



»→ APPETIZERS ←«

Brady Pretzel – Bavarian style soft pretzel served with Ken Brown beer cheese & honey mustard \$10

Bang Bang Shrimp – A Brady's classic! Deep fried gulf shrimp tossed in a house-made bang bang sauce served with veggies and blue cheese. \$18

Loaded Nachos – A heaping plate of chips, shredded lettuce, Pico De Gallo, Ken Brown Beer cheese, & sour cream... OOOHHH LA LA 12/18

+ Add any of these for \$8 each, Chili, Pulled Pork, Grilled Chicken, or Grilled Shrimp

Rich's Haddock Bites – Golden little nuggets of joy served with lemon and tartar sauce. Momma T loves them too! \$16

Hand Breaded Onion Rings – Double beer battered and Panko fried. You can't beat a homemade onion ring!! \$11

Lobster Arancini – 3 lobster stuffed risotto balls, panko fried, lobster cream sauce, drizzled w/a blueberry balsamic then dusted with Cotija cheese... AMAZING!!! A fan favorite at the Claw Down!! \$24

Crab Timbale – Crabmeat, pico de gallo, & avocado, layered and topped with a tomato confit and placed on a Cajun remoulade with a wonton chip \$20

Chicken Wings – Bone-in chicken wings prepared the way you like them: tossed (Buffalo, Chef's BBQ, Sweet Thai Chili, Carolina Gold, Honey Love, Garlic Parm, or Salt & Vinegar) with ranch or blue cheese. \$18

Sautéed Mussels – A full pound of locally rope grown mussels sautéed with white wine, butter, garlic, pico de gallo, and served with seasoned toast points \$20

Seafood Nachos – 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 ,pico, lettuce with a drizzle chipotle cream. Single serving or table sharable! \$18/36

Fried Avocado – A whole avocado breaded and deep fried served with fresh Pico de Gallo, Cotija cheese, and lime crema. Served with our freshly fried tortilla chips \$16

Sugarcane Seared Tuna – Traditional tuna seared rare, sliced, & topped sweet soy glaze, toasted sesame seeds and served with sidekicks wasabi, ginger, & Kim Chi seaweed salad. \$20

Maine Crabcake – This repeat award winning crabcake is so fantastic the Windjammer Committee won't let us enter again!! This crabcake will make you forget all about Maryland. A ½lb of fresh picked Jonah Rock Crab seared and served with tomato confit and a Cajun remoulade topped with crispy haystack onions \$22

Brady's Seasoned Fries or Todd's Tots – Special seasonings make these some of the best fries or tots on the planet! Served with house fry sauce. \$9

+ Add shredded cheese 3, Ken Brown Beer Cheese 4, bacon 4, chili or pulled pork 5, Truffle 'em up! 5

»→ SOUPS & SALADS ←«

Caesar Salad – Chopped Romaine tossed in a fabulous Caesar dressing with shredded Parmesan & home made croutons. \$9/14

House Salad – Fresh greens, tomatoes, cucumbers, thinly sliced red onions, and spun carrots served with choice of dressing. \$9/14

Petite Tender Steak Salad – 4 oz steak cooked to your liking, sliced and served over a bed of greens, seasonal vegetables, candied pecans, blue cheese crumbles, and dressing of choice on the side \$22

Caprese Salad – Fresh Mozzarella, basil, extra virgin olive oil, balsamic glaze, and with beefsteak tomatoes served over mixed greens salt and pepper \$16

Fisherman's Stew **crock or a bowl** – A bowl full of flavor with a clam ~ lobster broth, & vegetables loaded the freshest local seafood, accompanied by house made croutons. It's a complete WOW! \$18/28

Rotating New England Style Chowda – Ask your server for todays offering. \$12/16

Brady's Chili – Served with sour cream, green onions, and fresh corn tortilla chips, topped with Monterey cheese 12/16

Add to Any Salad – Steak (14), Lobster (Mkt), Crab Cake (16), Chicken (7), Shrimp (7), Haddock (7), White Anchovies (4)

