

BRICKTOP'S

ESTABLISHED 2006

APPETIZERS

Lobster Bisque fresh Maine lobster, cream, brandy.....	12
Soup of the Day	10
Coconut Shrimp sweet chili sauce	12
Deviled Eggs & Millionaire's Bacon	10
Spinach & Artichoke Dip parmesan cream sauce	10
Grilled Artichokes simply grilled, aioli	10

OYSTERS

Half Dozen, chilled or butter roasted	
Wellfleet, Cape Cod Bay, MA	18
Rappahannock, Chesapeake Bay, VA	18
Blue Point, Long Island Sound, NY	18
Fanny Bay, British Columbia	18

SALADS

The Wedge	8	Beet & Goat Cheese	8
hardboiled egg, bacon, cucumber, blue cheese dressing		oven roasted beets, pecans, warm goat cheese	
Caesar	8	Little Gem Chopped	8
focaccia croutons, grated parmesan (anchovies on request)		chopped little gem lettuce, cucumber, red onion, tomato, feta, green goddess dressing	

ENTRÉES

Florida Grouper	24	Bistro Chicken	16
simply grilled, served with kale & quinoa salad** add crab meat, champagne beurre blanc - 4		pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	
Crab Cake	22	Crispy Chicken Tenders	16
whole grain mustard sauce, served with cole slaw & french fries		breaded to order, served with cole slaw & french fries	
Grilled Trout	18	Chicken Milanese	16
simply grilled, champagne beurre blanc, capers, served with broccoli add crab meat - 4		parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo	
Scottish Salmon	18	Steak & Fries*	20
pan-roasted, served with butter beans		sliced steakhouse style, topped with maitre d' butter	
Ahi Tuna Steak*	20	BBQ Pork Baby Back Ribs	22
sesame crusted, seared rare, sliced, served with stir-fried vegetables		slow-roasted, served with cole slaw & french fries	



-Hickatley

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

Lobster Roll	20	Cobb	16
fresh Maine lobster à la Young's Lobster Pound, Belfast Maine		grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Fish Tacos	15	Palm Beach	18
blackened fish of the day, cheddar, avocado, cilantro		crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	
Cheeseburger* or Tavern Burger	14	BBQ Chicken	16
sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce		roasted corn, avocado, black beans, ranch	
Ahi Tuna Burger*	14	Ahi Tuna*	18
seared rare, ginger, wasabi aioli, topped with ponzu cole slaw		avocado, cucumber, jicama, mango	
French Dip	18	Scottish Salmon	16
thinly sliced prime rib, served au jus		pan roasted, baby spinach, portobello mushrooms, roasted red peppers, warm mustard vinaigrette	

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO
FETTUCCHINE ALFREDO

FRESH CREAMED SPINACH
KALE & QUINOA SALAD**
FRESH SAUTÉED SPINACH

BUTTER BEANS
FRESH SAUTÉED CORN
BROCCOLI

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, burgers and seafood are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

BY THE GLASS

WHITE

SPARKLING	La Marca Prosecco, IT	12
	Schramsberg "Mirabelle" Brut, CA	14
	Veuve Cliquot, FR	16
ROSE	Whispering Angel, FR	12
CHARDONNAY	Hess Select, Monterey, CA	12
	Sonoma Cutrer, CA	14
	Rombauer, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12
	Hubert Brochard Sancerre, FR	14
PINOT GRIGIO	Vigneti Del Sole, IT	12

RED

PINOT NOIR	Meiomi, CA	12
	Siduri, Willamette, OR	14
	Martinelli, Sonoma, CA	16
ZINFANDEL	Klinker Brick, Lodi, CA	12
CABERNET	Hess Select, Monterey, CA	12
	Duckhorn "Decoy", Sonoma, CA	14
	Frank Family, Napa, CA	16
MERLOT	Caymus "Emmolo", Napa, CA	14
RED BLEND	The Prisoner, Napa, CA	16

SPARKLING

La Marca Prosecco, IT	44
Schramsberg "Mirabelle" Brut, CA	62
Veuve Cliquot, FR	half bottle 54 / bottle 89
Moet & Chandon "Imperial" Brut, FR	92

ROSE

Whispering Angel, FR	44
Domaine Carneros Brut, by Taittinger, CA	64

CHARDONNAY

Hess Select, Monterey, CA	44
Sonoma Cutrer, CA	52
Rombauer, Napa, CA	62
Flowers, Sonoma, CA	72
Cakebread, Napa, CA	78
Far Niente, Napa, CA	87

SAUVIGNON BLANC

Kim Crawford, NZ	44
Hubert Brochard Sancerre, FR	52
Twomey by Silver Oak, CA	54
Duckhorn, Sonoma, CA	58

PINOT GRIGIO

Vigneti Del Sole, IT	44
Four Graces, Willamette, OR	48

Corkage Fee \$20

PINOT NOIR

Meiomi, CA	44
Siduri, Willamette, OR	52
Martinelli, Sonoma, CA	62
Belle Glos "Clark & Telephone", CA	64
Bergstrom, Willamette, OR	78

ZINFANDEL

Klinker Brick, Lodi, CA	44
Robert Biale, "Black Chicken", CA	64

CABERNET

Hess Select, Monterey, CA	44
Duckhorn "Decoy", Sonoma, CA	52
Frank Family, Napa, CA	62
Stag's Leap Wine Cellars "Artemis" Napa, CA	92
Caymus, Napa, CA	98
Silver Oak, Alexander Valley, CA	120

OTHER REDS

Caymus "Emmolo" Merlot, Napa, CA	44
The Prisoner, Red Blend, Napa, CA	78
Mollydooker "The Boxer" Shiraz, AU	67

STEAKHOUSE REDS

Pahlmeyer "Jayson" Pinot Noir, Sonoma, CA	120
Shafer One Point Five Cabernet, Napa, CA	140
Nickel & Nickel "C.C. Ranch" Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198

BEER

OTHER

Good People IPA	6
Sweet Water 420 Pale Ale	6
Stiegl Radler	6
Fat Bottom Seasonal	6
Michelob Ultra	5
Miller Lite	5
Guinness Draught	6
St. Pauli Girl (non-alcoholic)	5

ON TAP

Stella Artois Pilsner	7
Yazoo Seasonal	7
Kentucky Bourbon Barrel Ale	7
Tennessee Brew Works IPA	7