



DINNER MENU

STARTERS

CALAMARI FRITTI

Lightly battered crispy calamari with sliced cherry peppers, black olives and diced tomatoes tossed in olive oil and garlic served with marinara sauce 14

SHRIMP COCKTAIL

Eight jumbo shrimp served with a zesty house cocktail sauce 13

KYLE'S PIZZETTA

Grilled pizza dough topped with chunky pomodoro sauce, crispy crumbled sausage, caramelized onions, ricotta cheese and our four cheese blend 13

SPINACH AND ARTICHOKE DIP

A blend of artichoke hearts, spinach, four cheeses and seasonings served warm with house tortilla chips and carrot sticks 12

CHICKEN WINGS (BONE-IN OR BONELESS)

Crispy and hot - Your choice of house buffalo, garlic parmesan or spicy thai with celery, carrots, blue cheese or ranch dressing 13

GNOCCHI JUSTIN

Local handmade gnocchi tossed in our house marinara with melted smoked mozzarella, fresh basil and a touch of cream 12

ALEX'S MUSSELS

PEI steamed mussels with white wine, garlic, crumbled chorizo sausage, onions and stewed tomatoes served with grilled bread 13

FRIED MAC & CHEESE BALLS

Housemade five cheese mac-n-cheese, breaded and deep fried served with tomato cream sauce 12

SOUPS

SOUP OF THE DAY

Bowl 6 / Cup 4.5

CLAM CHOWDA

Friday and Saturday Only
Bowl 8 / Cup 5.5

LOBSTER CORN CHOWDER

Bowl 9 / Cup 6.5

SALADS

Add Grilled Chicken 5 / Steak Tips 8 / Shrimp 6 / Salmon 10
Pan Seared Scallops 9 / Haddock 8

HALF SIZE SALADS AVAILABLE

MESCLUN

Field greens tossed with sun dried cranberries, roasted walnuts, pears, red seedless grapes, gorgonzola cheese, pita bread croutons and housemade balsamic vinaigrette 13

CAESAR

Crisp romaine lettuce tossed with our housemade caesar dressing, garlic croutons and parmesan cheese 12

MEDITERRANEAN

Garden salad with feta cheese and pita bread croutons tossed with a lemon mint olive oil dressing 12

SHAREABLE ANTIPASTO

House garden salad with roasted red peppers, marinated mushrooms, pepperoncinis, kalamata olives, stuffed cherry peppers, artichoke hearts, genoa salami, prosciutto, pepperoni, provolone cheese, pesto chicken and housemade balsamic vinaigrette 20

ROASTED BEET

Mixed greens with roasted beets, pickled red onions, fresh berries, toasted almonds, crumbled goat cheese and a raspberry vinaigrette 13

CHOPPED SALAD

Chopped romaine, tomatoes, cucumbers, bacon, Bermuda onion, gorgonzola cheese, blue cheese dressing and balsamic glaze 13

BURGERS

THE BRICK STEAKHOUSE BURGER

Half-pound ground angus sirloin with our housemade horseradish steak sauce, swiss cheese, sauteed mushrooms and crispy onion strings on a toasted brioche bun served with french fries 14

CLASSIC SIRLOIN BURGER

Half-pound ground angus sirloin with lettuce, tomato and onion on a toasted brioche bun served with french fries 13
Add Cheese or Bacon 1 each

ALOHA BURGER

Half-pound ground angus sirloin with our pineapple-jalapeno-BBQ sauce, applewood smoked bacon, cheddar cheese and sauteed onions with lettuce and tomato on a toasted brioche bun served with french fries 14

PLANNING AN EVENT? DINING FROM HOME?
Full Catering & Take Out Menus Available Upon Request



DINNER MENU

BUSINESS HOURS

MON: 11:30 AM – 8:30 PM | TUE: CLOSED | WED: 11:30 AM – 8:30 PM
THU: 11:30 AM – 8:30 PM | FRI: 11:30 AM – 9:30 PM
SAT: 11:30 AM – 9:30 PM | SUN: 12:00 PM – 8:30 PM

Add Small Garden 5 / Caesar Or Mediterranean 6.5 / Mesclun 7

SUTTON FAVORITES

CHICKEN FAUCHER

Twin chicken cutlets with a ricotta, italian sausage, spinach and four cheese stuffing over penne pasta tossed in a tomato cream sauce 21

CIOPPINO

Shrimp, scallops, haddock, calamari, mussels and littlenecks in a seasoned seafood tomato broth over linguine 26

RIGATONI BOLOGNESE

Our housemade Bolognese sauce tossed with a touch of cream, parmesan cheese and fresh rigatoni 21

CHICKEN EMMA

Twin parmesan panko crusted boneless breast of chicken over potato gnocchi in a pesto cream sauce topped with lightly dressed arugula and radicchio, crispy prosciutto and shaved parmesan 21

