

APPETIZERS

SWEET AND SPICY SHRIMP

Eight large gulf shrimp flash fried then tossed in our savory sweet and spicy sauce. 17

COCONUT SHRIMP

Eight hand breaded shrimp fried and served with a sweet Thai chili sauce. 17

CRAB CAKES

Three house made blue lump crab cakes, served with a corn relish and our house made garlic aioli. 19

WINGS GF

One pound of wings rubbed with our blend of herbs and spices, served with your choice of our house sauces, BBQ, Buffalo, garlic Parmesan, sweet and spicy, or Caribbean jerk. Accompanied by house made ranch, sriracha ranch or blue cheese dressing. 16

SPINACH ARTICHOKE DIP

House made rich, creamy and cheesy perfection brimming with spinach and artichokes served on toast points. 15

LOADED FRIES NEW

Crispy coated french fries topped with shredded cheese, bacon bits and chives. Served with sour cream on the side. 14

NACHOS

Tortilla chips piled high with cheese, onions, tomatoes, lettuce, jalapeños, and sour cream. 14 Add Chicken +4 / Steak +6

ONION TANGLERS NEW

House made thinly sliced onions, battered and fried to perfection. Piled high and served with our house BBQ sauce. 14

LOADED POTATO BOATS NEW

Crispy fried potato boats topped with shredded cheese, bacon bits and chives. Served with sour cream on the side. 15

BAM BAM SHRIMP NEW

Eight large gulf shrimp flash fried then tossed in our house made bam bam sauce. 17

BRICKSTERS GF NEW

Boneless chicken strips - grilled, blackened or fried to perfection and tossed in your choice of our house sauces, BBQ, Buffalo, garlic Parmesan, sweet and spicy, or Caribbean jerk. Served with ranch or blue cheese. 16

PRETZELS & BEER CHEESE NEW

Soft pretzels served with our house made Kona beer cheese sauce. 12

CHICKEN CORDON BLEU EGG ROLLS

Three large egg rolls filled with peppery chicken, ham, and Swiss cheese. Fried golden brown, cut on a bias and served with Kona beer cheese. 17

BUFFALO CHICKEN EGG ROLLS NEW

Three large egg rolls filled with chicken, cream cheese, buffalo sauce and house blended cheese. Fried golden brown, cut on a bias and served with sriracha ranch for dipping. 17

BIG MAC EGG ROLLS NEW

Three large egg rolls filled with beef, pickles, American cheese, ketchup and mustard. Fried golden brown, cut on a bias and served with a house made secret sauce. 17

SOUTHWEST EGG ROLLS NEW

Three large egg rolls filled with chicken, corn, black beans, jalapenos, bell pepper and pepper jack cheese. Fried golden brown, cut on a bias and served with sriracha ranch. 17

EGG ROLL SAMPLER NEW

Try all four of our house made egg rolls. Fried golden brown, cut on a bias and served with Kona beer cheese, house made secret sauce, and sriracha ranch. 22

Salads & SOUPS

ADD TO ANY SALAD

BLACKENED CHICKEN +8 / CHICKEN +7 / SHRIMP +8

SALAD DRESSINGS: Ranch, Sriracha Ranch, Blue Cheese, Italian, French, 1000 Island, Honey Mustard, Caesar, Strawberry Vinaigrette, and Grilled Onion Ranch.

CAESAR SALAD

Romaine lettuce tossed in Caesar dressing and topped with shaved Parmesan and house made croutons. 13

STRAWBERRY WALNUT SALAD

Mixed greens with candied walnuts, fresh strawberries, fresh blueberries, herb goat cheese fritters, and house made strawberry vinaigrette. 17

HOUSE SALAD

Mixed greens topped with locally grown baby heirloom tomatoes, red onion, shredded cheese, house made croutons, and your choice of dressing. 13

COBB SALAD NEW

Mixed greens topped with tomatoes, red onion, ham, turkey, hard boiled egg, and shredded cheese with your choice of dressing. 17

FRENCH ONION SOUP

Traditional French onion soup topped with crostini and beautifully melted Gruyere, finished with fresh herbs. Crock 14

LOBSTER BISQUE

A creamy roux based soup flavored with the essence of lobster, served with toast points. Cup 8 / Bowl 14

