

THE BROOK

KITCHEN & TAP
EST 2016

Summer Eats

Lobstah Roll (Mkt Price)

North Atlantic sweet and tender lobster meat blended with just the right amount of mayo and celery, piled high on a grilled brioche hot dog roll, served with hand-cut fries and house slaw.

Whole Belly Clams (Mkt Price)

Crispy, golden fried clams served with homemade tartar sauce and hand-cut fries.

Clam Strip Roll \$18.99

Deep-fried coastal clam strips in a grilled brioche hot dog roll, served with homemade tartar sauce and hand-cut fries.

Rhode Island Calamari \$17.99

Deep fried calamari with cherry peppers, tossed in garlic butter, served with a side of marinara sauce.

Half Rack Baby Back Ribs \$22.99

Slow cooked for hours they melt in your mouth! Char-broiled to order and finished with a thick BBQ glaze. Served with hand-cut fries and house slaw.

Honey Lime Chicken \$18.99

Sweet and savory dish featuring juicy grilled chicken marinated in honey and lime, topped with fresh mango salsa.
Served with the choice of two sides.

Spinach & Artichoke Dip \$14.99

A delicious combination of fresh spinach and flavorful artichokes with Parmesan and Romano cheese, served with tortilla chips.

Sweet Chili Shrimp \$16.99

Golden battered shrimp served over a bed of smoky spicy basil rice.

Power Blend Salad \$14.99

Blend of baby kale, romaine, shaved brussel sprouts and broccoli, with roasted beets, carrots, dried cranberries and roasted pumpkin seeds, tossed in Caribbean mango vinaigrette.

Lemon Berry Cream Mascarpone Cake \$10.95

Vanilla crumb cake with cream filling, mascarpone cheese, lemon, blueberries and cranberries.