 12.95



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