SOUP DU JOUR

This is our soup of the day ask your server, soups will be dependent on seasonally fresh ingredients. Cup 7 / Bowl 12

SOUP & SALAD COMBO NEW

A cup or bowl of soup of the day (ask your server) or lobster bisque with either a Caesar or side salad. Cup 14 / Bowl 17

HANDHELDS & More

Served with your choice of side.
Upgrade to a signature side +1

BRICK HOUSE CHICKEN SANDWICH

Your choice of blackened, grilled, or fried chicken breast on a toasted bun and topped with lettuce, tomato, onion, and finished with our house made garlic aioli. 15

Toss it in your favorite sauce +1

BRICK HOUSE GRINDER

Capicola, prosciutto, salami, provolone, Havarti locally grown heirloom tomato, topped with a creamy iceberg, pepperoncini slaw, baked to a golden brown perfection. 18

LOBSTER ROLL

Served traditional Maine style, poached and served chilled with our blend of herbs and spices stuffed in a fresh butter toasted hoagie roll. 19

ULTIMATE STEAK SANDWICH NEW

Sliced strip steak topped with sauteed pepper, onion and mushroom medley. Served on a fresh toasted hoagie. 18

Add your choice of cheese +1

ITALIAN BEEF

Slow cooked beef, topped with Chicago style giardiniera and served with au jus. 18

CANDIED BACON BLT NEW

Candied bacon, lettuce, tomato and avocado aioli served on a fresh toasted 3 herb ciabatta bun. 16

TURKEY CLUB NEW

A classic sandwich made with turkey, bacon, lettuce, tomato, your choice of cheese and mayo on toasted bread. 14 / **Add your choice of cheese +1**

LOADED HAM & TURKEY NEW

Thinly sliced ham, turkey and Swiss cheese, topped with lettuce, tomato and mayo. 14

CAJUN CHICKEN & ANDOUILLE ROLL

Chicken, andouille sausage, peppers and onions, with house made aioli, and finished with melted provolone cheese on a fresh baked hoagie. 17

SWEET AND SPICY TACOS

Fried shrimp tossed in our sweet and spicy sauce, served in flour tortillas, topped with our house made coleslaw. (2) 14 / (3) 17

Sub tortillas with lettuce wraps for a (GF) option.

BRICKHOUSE CHICKEN TACOS

Your choice of fried, blackened or grilled chicken tenders topped with lettuce, tomatoes and house blend cheese.

Served with your choice of sauce. (2) 14 / (3) 17

Sub tortillas with lettuce wraps for a (GF) option.

STEAK TACOS NEW

Tender beef strips, served in flour tortillas, topped with lettuce, tomatoes, house blend cheese, and your choice of sauce. (2) 16 / (3) 19

Sub tortillas with lettuce wraps for a (GF) option.

Sliders

SWEET SOUTHERN SMOKY SLIDERS

Three angus beef sliders with candied bacon finished with bacon jam and gouda cheese. 14

THE GOAT SLIDERS

Three angus beef sliders with herb whipped goat cheese and baby heirloom tomatoes. 14

LIL WESTERN SLIDERS

Three angus beef sliders with cheddar cheese, BBQ sauce, onion tanglers and bacon. 14

THE CHEESY SLIDERS

Three angus beef sliders with your choice of cheese. 13

CLUCKERS SLIDERS NEW

Three golden fried chicken tenders, topped with pickle and a house made special sauce. 14

Brick House SMASH BURGERS

Served with your choice of side.
Upgrade to a signature side +1

Cheese Options:
American, Cheddar, Swiss,
Pepper Jack, Blue Cheese,
Gouda, Gruyere, Provolone
Gluten Free Bun +2

THE BRICK HOUSE BURGER

1/4 pound local fresh Angus patty with your choice of cheese, topped with lettuce, tomato, onion, and finished with our house made garlic aioli on a toasted bun. Single 14 / Double 16

SOUTHERN SWEET & SMOKY BURGER

1/4 pound local fresh Angus patty topped with two slices of house made candied bacon, smoked Gouda, and finished with bacon jam. Served with lettuce, tomato, and onion on a toasted bun. Single 18 / Double 20

