

BRICK ALLEY LUNCH MENU

STARTERS

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

Soup of the Day cup 3.50 bowl 3.95

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

Albondigas Soup – Available Tuesday Only

A steaming cup or bowl of Mexican meatball & vegetable soup garnished with crispy tortilla strips and fresh Cheddar-Jack cheese. A 30 year Brick Alley tradition. If you like Mexican food try this! cup 3.95 bowl 4.95

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

PIZZA

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

Pizza Margherita

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

Buffalo Chicken Pizza – (Hot)

Topped with bleu cheese, fresh spinach, shredded mozzarella, and sliced boneless and skinless spicy Buffalo-marinated chicken breast. 12.95

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

BBQ Chicken Pizza

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

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

1/2 Rack Baby Back Pork Ribs

Traditional hickory smoke BBQ ribs. 12.95
Full rack 18.95

Large Basket of Pub Fries 4.95

Breaded Mozzarella Wedges

Mozzarella cheese wedges with Italian seasoned breading. Served with marinara. 8.95

**Scorching Hot! Hot! Hot!
Habanero Pepper Wings**

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

Rhode Island Red Hot Chicken Wings

Spicy broiled chicken wings, served with celery sticks and a side of tangy bleu cheese dressing. 9.95

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

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 fresh tortilla chips. 9.95

***Ahi Tuna Sliders**

Crispy wontons topped with chilled, sliced, 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 . . . finished with chopped red sweet peppers and fresh cilantro.

**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

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. 9.95 large 12.95
Ask for marinara or tartar sauce.

**Baked Stuffed Clams
a la Portugese**

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

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

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 2.00

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 reduction. 7.95

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

Lobster Cakes

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

GUARANTEE!

You deserve great food and service. We're dedicated to giving you exactly that. Our goal is 100% total guest satisfaction.
**If for any reason we don't meet that goal, tell us.
We'll do whatever it takes to make it right!**

**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.*



- 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

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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.



MAINPLATE 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.**

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

Traditional Caesar Salad 7.95
Anchovies? Our Pleasure. Just Ask
Add hot sliced cajun chicken add 5

*** 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

Large Garden Salad 7.95

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

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

"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

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

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

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

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.

Steak Tip Sandwich or Wrap
Marinated sirloin steak tips sautéed with peppers & 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

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

Panini Pressed Sandwiches

Please, no substitutions on Panini Sandwiches.

Panino Caprese
Sliced tomatoes, fresh mozzarella cheese, fresh basil, balsamic glaze and field greens. **Please no substitutions.** 9.95

Smoked Turkey Artichoke Panino
Sliced smoked turkey breast, warm wilted spinach and artichoke spread, Swiss cheese, caramelized onions and sliced tomatoes. **Please no substitutions.** 10.95

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. 10.95

Buffalo Chicken – Spicy
A boneless and skinless, buffalo marinated broiled chicken breast and lettuce on a bulkie roll. 10.95

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

Chicken Spinach Melt
Broiled skinless chicken on grilled Euro whole wheat bread with melted Swiss and warm spinach and artichoke spread. 11.95

Overstuffed Lobster Salad Roll
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. **Newport's Favorite Lobster Salad Roll!** 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

Smoked Turkey Club
Thinly sliced smoked turkey breast, lettuce, bacon, tomatoes, mayonnaise and cheese on your choice of toast. 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, 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

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

LUNCH ENTRÉES

Bread, Butter and/or EVOO are served upon request at no additional charge.

Lunch entrées INCLUDE your choice of a small garden salad, small Caesar salad, French fries, garlic smashed potatoes, broccoli, broccoli hollandaise, mixed black beans & rice, garlic broccoli, New Orleans style wild brown rice, cilantro slaw, cole slaw or garlic bread.

Salad Buffet Combo for ONE person

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Sirloin Steak Tips
Chunks of tender, flavorful marinated sirloin sautéed with garlic and black pepper, finished with button mushrooms and a beef demi-glaze. (Degree of doneness will vary slightly due to slight variations in size of chunks). Accompanied by Gorgonzola spiked garlic smashed potatoes. Served with choice of additional side. 15.95

Broiled 9 oz. New York Sirloin 18.95

New York Sirloin Au Poivre
A N.Y. sirloin in a sauce of Cognac, fresh cream, a hint of Dijon mustard and black peppercorns. 19.95

Broiled 8 oz. Black Angus Filet
Broiled 8 ounce tenderloin of beef with béarnaise sauce. 21.95

20 oz. Bone-In Colorado Cowboy Rib Eye
The "Prime Rib" of steaks on the bone, ranch-seasoned and broiled to order. 21.95

Surf & Turf Combos

Add three of our famous Baked Stuffed Shrimp to any steak. Add 9

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)**

Salmon or Scrod Fillet "Your Way"
Choice of: Salmon or Scrod **Choice of:** Pan-Bronzed Cajun, Lemony Piccata or Broiled Teriyaki Pineapple Glazed. 17.95

Baked Stuffed Jumbo Shrimp
Stuffed with seasoned bread crumbs, white wine, butter, crabmeat, chopped scallops, mushrooms and Jack cheese. 19.95

*** Seared RARE Ahi Tuna Steak**
9 oz. pepper and herb crusted, **pan seared rare**. Served on a bed of spinach and chopped tomatoes. 17.95

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. 17.95

"Kicked Up" Lobster Ravioli
Fresh lobster and parmesan cheese stuffed ravioli in a **spicy** pink Ketel One vodka sauce. 18.95

Baked George's Bank Sea Scallops
Baked in wine with a butter crumb topping. 19.95

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. 13.95
Double meat. Add 5

Lemony Chicken Piccata
Boneless and skinless chicken breast pan-seared and finished with white wine, lemon butter and capers. 13.95 Double meat add 5

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. 18.95

Spinach Fettucine Alfredo 11.95
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. 11.95
Add 4 Shrimp 8 **Add Chicken** 5

Mike's Portuguese Clam Pasta
Steamed littlenecks with white wine, green peppers, onions, crushed red pepper, garlic, 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. 15.95

Frank's "Fresh Tomato" Penne
Fresh basil, sun-dried tomatoes, chopped fresh tomatoes, garlic butter, black pepper and parmesan. 11.95

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