

Brady's Summer Menu

STARTERS

Brady Pretzel ... 10

Bavarian style soft pretzel served with Ken Brown beer cheese & honey mustard

Black & Blue Chips ... 13

Cape Cod kettle chips topped with fresh made Pico de Gallo, house made blue cheese, crispy bacon and a balsamic drizzle

Seafood Nachos ... 18/36

The most amazing seafood nachos you will ever have! Fresh fried corn tortillas topped with lobster, shrimp, and haddock sautéed in a lobster cream sauce with mozzarella cheese and served with a side of chipotle cream. Single serving or table sharable!

Nachos ... 14/26

These loaded nachos are the best! Your choice of chili, chicken, or pulled pork and then all the fixins, for a single or make it a table sharable

Maine Crabcake ... 20

This award winning crabcake will make you forget all about Maryland. A ¼lb of fresh picked Jonah Rock Crab seared to perfection and served with a light Cajun remoulade

Jumbo Wings ... 16

Jumbo Wings!! Choose your sauce!! Buffalo, Carolina Gold, Sweet Thai Chili, BBQ, or naked.....

Philly Cheese Steak Eggrolls ... 18

House made and served with Ken Brown beer cheese and an A-1 Crema

Street Corn ... 6/9

Roasted whole corn on cob then basted with a garlic aioli, cojito cheese, and dusted with tajine. 2 for 6 ~ 3 for 9

Bang Bang Shrimp ... 18

A Brady's classic! Deep fried gulf shrimp tossed in a house-made bang bang sauce served with veggies and blue cheese.

Sautéed Mussels ... 20

A full pound of locally rope grown mussels sautéed with white wine, butter, garlic, Pico de Gallo, and served with seasoned toast points

Brady Fries 8

The seasoned fries you have loved for 6 years

SOUPS & SALADS

House Salad ... 8/14

Fresh greens, tomatoes, cucumbers, thinly sliced red onions, and shaved carrots served with choice of Italian, Caesar, blood orange vinaigrette, ranch, or blue cheese.

Add to Any Salad

White Anchovies 3:
Chicken 7: Shrimp
8: Grilled Haddock 8:
Pulled Pork 8, local
Tuna 10

Soup of the Day ...

9/14

Chef's Choice

Caesar Salad ...

9/14

Chopped Romaine tossed in a fabulous Caesar dressing with shaved Parmesan and croutons.

Maine Haddock Chowder ... 12/16

Adam makes the best haddock chowder ever! bacon, butter, cream and subtle spices makes this the best in the Harbor!

Fresh Berry Salad ...

17

Strawberries, blueberries, and raspberries, tossed together with mixed greens, baby spinach, Feta cheese, and croutons. Balsamic dressing on the side

Chili ... 12/16

Served with sour cream, scallions and fresh tortilla chips

HANDHELDS

All served with FF or cole slaw

Brady Burger ... 18

Our special blend of beef cooked the way you like it with lettuce, tomato & onion

/ Add cheddar, Swiss, American, Pepperjack, Provolone, Blue Cheese, Mozzarella, (2) bacon (3). Sautéed onions, sautéed mushrooms, fresh jalapenos (2)

Pulled Pork Sandwich ... 16

low and slow for 12 hours lightly tossed in Chef's house made BBQ sauce topped with fried onion straws

Chili Cheese Dog ... 12

Crab Cake Sandwich ... 22

Chef's award winning crabcake served on a buttery brioche bun

Haddock Sandwich ... 17

Fried, blackened, or grilled, this fresh Atlantic haddock has everyone talking no matter how you have it!

Maine Lobster Roll ... MKT

One whole lobster picked and served on a grilled, top-cut brioche bun. The Maine-way is cold!

Peanut's "Gone A Fowl" Fried Chicken Sandwich ... 17

Fresh marinated boneless breast of chicken dredged in chef's special seasoning and deep fried. Try it tossed in sweet Carolina BBQ or Chef's Honey Love sauce \$2

/ Add bacon, ranch, & Swiss (19)

Blackened Shrimp Tacos ... 20

Atlantic shrimp lightly blackened and served with Monterey, lettuce, & Pico de Gallo.

Blackened Haddock Tacos ... 20

Fresh, blackened haddock served on two flour tortillas with Monterey cheese, pico de gallo, lettuce, and a chipotle aioli.

Ceviche Tacos ... 20

Our Peruvian ceviche served in corn tacos

Buffalo Chicken Caesar Wrap ... 18

The best salad in a wrap spiced up!!

