

NEWPORT COUNTY'S FIRST BREWPUB & RESTAURANT

CODDINGTON



Open Daily 11:00am Serving Sunday through Thursday until 10pm Friday & Saturday until 11pm

210 Coddington Highway Middletown, Rhode Island 02842

Phone: (401) 847-6690 • Fax: (401) 846-1968

SORRY WE DO NOT ACCEPT PERSONAL CHECKS.

We accept Master Card, Visa, American Express, Discover and Diner's. An 18% gratuity may be added to parties of 6 or more.

**Appetizers | Soups | Salads | Pasta | Pizza | Sandwich Board | Half Pint Menu
Seafood | Barbecue Pit | Brewery Favorites | Drinks | Desserts**

A P P E T I Z E R S

- ULTIMATE NACHOS** \$9.95
A mountain of crispy tortilla chips smothered with monterey jack and cheddar cheese, jalapeño peppers, black olives, onions, lettuce, sour cream, guacamole and salsa. Spicy chicken or chili may be added for an additional \$2.00.
- BONELESS BUFFALO CHICKEN** \$8.95
Strips of tender chicken breast tossed with our spicy buffalo sauce, served with celery sticks, carrot sticks and a side of blue cheese dressing. Once you have these you'll never have regular wings again!
- BUFFALO WINGS** \$7.95
Thick and juicy chicken wings smothered with spicy buffalo sauce, served with celery sticks, carrot sticks and a side of blue cheese dressing.
- CALAMARI** \$8.95
Fresh calamari rings lightly battered, flash fried and tossed with banana pepper rings. Served with a side of our hot cherry pepper sauce or marinara upon request.
- SPINACH DIP** \$7.95
A bubbling hot dip of spinach and cheeses served with warm tortilla chips.
- CHICKEN FINGERS** \$7.95
Chicken tenders lightly breaded and fried golden brown served with a side of honey mustard for dipping.
- BEER BATTERED ONION RINGS** \$5.95
- MOZZARELLA STICKS** \$5.95
Six mozzarella sticks lightly breaded, deep fried and served with a side of marinara.
- CHIPS 'N CHEESE** \$7.95
Crispy tortilla chips covered with melted monterey jack and cheddar cheese, topped with salsa. Get a side of spicy guacamole and add \$1.00.
- CHIPS & SALSA** \$4.95
Warmed tortilla chips served with a side of salsa.
- CLAMS CASINO** \$8.95
Six fresh little neck clams topped with our savory stuffing and crispy bacon.
- LITTLE NECKS*** \$7.95
A half dozen little necks freshly shucked and served raw on the half shell with a lemon wedge and cocktail sauce.
- QUESADILLA** \$8.95
Your choice of either spicy chicken or creamy spinach baked in floured tortillas with monterey jack and cheddar cheese, with sides of salsa and sour cream.
- COCONUT SHRIMP** \$10.95
Battered coconut shrimp served with honey Dijon sauce.

- POTATO SKINS** \$6.95
Four potato skins stuffed with bacon & cheddar cheese garnished with scallions and served with a side of sour cream.

- POTATO SKIN SAMPLER** \$7.95
A sampling of one each; bacon & cheddar, broccoli & cheddar, chili skins and pizza skins served with a side of sour cream garnished with scallions.

S O U P S

- SOUP DU JOUR** Cup:\$3.50 | Bowl:\$4.00
Made daily from the freshest available ingredients.
- NEW ENGLAND CLAM CHOWDER** Cup:\$3.50 | Bowl:\$4.00
A traditional rich and creamy chowder full of clams in every bite. Made fresh daily.
- FRENCH ONION SOUP** Crock Only:\$4.50
Rich onion soup with a crusty slice of french bread covered with melted cheese.
- PUB STYLE CHILI** Cup:\$3.50 | Bowl:\$4.50
Our own hot and spicy beef chili topped with sour cream, melted cheese, red onions and scallions. We're not kidding, this is spicy!

S A L A D S

- All salads are served with oven warm rolls and dressings are served on the side unless otherwise noted.
- TENDERLOIN SALAD*** \$14.95
Grilled sliced tenderloin served over fresh romaine lettuce, cucumbers, carrots, tomatoes, red onion, red & green peppers, fresh croutons garnished with crumbled blue cheese and a side of fat free balsamic vinaigrette.
- CALAMARI CAESAR** \$11.95
Our fresh Caesar salad topped with golden rings of tender calamari and garnished with banana pepper rings. Added to our menu by popular demand!
- GREEK SALAD** \$8.95
Chilled romaine lettuce tossed with kalamata olives, fresh feta cheese, pepperoncini, tomatoes, cucumbers, red onion, red & green peppers and our own flavorful Greek dressing.
- BUFFALO SALAD** \$8.95
Chilled Romaine greens tossed with bleu cheese dressing, topped with three of our boneless buffalo chicken tenders and garnished with grated carrots.

