

## BRADY'S SIGNATURE FRIES

Seasoned with 13 different spices, these fries are known as some of the best in the state 7

ADD ON: Ken Brown Beer Cheese 2 • Bacon 2  
Turkey Chili 2 • Jalapenos 1.50 • Beef Barbacoa 2

## APPETIZERS • SLIDERS

### SLIDERS

Lobster & Beef Barbacoa Sliders • 2 each 14

### BRADY'S ARTICHOKE DIP

Fresh Spinach, 4 cheeses, and a little SNAP! Served w/fresh fried tortilla chips 12

### BUCKET OF SHRIMP

½ lb. of Peel and Eat Shrimp served with a house-made Bloody Mary Cocktail Sauce 14

### CRISPY FRIED CHICKEN LIVERS

Oh! Yes we do!! (Remember my mother is southern) Served w/Brady's secret aioli & banana peppers 10

### THE FOOFA PUB PRETZEL

A freshly baked pub pretzel served with Ken Brown Beer Cheese dip 8

### CHICKEN DRUMS

The Brady's take on a classic appetizer, House-made Kentucky BBQ sauce, Honey Buffalo, Jamaican Jerk 14

### BABY BACK BBQ RIBS

Chef Stan's Brady BBQ sauce and house-made slaw 12

### YELLOW FIN TUNA

Seared rare, sliced and served with a citrus yuzu sauce and Owl's Nest Farm Kim Chi 14

## SOUPS AND SALADS

### BRADY'S SEAFOOD CHOWDER

Haddock, Clams & Lobster all swimming in a lovely cream base 9/12

### CHEF'S DAILY SOUP

7/9

### HOUSE SALAD

Mixed greens, fresh seasonal veggies & choice of dressing

5/9

### BRUSCHETTA SALAD

Fresh Mozzarella balls, marinated tomatoes, mixed greens Balsamic Vinaigrette, and toasted baguette 12

### WEDGE SALAD

Baby Iceberg, red onion, shaved carrot, bacon, creamy blue cheese dressing 10

### FOOFA'S TURKEY CHILI

House-made and spicy, a healthy twist on a classic

8/11

### CAESAR SALAD

Fresh chopped Romaine, shaved Parmesan, seasoned croutons

6/10

### SUMMER SALAD

Arugula, watermelon, goat cheese, almonds, honey lime dressing

12

### ADD A PROTIEN!

Chicken 7 • Salmon 10 • Shrimp 10  
Scallops 12 • Lobster 14  
Turkey Kabob 8

## HAND HELDS

### BEER BATTERED HADDOCK

Lightly battered and deep fried to crispy perfection

14

### BLAT

Bacon, Lettuce, Tomato and Fresh Avocado

10

### LOBSTER BLAT

Bacon, Lettuce, Tomato, Avocado & fresh picked Lobster lightly tossed in mayo

22

### BLACKENED CHICKEN SANDWICH

Boneless breast of Chicken with our Blackened Seasoning

10

### BLACKENED SALMON SANDWICH

Fresh Caught Salmon with Brady's Blackened Seasoning

14

*(All sandwiches served with Lettuce, Tomato, Onion & House-made Cole Slaw)*

### BLACKENED TACOS

Haddock or Shrimp served with all House-made sauces - Soft or Hard tacos

14

### BRADY'S BUILD YOUR OWN BURGER

Special blend Angus Burger with choice of cheese & side of Fries

14

**ADD ON:** Bacon, Chili, Barbacoa 2 • Sauteed Mushrooms, Onions or Jalapenos 1.50

## SEAFOOD ENTREES

### GRILLED CILANTRO LIME SALMON

A house favorite 24

### CHEF'S BAKED HADDOCK

Panko Almond crust topped with a Lemon Basil Aioli 20 Gluten free 21

### BEER BATTERED FISH 'N' CHIPS

We'll go up against anyone! Served with Brady's Fries 18

### SEAFOOD REMOULADE

Broiled over Rice with Pico de gallo & Reoulade • Your choice of Seafood

Shrimp 20 • Oysters 22 • Scallops 24

### SEAFOOD ROCKEFELLER

Broiled over Spinach, Bacon and Parmesan topped with Tarragon Aioli, choice of Starch

Shrimp 20 • Oysters 22 • Scallops 24

## FROM THE LAND

### BABY BACK RIBS

Brady's BBQ Sauce, Fries & Slaw 22

### BARBACOA BURRITOS

Braised Beef in a Spicy Red Sauce, Spanish Rice, topped with a Salsa Verde 20

### BLACKENED CHICKEN

Two boneless Breasts w/Starch and Vegetable 17

### TURKEY KABOBS

Fresh Tips marinated with Bell Peppers, Onion & Tomato 20

## THE VEGAS STRIP

10 oz. Prime Sirloin trimmed by hand and cooked to perfection 24

Our version of Surf & Turf!!! 10 oz. Prime Sirloin served with 1/4 lb. Peel & Eat Shrimp 32

LETS GET SAUCY!!! House-made toppings: Salse Verde, Boom Boom, Chimichurri & Bradys BBQ 1.50

**SIDES:** Spanish Rice • Pasta Salad • Loaded Potato Salad

Vegetable of the Day • Cole Slaw & French Fries 3.95

*Consuming raw or undercooked Meat, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodbourne illness.*

## BRADY'S WINE LIST 2019\*

You're on vacation - explore with us. Our wines aren't just unpronounceable – they're delicious! Don't let cutesy pie names on the other hock stop you from enjoying yummers that won't break your budget. Trust with one eye open and ask for a free taste. Then forget the name, take a picture of the bottle, and enjoy the view!

