

DINNER STARTERS

New England Style Crab Cakes served with creole rémoulade 8.95
Wings Of Fire 6 or 12 5.95 or 10.95
Jamaican Jerk Tenders crispy spicy tenders with tamarind dipping sauce 6.25
Chinese Shrimp and Pork Dumplings with soy sesame dipping sauce 5.25
(crispy or steamed)
Blaze Nacho's with black beans, creole cheese, pico de gallo and sour cream 7.25
(add bbq chicken or andouille sausage for .99)
"The Best Sweet Potato Fries Evah"
With tamarind dipping sauce and creole remoulade 5.25
RI Style Calamari crisp calamari with romaine and pickled pepper relish 8.95
Pot O Mussels tender mussels with garlic crostini 10.95
(Thai Coconut Or Garlic White Wine Broth)
Black Bean Soup with cheese and pico de gallo cup 4.25 bowl 6.25

DINNER SALADS

Seasonal Spinach Salad
Balsamic dressed baby spinach with seasonal fruit spicy peanuts and fresh mozzarella 7.25
Greek Style Salad
Greens, olives, tomatoes, onion, hot peppers and feta cheese with house vinaigrette 6.95
Classic Caesar Salad
Tender hearts of romaine lettuce with shaved parmesan and garlic crostini 7.25
Grilled Brie Salad
Balsamic dressed baby spinach with grilled brie, crostini and golden pineapple chutney 9.95
House Salad
A blend of vegetables with fresh greens small 4.25 big 6.25
Your choice of dressings
Dressings: blue cheese, caesar, honey mustard, balsamic, and house vinaigrette

DINNER PIZZA

Margarita Pizza
Roma tomatoes, basil and fresh mozzarella cheese 8.95
(kick it up with jalapeno for .99)
Mushroom Mania Pizza
Smoky tomato fondue with domestic mushrooms and two cheeses 9.25
Spanakopita Pizza
Spinach, caramelized onions, feta cheese, sliced olives and tomatoes 9.95
BBQ Chicken Pizza
House smoked chicken with tomatoes, onions, jalapeños, bbq sauce and two cheeses 10.95
Hot As A Mutha Pizza
XXX spice -rubbed crust with cheese andouille sausage and pickled pepper relish 10.95
Meat Lovers
pepperoni, andouille sausage, bbq chicken 12.95
Veggie
Spinach, tomato, mushrooms, olives, caramelized onions, basil 9.95
(with or without jalapeno)
X-tra Cheezy
mozzarella, parmesan, feta, and fresh mozzarella 8.95
BUILD YOUR OWN PIZZA 7.25
(Each Topping .99)
Choose a sauce: marinara, smokey tomato, "hot as a mutha"
Cheeses: mozzarella, fresh mozzarella, feta, parmesan, blue cheese, provolone, cheddar, swiss
Toppings: caramelized onions, mushrooms, peppers, jalapenos, onion, olives, tomatoes, spinach, pepperoni, andouille
sausage, bbq chicken

DINNER PASTA

Blaze Wild Mushroom Ravioli
Mushrooms, asparagus, shaved parmesan and chipotle tomato cream 16.95
Linguine Pink Vodka
Grilled chicken mushrooms tossed with our sauce 14.95
Capellini Alio with Clams
Little neck clams, lots of garlic, tomatoes, olives fresh herbs and olive oil 14.95
Kicked up Shrimp Scampi

Capellini, shrimp, lots of garlic, spinach, olives, tomatoes, basil , spices and olive oil 16.95

ADD TO YOUR SALAD OR PASTA

Choose: Grilled, Garlicky, Cajun, Crispy, Teriyaki or Jamaican Jerk

Portobello Mushroom 3.95

Chicken 4.95

Jumbo Shrimp 2.25 each

Salmon 7.95

Catfish 6.95

Hanger Steak 8.95

DINNER ENTREES

Black Pepper Crusted Tenderloin

With burgundy demi glace, fresh green beans and smashed potatoes 25.95

(add a crab cake for .99)

Steak Frites Caesar

Grilled hanger steak and hand cut fries with caesar dressed tender romaine hearts 19.95

Char Broiled 10 oz. NY Strip Sirloin

With grilled asparagus and smashed potatoes 22.95

*Choose a Topping;

Blue crab, basil pesto parmesan, ala mama, burgundy demi glace

All American Burger

House made 8 oz patty with lettuce, tomato, pickles and onion 8.95

(each additional topping .99)

Bacon, sautéed mushrooms, and caramelized onions

Cheeses: cheddar, swiss, provolone, blue, or mozzarella

St Louis Style BBQ Rib Platter

Served with hand cut fries, collard greens and corn bread 1/2 rack 15.95 full rack 24.95

Cape Verde Pork and Clams

roast pork tenderloin with clams and potatoes in a tomato chorico broth 18.95

Blaze 12 oz Pork Chop

Maple bbq glazed center cut chop with macaroni & cheese gratin and collard greens 19.95

Teriyaki Glazed Salmon

grilled teriyaki salmon with stir fry snow peas and crispy brown rice cake 17.95

Crisp Catfish & Jambalaya

Corn meal crusted catfish with new orleans style andouille sausage jambalaya 16.95

Jamaican Jerk Chicken

1/2 chicken grilled jerk style, served with black beans, jasmine rice and sweet plantain 15.95

Peach Ginger Chicken

ginger peach glazed chicken cutlet with brown rice cake and stir fry snow peas 14.95

Grilled Vegetable Platter

grilled seasonal veggies with brown rice cake, portobello mushroom and smoky tomato fondue 14.95

Substitutions are Subject to price changes

KIDS CORNER

children under 10

Chicken Tenders crispy tenders with hand cut fries 5.95

Cheese Pizza our marinara with mozzarella cheese 4.25

Cheese and Pepperoni Pizza our marinara with pepperoni and mozzarella cheese 5.25

Capellini with Marinara pasta with our marinara 4.25

Capellini with Butter pasta with butter 4.25

ON THE SIDE

Starches

Smashed Potatoes 3.25

Andouille Sausage Jambalaya 7.95

Jasmine Rice 2.25

Rice and Black Beans 3.25

Hand Cut Fries 3.95

Brown Rice Cake 3.25

Mac and Cheese Gratin 5.95

Vegetables

- Sautéed Spinach 5.95
- Fresh Garlicky Green Beans 4.25
- Grilled Asparagus 6.95
- Grilled Seasonal Vegetables 5.95
- Stir Fry Snow Peas 3.95
- Collard Greens 5.25
- Grilled Portobello 3.95

DESSERTS

- Chocolate Mousse Banana Split Cake
- "Best of Both Worlds" Providence Phoenix 2006
- Decadent chocolate cake, layered with chocolate mousse, bananas, and caramel 7.25
- Red Velvet Cake festive cake layered with cream cheese icing and pecans 6.25
- Coconut Layer Cake tender cake layered with coconut butter cream 5.25
- Sweet Potato Pie silky sweet potato filling graham cracker crust and chantilly cream 5.95
- Lava Love Chocolate Cake
- Molten center warm chocolate cake with vanilla ice cream 7.95