**Items raw or partially cooked can increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood or other food from animals thoroughly cooked.*

SALADS CONT'D

CAESAR SALAD **\$7.95**
Chilled Romaine lettuce tossed with our fresh baked croutons, parmesan cheese and a classic creamy Caesar dressing.

GARDEN SALAD **\$7.95**
A large garden salad of fresh romaine lettuce, cucumbers, carrots, tomatoes, red onion, red & green peppers, fresh croutons and choice of dressing on the side.

Top your Salad with any of the following:
Grilled Chicken. \$3.50 . Cajun Chicken. \$4.00
Ahi Tuna Steak. \$6.75 . Grilled Tenderloin. \$8.00

HOUSE SALAD **\$4.95**
Fresh romaine lettuce with cucumber, carrots, tomatoes, red onion, red & green peppers, our fresh croutons and choice of dressing always served on the side.

Salad Dressings Include:
Parmesan Peppercorn, Bleu Cheese, Ranch, Thousand Island, French, Honey Dijon, Lite Italian, Fat Free Raspberry Vinaigrette, Fat Free Balsamic Vinaigrette

PASTA

All pasta dishes are served with our house salad.

BLACKENED CHICKEN ALFREDO **\$15.95**
Grilled Cajun chicken breast served over linguine tossed in a classic alfredo sauce.

SCALLOPS POMODORO **\$18.95**
Sea scallops simmered with fresh plum tomatoes, garlic and basil tossed with penne pasta.

CHICKEN PARMIGIANA **\$15.95**
A classic chicken parm, chicken breast smothered with marinara and mozzarella cheese served over linguine

CHICKEN & BROCCOLI ALFREDO **\$15.95**
Chicken tenderloins, broccoli, plum tomatoes, garlic and basil all tossed with penne pasta and a classic Alfredo sauce of cream and parmesan cheese.

PINK CHICKEN PRIMAVERA **\$15.95**
Chicken tenderloins sautéed in olive oil and garlic with a medley of plum tomatoes, broccoli, red & green peppers, onions, zucchini and black olives, tossed with linguine and a pink sauce of marinara and cream.

PASTA CONT'D

CHICKEN PENNE **\$16.95**
One of our most popular dishes. Penne pasta tossed with sautéed chicken breast tenders, sundried tomatoes and garlic, finished with a goat cheese cream sauce.

CALAMARI FRA DIAVOLO **\$14.95**
If you love hot and spicy food then this is for you. Fresh calamari rings simmered in a very spicy tomato broth with peppers and onions tossed with linguine.

PIZZA

All of our pizzas are 14" and made to order using only fresh ingredients.

TRADITIONAL **\$10.95**
The classic toppings of mozzarella cheese and red marinara sauce. Create your own pizza by adding your favorite toppings to this one!

BUFFALO CHICKEN PIZZA **\$12.95**
Spicy chicken and hot buffalo sauce topped with mozzarella cheese and red onions.

BARBECUE CHICKEN **\$12.95**
We start with a layer of barbecue sauce followed by spicy barbecued chicken and top that with mozzarella cheese, smoked gouda cheese and red onions.

WHITE PIZZA **\$12.95**
Fresh pizza dough topped with a three cheese mixture of ricotta, mozzarella and parmesan cheeses, with garlic, basil and oregano topped with sliced red tomatoes.

GREEK PIZZA **\$13.95**
Fresh pizza dough topped with feta and mozzarella cheeses, spinach, black olives, red onion, plum tomatoes, garlic, basil and olive oil.

Additional Pizza Toppings **.75¢ each**
red or green pepper, black olives, red onion, pepperoni, mushrooms, broccoli, eggplant, jalapeño peppers, sundried tomatoes, sliced tomatoes

SANDWICH BOARD

Sandwich's are served with curly fries, lettuce, tomato and a pickle.

BURGER* **\$7.95**
A big, thick juicy burger. 8 oz of lean ground sirloin char-grilled to your liking. Served on a fresh kaiser roll with lettuce and tomato.

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SANDWICH BOARD CONT'D

GRILLED CHICKEN \$7.95
Tender skinless chicken breast grilled with honey mustard and served on a kaiser roll with lettuce and tomato.

BUFFALO CHICKEN \$8.95
A tender chicken breast deep fried and smothered in our hot buffalo sauce served with a side of bleu cheese dressing on a kaiser roll.

CODDINGTON CLUBS \$8.95
Your choice of grilled chicken, fresh roasted turkey, chicken salad or roast beef layered with lettuce, tomato, crispy bacon and mayonnaise.

BREWER'S BLUES* \$8.95
Our burger stuffed with crumbled bleu cheese, char-grilled, served on a Kaiser with lettuce and tomato.