»→ HANDHELDS ←«

All served with choice of cole slaw or Brady fries

"Gone A Fowl" Chicken Sandwich – Fresh marinated boneless breast of chicken grilled, blackened, or fried. Try it tossed in sweet Carolina BBQ or Chef's Honey Love sauce \$17
+ Add Bacon, Ranch, & Swiss (5)

Brady's B.L.T. – Beefsteak tomatoes, lettuce, and Applewood smoked bacon with mayo. \$14
+ Add Fresh Maine Lobster (MKT), Crabcake (16), Grilled Haddock (9), Grilled Chicken (8), Avocado (3)

Pulled Pork Sandwich – Cooked low and slow lightly tossed in Chef's BBQ sauce topped with fried onion straws \$16

Lobster Rachel – Fresh off the boat Maine Lobster Salad with Swiss Cheese, house cole slaw and grilled to perfection on Sourdough bread (MKT)

Maine Lobster Roll – One whole lobster picked and served on a grilled, top-cut brioche bun. The Maine-way is cold! (MKT)

Brady Burger – Our special blend of beef cooked the way you like it with lettuce, tomato & onion \$18
+ Add cheddar, Swiss, American, Pepper jack, Provolone, Blue Cheese, Fresh Mozzarella, (2), Bacon (3). Sautéed Onions, Sautéed Mushrooms, Fresh Jalapenos, Haystack Crispy Onion (3) Avocado (3)

Haddock Sandwich – Blackened, grilled or fried, this fresh Atlantic Haddock has everyone talking no matter how you have it! \$19

Crab Cake Sandwich – Chef's award winning crabcake served on a buttery brioche bun with lettuce, tomato, haystack onions and a Cajun remoulade on the side \$24

Sesame Tuna Sandwich – Sesame and Sugarcane Seared rare, sliced and served rare on brioche bun with cucumber slaw and wasabi aioli \$23

Street Tacos – You choose your protein!! Seafood is the stars of these tacos! They are topped off with slaw, hot sauce crema, Cojita cheese, street corn, and pickles onions; Haddock (18), Shrimp (18), Lobster (MKT)

»→ ENTRÉES ←«

Mussels Fra Diablo – Oven roasted tomato, red roasted peppers, spicy red sauce tossed with mussels and served over linguini. \$22
+ Add Lobster (MKT)

8oz Petite Tender – 8oz Angus Petite Tender steak marinated, seared and cooked to the temperature you desire. Served with starch and veg \$32

Seared Tuna Dinner – Our entrée sized sugarcane seared tuna served with a Kim-Chi spiced seaweed salad, along with starch and veg of the day \$32

Lobster Mac & Cheese – Maine lobster, andouille sausage, red onion, and jalapenos all sautéed in a lobster cream sauce and served with penne pasta (MKT)

Shrimp & Grits – The traditional southern dish served on the coast of Maine. \$28
+ Add Lobster (MKT)

Lazy Lobster – It doesn't get easier than this. One whole Maine lobster picked and sautéed lightly in butter. Served with starch & veg (MKT)

Crab Cake Dinner – 2 of Chef John's award winning crabcakes... amazing!!! served w/ starch and veg \$36

Steak and Cake – 8oz Terres Major steak cooked the way you like it and served with our award winning crab cake served with starch and veg \$48

Fish N Chips – 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, you're gonna love it! \$28

Truffled Chicken Caprese – 2 boneless chicken breasts layered with fresh mozzarella cheese, basil leaves, truffle oil, with a balsamic drizzle, served over Linguini and topped with house marinara \$26

Shrimp Platter – 12 Gulf Shrimp grilled, fried, or blackened; served with fries and slaw. \$28

Pulled Pork Plate – Cooked low and slow, served with Fries, Slaw, & Chef's BBQ \$20

»→ PIZZA ←«

The Billy – A cheese pizza just the way Billy likes it. \$8/12

The Todd – He changes up all the time! Pepperoni, ham, hot sausage, bacon, & hamburger. Todd is picky. \$16/20