KAFTA BURGER

Mediterranean seasoned sirloin burger with a cucumber mint yogurt sauce, mediterranean salad and pita bread 16

JAMBALAYA

Sauteed chicken fillets, shrimp, Andouille sausage and vegetables in a cajun tomato sauce over rice pilaf 19

HADDOCK NEW ENGLAND

Baked haddock with a bacon, tomato and seasoned crumb topping with red bliss mashed potatoes and roasted asparagus 20

ANGEL HAIR JENNIFER

Sauteed broccoli and mushrooms, fresh basil, stewed tomatoes, parmesan cheese, olive oil and garlic tossed with angel hair pasta 15
Add Grilled Chicken 5 / Shrimp 6 (GF + 2.5)

GRILLED VEGETABLE RISOTTO

Slow cooked Arborio rice folded with parmesan cheese, fresh grilled vegetables and basil 19
Add Grilled Chicken 5 / Shrimp 6 / Steak Tips 8

FROM THE LAND

CHEF'S FAMOUS CHICKEN PARMESAN

Breaded boneless breast of chicken topped with marinara sauce and mozzarella cheese served with your choice of pasta 20

THE DON

Your choice of pasta with our housemade meatballs and marinara sauce 16

STEAK TIPS

14 ounces of marinated charbroiled steak tips topped with sauteed onions served with red bliss mashed potatoes and baby green beans 22

Add Mushrooms 1

Add Brick Sauce (Tossed) 1

TORTELLINI TIFFANY

Sauteed chicken fillets and italian sausage with a medley of fresh grilled vegetables in an olive oil and garlic sauce tossed with parmesan, fresh mozzarella and cheese tortellini 20

CHICKEN BROCCOLI

Sauteed chicken fillets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne 20

NY SIRLOIN

Grilled 12 ounce choice NY sirloin topped with a garlic herb compound butter served with roasted fingerlings and asparagus 26

CHICKEN ANTHONY

Sauteed boneless breast of chicken with mushrooms, sun dried tomatoes and roasted pine nuts in a brandy balsamic cream sauce over linguine 20

RAVIOLI SARA

Sauteed chicken fillets, spinach and roasted red peppers in a roasted garlic butter sauce tossed with wild mushroom raviolis 20

FROM THE SEA

FISH & CHIPS

Deep fried lightly battered fresh haddock served with french fries, onion strings, coleslaw and tartar sauce 20

SALMON LEAH

Pan seared salmon with roasted matchstick vegetables and honey garlic glaze with oil and garlic broccoli, spinach and rice pilaf 23

FISH TACOS

Lightly battered fried haddock with arugula, pickled red onions, cilantro lime slaw, roasted corn, tomato and black bean salsa, chipotle aioli and warm flour tortillas 2 Tacos / 13 • 3 Tacos / 17

SARA'S SCAMPI

Eight sautéed shrimp with roasted garlic cloves, diced tomatoes, scallions and shredded parmesan cheese with a hint of Cajun in a classic scampi butter sauce over linguini served with garlic toast 22

SEAFOOD SAUTE

Sauteed shrimp, sea scallops and salmon with artichoke hearts, sun dried tomatoes, roasted red peppers, capers and fresh basil in a white wine garlic butter sauce over angel hair 23

SALMON DELANEY

Pan seared salmon fillet set over our grilled vegetable risotto topped with a creamy lemon caper dill sauce 23

RISOTTO ANNA

Slow cooked Arborio rice with sauteed shrimp, sea scallops, asparagus, mushrooms, oven roasted red and yellow tomatoes, parmesan cheese and a touch of cream 25

KIDS

HOUSEMADE MAC & CHEESE 7

CHICKEN FINGERS & FRIES 8

STEAK TIPS AND FRIES 10

GRILLED SALMON & STEAMED BROCCOLI 10

HOT DOG & FRIES 6

PENNE ALFREDO 7

CHEESE PIZZETTA 8

BABY GREEN BEANS 4.5

FRENCH FRIES 3.5

WAFFLE FRIES 4.5

SWEET POTATO FRIES 4.5

COLESLAW 3.5

BROCCOLI W/ OIL & GARLIC 4.5

SPINACH W/ OIL AND GARLIC 4.5

GRILLED VEGETABLE RISOTTO 7

SIDES

RICE PILAF 3.5

PASTA ALFREDO 6

PASTA MARINARA 4

PASTA W/ TOMATO CREAM SAUCE 6

HOUSEMADE MEATBALLS (2) 4

ITALIAN SAUSAGE (1) 3.5

RED BLISS MASHED POTATOES 3.5

Before placing your order, please inform your server of any food allergies. The consumption of raw or under-cooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.