ENTRÉES

Served with starch and veg

Butcher Cut 8oz Sirloin ... 36

Hand cut in house

Crab Cake Dinner ... 36

2 of Chef John's award winning crabcakes... amazing

Steak & Cake ... 46

Our 8oz butcher cut sirloin served with our Maine crabcake. You will not be disappointed

Islamorada Blackened Haddock ... 30

Blackened haddock finished Islamorada style with a key lime butter served over rice, veg of the day and sprinkled with Chef's special coconut & Plantain gremolata

Fish N Chips ... 28

Haddock filet lightly coated in Brady's beer batter and fried to a golden brown w/ fries & slaw, tartar sauce and Chef's Honey Love malt vinegar

Lobster Mac & Cheese ... MKT

Maine lobster, andouille sausage, red onion, and jalapenos all sautéed in a lobster cream sauce and served with penne pasta

Shrimp Platter ... 28

Fried, grilled, or blackened; 12 Gulf shrimp served with fries and slaw.

Lazy Lobster ... MKT

It doesn't get easier than this. One whole 1¼ Maine lobster picked and sautéed lightly in butter.



Eating raw or undercooked food could be bad for you ~ You're Welcome ~ The State of Maine

PREMIUM SIDES

Sub the fries or slaw for a premium side

**Hand Breaded
Onion Rings ... 6**
Mac & Cheese ... 6

Side Caesar ... 7
**Cup Soup of the
Day ... 7**

Side House ... 6
1 Street Corn ... 3

BEVERAGES

**We proudly serve
Coca Cola products
... 3**
Coke, Diet Coke, Sprite,
Ginger Ale, Orange
Soda, Lemonade

**Maine Blueberry
Soda ... 4.5**
An all natural favorite

**Milk or Chocolate
Milk ... 4**

Red Bull ... 5

**San Pellegrino
sparkling (750 ml)
... 6**

**Coffee, hot tea, or
iced tea ... 3.**

CELSIUS ... 5.
Sparkling Wild Berry

DOG WATER FREE!!



**Maine Root Beer ...
4.5**
Made from all organic
ingredients

**Arnold Palmer ...
3.5**

**Shirley Temple or
Roy Rogers ... \$50.**
We hate kids, just ask
anybody (just
kidding...maybe)

DRAFT BEER & CIDER

BCB Thirsty Botanist ... 10
This New England style hazy IPA is
rated one of the best in the state

BCB Rotating Tap
Ask what we have today! We have an
inside man that gets us what no one else
can!

Modelo Especial ... 5
Mexico's version of the All American
Favorite

Atlantic Blueberry Ale ... 7
One of the original blueberry ales

Guinness ... 7
Dublin is in the house! Poured the
traditional way.

BCB 633 Pale Ale ... 8
The Local Flagship!! Named after the
original phone exchange for the region

Bud Light ... 5
Why Why Why??

Allagash White ... 8
for over 20 years.. always a favorite

Freedom Edge Cider ... 7
The Juice! Gluten Free



BOTTLES & CANS

Bud Light
Coors Light
Heineken
PBR
High Noon
Athletic NA

Budweiser
Miller Lite
BCB Lobster Bake
Narragansett
Sam Adams IPA NA
Bud Zero NA

Corona Extra
BCB Ken Brown Ale
Michelob Ultra
**Dogfish 60 Minute
IPA**
**Sam Adams
Summer**
Twisted Tea

*Eating raw or undercooked food could be bad for you ~ You're Welcome ~ The State of
Maine*

WINES

House wines ... 8/26

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Sebastiani - Chardonnay - California ... 10 / 36

A classic chardonnay with layers of sliced peaches and apples. Some describe it as "buttery." We just call it golden delicious.

Oyster Bay Sauvignon Blanc - New Zealand ... 10 /36

Rich, rounded & crisp with hints of citrus

Bottega Vinaia - Pinot Grigio - Trentino Italy ... 12 / 38

Dry, fresh, harmonic, acidity perfectly balanced with elderberry floral notes and fruity aromas of peach and pear.

Bieler Pere et Fils Sabine Rose - France ... 10/36

Enticing aromatics of peach, white cherry and wild raspberry that are balanced by summer flowers, white tea and Provence herbs. A perfect summer rose.

Conundrum - Red Blend - California ... 10 / 36

A unique red blend and original to the Wagner Family of Wine

El Hefe - Red -Spain ... 10/38

An unoaked Tempranillo ~ A full Liter

Spellbound - California ... 10/36

Cabernet Sauvignon medium-bodied wine, dark fruity flavor

Angelina - Italy - Prosecco Split ... 10

This dazzling sparkler has notes of lemon, honey and almond with a dry finish.

*We support locally
grown!!*

*Introducing Maine's own Non-Alcoholic craft cocktails infused with THC & CBD
5% THC All of the Buzz ~ None of the Hangover 5% CBD*

*Sea Salt Margarita Sour Apple Martini Wild Blueberry Mojito Whisky Peach Cobbler
\$10*