The Kathleen – She loves Hawaii and she loves pineapple on a pizza, along with a little ham it is the bomb! \$12/16

The Troy – Crispy bacon, pepperoni, and pickled red onion set this apart from just a plain old meat pizza \$16/20

Margherita – Fresh mozzarella cheese with garlic, basil, heirloom tomatoes and a pesto sauce. \$12/17

Veggie Lovers – peppers, onions, mushroom, & black olives \$12/19

Fungus Among Us – Roasted garlic & ricotta white sauce topped with shredded mozzarella and a 4 mushroom blend. \$16/22

»→ BUILD YOUR OWN PIZZA! ←«

Pick your crust! 8" ~ \$9, 12" ~ \$12, Gluten Free Cauliflower(12" only) \$16 Pick your sauce! Red, White, or Pesto

Extra Cheese, Pickled Red Onion, Fresh Mushrooms, Fresh Garlic, Green Pepper, Black Olives, Tomatoes, Jalapenos, Onion, Pineapple – 3 each

Pepperoni, Hot Sausage, Buffalo Chicken, Plain Chicken, Bacon, Hamburger, Ham, Pulled Pork, Artichoke Hearts, Feta Cheese, White Anchovies – 4 each

»→ BRADY'S SUMMER FEATURES ←«

Wednesday Liver and Onions – Sautéed Calves Liver with onions and bacon the old school way. \$16.00

Saturday Prime Rib – 12oz Queen or 16oz King cut slow roasted Prime Rib served with veg and mashed potato \$30/34

»→ KID'S EAT FOR \$8 EVERYDAY!! ←«

Eating raw or undercooked meat, poultry, seafood, shellfish, or eggs could lead to foodborne illness. Have a Nice Day ~

The Seaside Grille

BRADY'S SUMMER EVENTS

Brady's is the place for all kinds of fun stuff! This summer is no different! Check out what's happening

Sunday May 25th – The Saltwater Hillbilly starts his Sunday summer concert series. You don't want to miss this show! Every Sunday all summer long on the deck. 2pm-5pm

Thursday June 12th ~ Boothbay Lobster Claw Down – Chef John will be competing against fellow chef's from the region at Bristol Marine. Tickets available thru the Boothbay Harbor Chamber 5pm-8pm

Friday June 13th ~ America's Best Restaurant Roadshow – ABR Roadshow arrives at Brady's to film and recognize Brady's as one of America's Best Restaurants! Filming all afternoon with a wrap party at 5pm!! 2pm-5pm

Saturday June 14th ~ BBH Lobster Boat Races – First to host on the coast! Boothbay Harbor Lobster Boat Races land with a splash. Come to Brady's after the race and meet a few of the racers. 9am ~

Sunday June 15th ~ Father's Day – Breakfast for Dad starts at 8am and continues until the Saltwater Hillbilly fires up his show playing from 2-5pm 8am -5pm

Wednesday June 18th ~ Antiques Roadshow – Well, Here you have it! The Antique Roadshow comes to the Region and Brady's is the place to have great food and drink.

Sunday June 22 ~ Saturday June 28 ~ Windjammer Days – A fun filled week full of events, music, & fun. Brady's has everything you need to fuel up between events.

Saturday July 12th ~ The Elmors – One of Portland's best bands come to the deck at Brady's for an afternoon of fabulous music! 2-5pm

THE SALTWATER HILLBILLY EVERY SUNDAY! SHOW STARTS AT 2PM SHARP WITH THE PLAYING OF OUR NATIONAL ANTHEM. BOOTHBAY HARBOR'S BEST SUNDAY SHOW!

Saturday August 2nd ~ The Elmors – There're Backkkk! Portland's best return for their last show of the summer in Boothbay Harbor 2-5pm

Saturday, August 16th – Brady's will be closed all day for a private event

Sunday August 31 – The final scheduled show with the Saltwater Hillbilly!! Don't Miss it! 2-5

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