



RAW BAR

	½ dz or ½ lb	1 dz or 1lb
Oysters on the half shell ½ dozen or 1 dozen <i>Your Choice of Raw or Steamed</i>	\$7.50	\$13.50
Clams on the half shell ½ dozen or 1 dozen <i>Your Choice of Raw or Steamed</i>	\$7.50	\$13.50
Peel & Eat Shrimp ½lb or 1lb	\$8.95	\$15.95
Mussels or Clams in white wine sauce		\$13.95
Crawfish ½ lb or 1lb	\$7.95	\$14.95

SMALL PLATES

Mini Crab Cakes	\$8.95
BT Buffalo Chicken Dip	\$7.95
Fried Calamari add \$2 for Buffalo Style	\$8.95
Fried Oysters	\$8.95
Fried Shrimp	\$9.95
BT Tuna Carpaccio	\$9.95
BT Artichoke Dip	\$7.95
Hush Puppies	\$3.95
BT Oyster Rockefeller	\$9.50
Gouda Mac-n-Cheese Bites	\$7.95
Loaded Fries	\$5.95
Crab Dip	\$8.95

SOUPS N' SALADS

	Cup	Bowl
Soup of the Day	\$4.95	\$8.50
BT Shirley's Southern Brunswick Stew	\$4.95	\$8.50
House Salad		\$8.95
Spinach Salad		\$8.95
Homemade Chicken Salad		\$8.95
Caesar Salad		\$8.95

Salad add ons

Bacon \$0.50 • Cheese \$1.00 • Chicken \$4.00
Shrimp \$5.00 • Salmon \$7.00 • Tuna \$7.00

WINGS N' THINGS

Nachos

Served with Homemade Queso, lettuce, tomato, black bean salsa, sour cream and jalapenos
Choice of Chicken (\$9.95) Beef (\$9.95) Seafood (\$11.95)

Jumbo Wings (6) \$7.95 (12) 12.95
Teriyaki, Teriyaki Hot, BBQ, Hot, Buffalo, Garlic Parmesan, Cajun Dusted, Sweet Chili, Lemon Pepper, garlic hot

Boneless Wings (8) \$5.95

Medici Flat Bread \$6.95
Large Prawn Shrimp, Monterey Jack

Tuscan Flat Bread \$6.95
Sweet Sausage, Roma Tomato, Monterey Jack

Veggie Flat Bread \$6.95
Roasted red peppers, mushrooms, roma tomatoes, mozzarella

Quesadilla

Cheese \$6.00
Cheddar Bacon Ranch (add Chicken \$1.00) \$8.95

Tacos

Peppered Tuna \$6.50
Blackened Grouper \$7.50

SIDES

House Salad, Steamed Broccoli, Green Bean Almondine, Ocean Slaw, House-cut fries, House Chips, Sweet Potato fries, \$3.75 each

SANDWICHES

BT Aunt Kath's Chicken Caesar Wrap	\$8.95
BT Shrimp, Oyster or Clam Po' Boy	\$8.95
BT Tuna Burger	\$11.95
BT Crab or Salmon BLT	\$10.95
Chicken Salad	\$8.95
French Dip	\$8.95
Meatball Sub	\$8.95
Marinated Chicken Sandwich	\$9.95
BT Lobster Roll	Market

*make any sandwich a wrap
all sandwiches served with wing chips

BURGERS

BT Burger	\$8.95
Fiesta Cheese Burger	\$9.95
Bacon Cheese Burger	\$9.50
Seaside Burger	\$9.95

all of our burgers are a 1/2 lb of fresh in house ground beef served with lettuce, tomato, and onion and sided with our house-cut fries.

