

Brothers Fish & Chips

Restaurant & Bar

STARTERS

FISH CEVICHE

Fresh wild fish marinated with lemon, onion, cilantro & ginger. Served with tostones...\$18

CRABBY CAKES

Jumbo lump crab meat with Cajun onions & red bell pepper. Served with balsamic-coffee reduction...\$20

MUSSELS

with chorizo, local beer, parsley & tomato...\$16

SHRIMP AL AJI

Seared shrimp in olive oil with local garlic, parsley & Spanish white wine...\$22

SUMMER SALAD

Local butter lettuce with homemade Caesar dressing...\$12

SPECIAL

CHEF'S TASTING MENU

Multiple courses crafted by our chef utilizing the best wild seafood available paired with seasonal & local farm produce
...\$80/pp
includes dessert

MAINS

LOBSTER ROLL

Maine lobster meat warmed in butter, finished with fresh herbs & jalapeño aioli. Served with yucca chips...\$32

PAELLA

Saffron rice with clams, calamari, mussels, & wild shrimp...\$25/pp

FISHERMAN PLATTER

Beer-battered fish, fried shrimp, calamari & hand-cut fries...\$30

DON PULPO

Seared octopus with mole wine sauce, potatoes & mushroom cream...\$26

FISH AND CHIPS

Cod | Bass | Flounder

Beer-battered, fresh, wild-caught fish with hand-cut fries, coleslaw, lemon & homemade tartar sauce...\$22

FISH TACOS

Grilled corn tortilla, beer-battered fish, homemade coleslaw, fresh mango, & pico de gallo...\$22



HOMEMADE SIDES

Rice and bean | Fried Plantains
Fresh-cut fries | Yucca
\$7

18% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. PLEASE INFORM US OF ANY ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WINE LIST

SPARKLING

SUMARROCA “BRUT” RESERVA 2016, CAVA, CATALUÑA, SPAIN.....12/45
GRAPES: 41% PARELLADA, 26% XAREL-LO, 23% MACABEO, 10% CHARDONNAY

WHITE

GUIGAS 2019, VINHO VERDE, PORTUGAL.....8/27
GRAPES: 60% LOUREIRO, 20% TRAJADURA, 20% ARIN

SILEX 2018 SANCERRE, LOIRE VALLEY, FRANCE.....52
GRAPES: 100% SAUVIGNON BLANC

CASTIÑEIRA 2019, RIAS BAIXAS, SPAIN.....10/40
GRAPES: 100% ALVARINHO

VOLO BIOUS, 2019, CÔTES DE GASCogne, FRANCE.....10/37
GRAPES: 100% SAUVIGNON BLANC

ROSÉ

ANJOS 2019, VINHO VERDE, PORTUGAL.....8/29
GRAPES: 60% ESPADEIRO, 40% TOURIGA NACIONAL

RED

BANCALES DOS MOSTEIROS 2017, RIBEIRA SACRA, SPAIN.....11/41
GRAPES: 100% MENCIA

DOMAINE CHANTEPIERRE 2019, CÔTES DU RHÔNE, FRANCE.....10/37
GRAPES: 60% GRENACHE NOIR, 20% SYRAH, 20% CARIGNAN, MOURVÈDRE

ZEKOR, 2017, NAVARRA, SPAIN.....10/37
GRAPES: 100% GARNACHA

CAMPOLARGO “ENTRE II SANTOS” 2013, BAIRRADA, PORTUGAL.....9/33
GRAPES: 80% BAGA, 15% CASTELÃO, 5% MERLOT

AVEROLDI, ROVADUS MARZEMINO 2018, LOMBARDY, ITALY.....10/37
GRAPES: 100% MARZEMINO

AZUL DE VENTOZELO 2016, DOURO, PORTUGAL.....8/29
GRAPES: 60% TOURIGA FRANCA, 25% TINTA RORIZ, 15% TOURIGA NACIONAL

SEÑORIO DE VILLARRICA “RESERVA” 2014, RIOJA, SPAIN.....52
GRAPES: 100% TEMPRANILLO

MOUNTAIN RED 2017, WASHINGTON STATE, USA.....9/34
GRAPES: 100% CABERNET SAUVIGNON

CASCINA I CARPINI COLLI TORTONESI BARBERA 2012, ITALY.....12/45
GRAPES: 100% BARBERA

VIÑALBA, MALBEC MENDOZA, ARGENTINA 2019.....10/37
GRAPES: 100% MALBEC

CIDER, BEERS & COCKTAILS

BEER

LAWSON'S FINEST LIQUIDS

Sip of sunshine I.P.A. 8%, Lawson's VT
Super Session #8 I.P.A 4.8%, Lawson's VT
-\$9-

CAPTAIN LAWRENCE

Hop Commander I.P.A. 6.5% Elmsford NY
Clear Water Kölsch 4.8% Elmsford NY
-\$7-

FROST BEER WORKS

Double Shush, Imperial IPA 8% Hinesburg VT
-\$10-

REVISION BREWING CO.

Winner of the World Beer Cup 2018
Revision IPA 6.5% Sparks NV
-\$8-

SINGLECUT BEERSMITHS

Weird & Gilly Double IPA 6.6% Clifton Park NY
-\$10-

NINJA VS UNICORN

Double IPA 8% Chicago IL
-\$8-

NIGHT SHIFT BREWING

Nite lite craft light lager 4.3% Boston MA
-\$8-

TOPPLING GOLIATH

15th best in the world pseudo sue pale ale 6.8%, IA
-\$8-

KEEGAN ALES

Mother's Milk, Stout 6% Kingston NY
-\$7-

NEW BELGIUM BREWING NC

Fat Tire New Belgian Style 5.2%
-\$7-

BROOKLYN BREWERY

Lager 5.2% Brooklyn NY
-\$8-

ON TAP

ROTATING SEASONAL BEER

Stop in or give us a call
to find out about our current selection

CIDER

CALIFORNIA CIDER

Pineapple Craft Cider 5% Sonoma CA
-\$7-

BROOKLYN CIDER

"Ugly Apples Taste Better"

Bone Dry 6.9% Geneva NY
Kinda Dry 5.5% Lafayette NY
Half Sour 5.8% Geneva NY
-\$8-

COCKTAILS

-\$12-

ARANZA

basil-infused vodka, balsamic reduction,
apple-cinnamon puree

VEGAN'S BLOOD

dry gin, ginger syrup, beet juice

MARLANA'S COQUITO

zacapa rum, squash coquito

TEAKILA

lemongrass infused tequila, coffee liqueur,
fresh pineapple juice, thyme

H.V. PEACH

bourbon, peach blossom, peach puree, bitters