TEX MEX BURGER* \$9.95
Our char-grilled burger topped with spicy chili, red onion, monterey jack and cheddar cheese.

TURKEY MELT \$8.95
Warm turkey topped with bacon, banana pepper rings, Monterey jack & cheddar cheese all on a kaiser roll.

ROAST BEAST \$7.95
Thinly sliced roast beef piled high with red onion, cheddar cheese, lettuce and tomato, served on wheat toast with a horseradish sour cream.

CHICKEN SALAD \$7.95
All white chicken breast tossed in a lemon tarragon mayonnaise served on a Kaiser roll with lettuce, tomato, cheddar cheese and red onion.

BARBECUE CHICKEN \$8.95
Grilled chicken with barbecue sauce, and American cheese served on a kaiser roll with lettuce and tomato.

PILGRIM WRAP \$8.95
Warm turkey, stuffing and cranberry sauce all served in a floured tortilla wrap. The perfect day after Thanksgiving Sandwich.

GARDEN BURGER \$7.95
A 100% all natural vegetable patty grilled and topped with cheddar cheese, sautéed mushrooms & onions.

REUBEN \$8.95
Thinly sliced corned beef grilled on rye bread with swiss cheese, sauerkraut and thousand island dressing.

AHI TUNA STEAK \$9.95
Grilled Ahi tuna steak served with a side of lemon dill mayo.

CAESAR WRAP \$7.95
Grilled chicken breast tossed with romaine lettuce, parmesan cheese and Caesar dressing all rolled into a fresh tortilla wrap.

OPEN FACED STEAK* \$10.95
New York sirloin grilled and topped with sautéed mushrooms & onions, served on toast points.

Additional Sandwich Toppings .50¢ each
American, Swiss, cheddar or provolone cheeses, bacon, sautéed mushrooms, sautéed onions or jalapeño peppers

WILLIAM CODDINGTON'S TURKEY PLATTER \$8.95
Freshly roasted all white turkey breast served with our red bliss mashed potatoes, stuffing, gravy and cranberry sauce, served on toast points. Guaranteed to fill you up!

FROM THE SEA

SESAME AHI TUNA \$19.95
Ahi tuna encrusted with black sesame seeds, pan seared and served rare with sides of wasabi, pickled ginger and soy sauce.

BAKED COD \$15.95
Cod fillet baked with a lemon garlic butter, finished with seasoned bread crumbs.

BAKED STUFFED SOLE \$15.95
Fresh sole fillets filled with our rich seafood stuffing of scallops and shrimp, baked and finished with a dill cream sauce.

BAKED SCALLOPS \$16.95
Fresh sweet sea scallops baked with white wine and butter, dusted with seasoned bread crumbs.

BAKED STUFFED SCALLOPS \$18.95
Fresh sweet sea scallops baked with our own seafood stuffing of shrimp and scallops, finished with a rich lobster cream sauce.

BAKED SEAFOOD PLATTER \$18.95
The perfect combination of scallops, stuffed shrimp and stuffed sole, baked with sherry and butter, lightly dusted with seasoned bread crumbs.

GRILLED SALMON \$18.95
Fresh salmon fillet char grilled and complimented by our Chef's sauce of the day.

BAKED STUFFED SHRIMP \$18.95
Four jumbo shrimp stuffed with our seafood stuffing of scallops & shrimp, served with drawn butter and a wedge of lemon.

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FROM THE SEA CONT'D

*No substitutions allowed on any of the seafood dishes.

All of the above seafood entrées are served with our house salad, vegetable of the day and a choice of rice, baked potato, curly fries or red bliss mashed potatoes.

FISH & CHIP \$9.95

Ocean fresh sole fillets lightly coated with our beer batter and fried to a perfect golden color.

FRIED CLAMS Market Price

Fresh whole belly native clams lightly battered and fried to perfection.

FRIED SCALLOPS \$14.95

Tender sweet sea scallops lightly battered and fried to a deep golden color.

All of our fried seafood is served with french fries, tartar sauce, and our fresh cole slaw.

BREWERY FAVORITES

TERIYAKI TIPS* \$18.95

Teriyaki marinated steak tips skewered and char-grilled to order.

NEW YORK SIRLOIN* \$20.95

Twelve ounces of choice New York cut strip sirloin char-grilled to perfection.

CAJUN SIRLOIN* \$21.95

Our NY sirloin rubbed with our own blend of hot Cajun spices, grilled to perfection and garnished with a horseradish sour cream. A great blend of flavors.

WHISKEY STEAK* \$23.95

Our NY sirloin encrusted with cracked black peppercorns, pan seared with mushrooms & onions and finished with a peppercorn whiskey cream sauce.