MUSHROOM SWISS BURGER

1/4 pound local fresh Angus patty topped with sauteed mushrooms and Swiss cheese on a toasted bun. Single 15 / Double 17

THE FARMER

1/4 pound local fresh Angus patty topped with an over easy egg, two slices of candied bacon and American cheese, served with lettuce, tomato, and onion on a toasted bun. Single 15 / Double 17

THE GOAT

1/4 pound local fresh Angus patty topped with goat cheese, fresh heirloom tomato, spring mix, and onion on a toasted bun. Single 15 / Double 17

THE FRENCHY

1/4 pound local fresh Angus patty topped with Gruyere cheese, and caramelized onions, served with spring mix lettuce and tomato, on a toasted bun. Single 15 / Double 17

THE WESTERN NEW

1/4 pound Angus patty, topped with cheddar cheese, BBQ sauce, onion tangles, two slices of candied bacon, served with lettuce and tomato on a toasted bun. Single 18 / Double 20

PATTY MELT NEW

1/4 pound Angus patty, topped with caramelized onions, Swiss cheese, 1000 Island dressing on marble rye bread. Single 15 / Double 17

ENTRÉES

SHRIMP N GRITS

Large tender shrimp, served on a bed of house made cheesy grits and a creamy andouille and bacon sauce with our house made herbs and spices. Served with a side salad or side caesar salad. 24

LOBSTER MAC N CHEESE

Our butter poached lobster tossed with fresh green onions, crispy bacon bits and finished with cavatappi pasta and our house made creamy gouda cheese sauce. Served with your choice of a side salad or side Caesar salad. 27

CHICKEN A LA MER

Fried chicken breast on a bed of garlic chive whipped mash potatoes, topped with bacon bits, crab, and lobster in a creamy seafood sauce. Served with a side salad or side Caesar salad. 28

CHICKEN ALFREDO

Tender sautéed chicken breast in a creamy garlic Parmesan sauce, tossed with linguine pasta, and served with toast points and a side salad or side Caesar salad. 25
Blackened Chicken +1

SEAFOOD PASTA

Sautéed shrimp, crab, and lobster, tossed with linguine in a house made rosé sauce. Served with toast points and a side salad or side Caesar salad. 28

PASTA ALLA VODKA NEW

House made sauce with tomatoes, cream, vodka, olive oil, garlic, onions, and seasonings over linguine. Served with toast points and a side salad or side Caesar salad. Chicken 26 / Shrimp 28 / **Blackened Chicken or Shrimp +1**

SHRIMP SCAMPI

Eight beautifully sautéed shrimp in a buttery white wine garlic herb sauce, on a bed of linguine, served with toast points and a side salad or side Caesar salad. 26

THE BRICK STRIP

12 oz. KC strip cooked to your temperature, served with your choice of two sides. 28

SURF AND TURF

An 8 oz. choice cut beef filet with six blackened shrimp, served with your choice of two sides. 38

SIDES 5

FRENCH FRIES

HOUSE MADE MASHED POTATOES

VEGETABLE OF THE DAY

SWEET & SPICY SRIRACHA COLESLAW

SIDE SALAD

Signature SIDES 6

WHITE TRUFFLE FRIES

SIDE CAESAR SALAD

SWEET POTATO FRIES

CUP OF SOUP

MAC N CHEESE

DESSERTS

CINNAMON TOAST CRUNCH BREAD PUDDING

Topped with cinnamon toast creme anglaise. 10

BEIGNETS

Deep fried French pastry, dusted with powdered sugar and served with choice of creme anglaise or a banana rum caramel sauce. 10

HEAVENLY NACHOS NEW

Fresh fried tortilla chips dusted with cinnamon and powdered sugar, topped with chocolate syrup, mini marshmallows and a scoop of ice cream. 12

NEW YORK CHEESECAKE NEW

Your choice of regular, strawberry or peanut butter. Topped with your choice of chocolate or caramel sauce. 8

THANK YOU FOR CHOOSING BRICK HOUSE GASTROPUB

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DON'T FORGET ABOUT BREAKFAST AT THE BRICK HOUSE

20% GRATUITY ADDED FOR PARTIES OF 8 OR MORE.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten Free