ENTREES

BT Shrimp & Grits - Stone ground grits topped with a bacon creole cream sauce and large prawn shrimp	\$16.95
BT Fish & Chips - Alaskan Cod, beer battered with Blue Moon, served with house-cut fries, ocean slaw (malt vinegar and tarter on request.)	\$14.95
Pasta På Våran - Rosemary infused chicken breast with a sundried tomato mushroom cream sauce served over pasta.	\$16.95
BT Shrimp Medici Pasta - Sauteed spinach, mushrooms, and roasted red peppers, tossed in parmesan herb cream sauce and served over homemade medici noodles with large prawn shrimp.	\$15.95
BT Jambalaya Etouffee - Shrimp, Chicken, and Sausage served over rice with house made fire roasted red sauce.	\$17.95
Salmon Imperial - 8 oz. wild caught Salmon topped with lump blue crab meat. Bearnaise and your choice of two sides.	\$20.95
Dry Aged Pork Ribeye - A beautiful center cut of dry aged pork, seasoned to perfection and served with your choice of two sides.	\$16.95
BT Low Country Boil - Large prawn shrimp, sweet sausage, red potatoes, corn on the cob, and crawfish in homemade seafood boil.	\$16.95
½ Rack Ribs - St. Louis style ribs slathered with homemade BBQ sauce and served with house-cut fries and our ocean slaw.	\$13.95
Full Rack of Ribs w/slaw and fries	\$18.95

SEAFOOD PLATTER

Your Choice of 3 or 4 of our fresh seafood options, served w/ocean slaw and our signature hush puppies.

- Gulf Shrimp - sautee/fried
- Top Neck Clams - fried
- Blue Point Oysters - fried
- Fish of the Day - broiled/fried
- Crab Cakes - broiled
- Calamari - fried
- Bay Scallops - sautee/fried
- Oyster Rockefeller

Pick 3 \$20.95 Pick 4 \$23.95

Ask your server about our dessert and kid options.

Consuming raw or under cooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating under cooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.



BT'S OWN SIGNATURE DISHES

www.BrickTownBistro.com
20% gratuity added to parties of 6 or more

BOTTLED BEER

DOMESTIC

Budweiser
 Bud Light
 Bud Light Lime
 Coors Light
 Michelob Ultra
 Miller Lite
 Rolling Rock

MICROBREWS

Class Five IPA SC
 Crispin Cider MN
 Dockside Pilsner SC
 Fat Tire CO
 Highland Oatmeal Porter NC
 Highland Gaelic Ale NC
 Highland Red Ale
 Nut Brown Ale SC
 River Falls Red Ale SC
 Rogue Dead Guy OR
 Stone IPA CA
 Sweetwater 420 GA
 Sweetwater IPA GA
 Samuel Adams MA

IMPORTS

Corona Extra
 Corona Light
 Dos Equis Amber
 Guinness
 Heineken
 Hoegaarden
 Red Stripe
 Smithwicks Irish Ale

NON ALCOHOLIC

Beck's NA

MARTINIS

\$5 HAPPY HOUR MARTINIS FROM 4-7

🍸 PEACH-TINI

🍸 CARAMEL APPLE-TINI

🍸 RASPBERRY-TINI

🍸 COCONUT COOLER-TINI

🍸 BLUEBERRY
 LEMONADE-TINI

🍸 STRAWBERRY LEMONADE-TINI

🍸 CHOCOLATE-TINI

🍸 BLUE HAWAIIAN-TINI

ASK ABOUT OUR DRAFTS

THERE'S NO NEED TO WINE ABOUT IT

WHITES

GLASS BOTTLE

NOTABLE WHITES

Movendo Moscato 7 24
 Pacific Rim Riesling • Washington 8 28
 Pine Ridge 9 32

SAUVIGNON BLANC

Simi • Sonoma 7 24
 Kim Crawford • Marlborough 8 28

PINOT GRIGIO

Kris • Italy 8 30
 Acrobat • Oregon 8 30

CHARDONNAY

Clos Du Bois • California 7 24
 Louis Jadot Unoaked • France 7 24
 Louis Jadot Pouilly Fuisse • France 34

SPARKLING

GLASS BOTTLE

J. Roget Brut 6
 Caposaldo Sparkling Peach Moscato 7 24
 La Marca Prosecco 25

HOUSE WINE

Pinot Grigio • Chardonnay • White
 Zinfandel • Merlot • Cabernet Sauvignon

REDS

GLASS BOTTLE

PINOT NOIR

Kenwood • Russian River 7 24
 La Forge 8 28
 Meiomi 10 38

NOTABLE REDS

Alamos Malbec • Mendoza 7 24
 Apothic Red Blend • California 7 24

MERLOT

Benzinger • California 7 24
 Silver Palm 32

CABERNET SAUVIGNON

Dark Horse • California 7 24
 14 Hands • California 8 24
 Louis Martini • Napa 40