### White: Wine & Sangria

**Sainte-Peyre Picpoul de pinet, Southern France.** Zesty acidity in a balanced wine that shows-off a great grape (picpoul) you've never heard of. This juice will kill-it with seafood of any kind, but is great on its own. Brady's Big Tumbler Glass straight-up or our hometown white sangria. **8. Bottle/Pitcher 22**

**De Wetshof Limestone Hill, South Africa.** Ever wonder what Chardonnay really tastes like – without the over ..oaked.. sugar-fermented.. ripened.. squeezed-grape-skin headache-inducing phooey that's plonked in front of you at most restaurants. Well - now you can find out - right here. Balanced, smooth, yummy and perfect for dinner. Great value too – even while it came here all the way from the other side of our planet. Look up 'lekker' and you'll know what we mean. **Brady's Wine Glass 11/Bottle 29**

### Red: Wine & Sangria

**El Jefe. "The Boss." Spain.** Unoaked Tempranillo: who needs the tree stump when you got good grape? Aged in cement 'eggs' – for total neutrality. You won't be neutral. Fruity and spicy. You'll say wow! Brady's Big Tumbler Glass straight-up or our hometown red sangria. **9 Big Bottle/Pitcher 24**

**Chateau de Flaugergues. Southern France.** Say What? We wouldn't even try saying this wine if it weren't such a wow value! Don't be a word chicken! It's got all sorts of flavor including berries and herbs and even "blood orange" in a balanced Grenache grape blend (think Rhone style). **Brady's Wine glass 11/Bottle 30**

*\*Note: no over-oaked and over-extracted wines here – you want a headache go sip on a stick.*

*All our wines are available locally to take home as a real memento of your visit – ask us where!*

## BRADY'S COCKTAILS

- The Twisted Gin Rickey:** Gin, Raspberry Seltzer, Fresh Lime Juice, and Simple Syrup 9
- The Eastside Mojito:** Light Rum, Blackberries, Mint, Simple Syrup, Fresh Lime Juice, and Chambord 9
- Mystique Martini:** Cucumber Vodka, Triple Sec, Fresh Lime Juice with Mint 9
- The Maine Lemonade:** Titos Vodka, Blueberry Puree, Lemonade, and A Splash of Eldenflower Liquor 9
- Excuse Me Margarita:** Jalapeno Tequila, Strawberries, Fresh Lime Juice, Triple Sec, Strawberry Puree, and Sour Mix 9
- Kentucky Dubby:** Bourbon, Strawberries, Fresh Lemon Juice, Simple Syrup, and a Dash of Bitters 9
- Outta' Manhattan:** Rye Whiskey, Contreau, Sweet Vermouth, and a Dash of Bitters with an Orange Twist 9

## BRADY'S DRAFT, BOTTLES, & BEVERAGE LIST FEATURING BOOTHBAY CRAFT BREWERY

**THIRSTY BOTANIST** ~ New England Style IPA 7% abv~29 IBU 8

**KEN BROWN** ~ American Brown Ale ~ 5.6% abv ~ 28 IBU 8

633 ~ American Pale Ale ~ 6.33 abv ~ 32 IBU 8

**ROTATING BCB** ~ Ask your server what's new @Boothbay Craft

### OTHER DRAFTS

**ALLAGASH WHITE** ~ Belgian White ~ 5.25% abv ~ 13 IBU 7

**HIDDEN COVE** ~ Summer Ale ~ 4% abv ~ 20 IBU 7

**GEARY'S 'PICK ME!'**~ Blueberry Lager ~ 4.8% abv ~ 15 IBU 7

**BUD LIGHT** ~ Who really cares?? 5

### BOTTLES & CANS

- |                  |                 |                                      |
|------------------|-----------------|--------------------------------------|
| Bud Light 4      | Coors Lite 4    | Guinness 16oz 7                      |
| Budweiser 4      | Corona Extra 5  | Downeast Cider 6                     |
| Rolling Rock 4   | Heineken 5      | BCB Cryptos Dbl IPA 10% abv 16oz. 10 |
| Michelob Ultra 5 | Stella Artois 5 | Peak Organic Hard Seltzer 6          |

### BEVERAGES

- Coke products 2.5 • San Pellegrino small 4 • San Pellegrino large 6  
Maine Root Blueberry Soda 5 • Maine Root Beer 5