SURF & TURF* \$21.95

The best of land and sea. Two of our baked stuffed shrimp served with grilled tenderloin.

BABY BACK RIBS \$17.95

Imported Danish ribs smothered with our spicy barbecue sauce. \$17.95

BBQ CHICKEN \$14.95

Whole skinless, boneless chicken breast char-grilled and smothered with our spicy barbecue sauce.

FAVORITES CONT'D

CHICKEN PICCATA \$16.95

A skinless boneless chicken breast pan seared and finished with a classic piccata sauce of lemon, capers, white wine and butter.

The above entrées are served with house salad, fresh vegetable and a choice of rice, baked potato, curly fries or our red bliss mashed potatoes.

SHEPHERD'S PIE \$9.10d

topped with our red bliss mashed potatoes. Served with house salad.

GERMAN SAUSAGES \$10.95

Authentic German knockwurst and bratwurst steamed in our fresh ale and served with sauerkraut and baked beans. Served with house salad.

HALF PINT'S MENU

Designed for Children 12 and under.

Hamburger** & Fries	\$4.00
Grilled Cheese & Fries	\$3.00
Cheese Pizza	\$4.00
Penne & Red Sauce	\$3.00
Chicken Fingers & Curly Fries	\$4.00

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**By state law all children 12 and under may not be served any meat cooked below well done, without any exceptions.

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BUFFALO CHICKEN SALAD

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D R I N K S

Classic Single Malts

Dalwhinnie...15 years-Light taste. Fruity, sweet aroma.
Glenkinchieg...10 years-Pale smooth taste. Hint of dryness.
Cragganmore...12 years-Dry aroma, firm body, malty finish.
Oban...14 years -Rich malt. Hint of peat. Smooth finish.
Talisker...10 years-Well-balanced full flavor.
Lagauvlin...16 years-Dry robust body. Smoky, peaty taste.
Glenfiddich
Glenlivet...12 year old
Macallen...12 year old

Specialty Coffee Drinks

Nutty Irishman...Baileys & Frangelico
Mexican Coffee...Kahlua
Spanish Coffee...Kahlua & Brandy
French...Grand Marnier
Italian...Amaretto
Jamaican...Tia Maria
Irish...Jamesons Irish Whiskey
Keoke...Dark Cacao, Amaretto & Brandy

Seasonal Specialties

Hot Cider...non alcoholic
Hot Rum Cider...Captain Morgan
Hot Apple Pie...Tuaca, & whipped cream

W I N E L I S T

House Wines by Blossom Hill - Chardonnay - Cabernet - Merlot

White Wines

Pinot Grigio, Cavit Delle Venezie
Newport Vineyards "Great White"
Chardonnay, Fetzer Sundial
Chardonnay, Columbia Crest
Chardonnay, Mondavi Select
Chardonnay, Kendall Jackson
Sauvignon Blanc, Mondavi Coastal

Blush Wines

Bellevue Blush, Newport Vineyards
White Zinfandel, Beringer
White Zinfandel, Sutter Home

Red Wines

Shiraz, Jacob's Creek
Shiraz/Cabernet, Yellow Tail
Chianti, Frescobaldi
Merlot, Mondavi Woodbridge
Merlot, Columbia Crest
Cabernet, Beaulieu Vineyards
Cabernet, Fetzer "Valley Oaks"

Sparkling Wines

Moet White Star
Domaine Ste. Michelle
Cooks

D E S S E R T S

Caramel Apple Granny

Granny Smith apples piled high with buttery caramel and creamy toffee in a short bread crust; served warm with vanilla ice cream and whipped cream.

Kentucky Derby Pie

A sinfully rich combination of bittersweet chocolate Chips and toasted Georgian pecans; served warm with whipped cream and vanilla ice cream.

Chocolate Peanut Butter Pie

A chocolate cookie crust layered with silky chocolate Mousse and creamy peanut butter topped with whipped cream and chunks of Reese's peanut butter cups.

Key Lime Pie

We make our Key Lime Pie with real key lime juice fresh from the Florida Keys and garnish it with whipped cream. It's been rumored to be the best around!

Triple Chocolate Cake

An old fashioned three layer chocolate cake with rich chocolate frosting. Deep, dark, dense and delicious!

Life is uncertain, eat dessert first.

- CHOCOLATE PORTER
- BLUEBERRY BLONDE
- INDIA PALE ALE
- GOLDEN ALE
- RASPBERRY WHEAT
- OKTOBERFEST
- SUMMER WHEAT
- SCOTTISH ALE
- BEST BITTER
- WINTER WARMER
- DOPPLEBOCK
- PUMPKIN
- NUT BROWN
- ESB
- ALT BIER
- MAIBOCK
- PORTER
- VIENNA LAGER
- IRISH RED
- HEFFWEISEN

